TAFFETA FROCKS IN CRISP, QUAINT MODES ARE MOST POPULAR CREATIONS OF MAYTIME

Bands of Cream Lace on Dark Designs Are Fancy of Season, While Fichu and Sash Effects Compete With Ruffles to Make Dresses Attractive.



M ATTIME is silk frock time; every woman admits it. In home sewing rooms all over the land "summer silks" are being turned out at this minute and in the workroom of every dressmaker's shop partly finished silk frocks lie about. One has done with problems of spring suits and chats and problems of midv attire are not yet pressing Maytime is silk freck time for femi-

Who of the last generation does not remember the "summer silk"; the indispensable costume, usually "a foulard" and occasionally a "changeable surah?" The foulard reigned for years and years—and still maintains its place in feminine fancy; but several other silks are crowding it hard this season. One of these silks is canton crepe; another is crepe de chine; still another is taffeta. There are plenty of new foulard patterns in the departments where yardage goods are said but remarked. in the departments where yardage goods are sold but somehow all the smart little silk dresses in the shop windows seem to be of canton crepe, crepe de chine or taffeta. And particularly taffeta. Not in years has taffeta had such a vogue and the little spring frocks of taffeta are delightful, with their quaint styles and charming coloring.

Of course, there are more gray taffeta frocks than any other kind, for this is a gray season—colorfully speaking. There are handsome, dignified gray taffetas for matrons and dainty, demure gray taffetas for young maids, and smart and dashing gray taffetas for young married women. Taffeta is a material that must be made up with a certain dash anyway. Unlike foulard it cannot depend on its stunning pattern and depend on its stunning pattern and on the soft, graceful lines it takes for its distinction. A too plain taf-feta frock has a certain austerity and can make its wearer look older than she is. The crispness of taffeta must be broken up into coquettish details

That is, they diminish to a point at the neck and widen to several inches at the belt line, giving the effect of a facket opening over a waiscoat.

Bands of lace on taffeta are distinctly new. Last year such a notion would have been regarded as bitarre in the extreme but you never can tell what fancies will occur to Madam Mode. The frock pictured (7624) is an adaptation of a delightful little costume launched by Lanvin earlier in the season though Lanvin's frock had one band of lace trimming where this has two. The frock is of black childfon taffeta and the lace is cream fillet in a well defined pattern. The short sleeve with its inserted band of lace is a faithful copy of the Lanvin model.

You have only to glance at the neckwear counter these days to realize what women are paying for collars shat go with silk frocks. Some of these exquisite bits of neckwear cost \$10 and over but the beautiful bit of neckwear is the making of a simple silk frock. Hand embroidered baltiste and real filet laces are joined with hand hemstitching and eyelet embroidered mulls and hand-kerchlef linen are made into collars of various sizes and shapes. The ecro cream collar is a bit smarter than the pure white one on a taffeta frock of any collar just now. You can get a collar that will define a square neck opening, or i. round collar is a bit smarter than the pure white one on a taffeta frock of any collar just now. You can get a collar that will define a square neck opening, or i. round collar is a bit smarter than the pure white one on a taffeta frock of any collar just now. You can get a collar that will define a square neck opening, or i. round collar is a bit smarter of various sizes and shapes. The ecro of a surplice collar that will define a square neck opening, or i. round collar is a bit smarter of various sizes and shapes. The ecro of the such collar that will follow the line of a surplice front and there are tiny collars that just lie across the back of the meck, soften-ing too plain a line, when a string the skirt has shi

Answers To Correspondents By Lilian Tingle

PORTLAND. Or. April 23.—Dear Miss Tingle—Will you please give, at your earliest opportunity, a recipe for making you in advance. MRS B. O. A.

CHOCOLATE BAVARIAN CREAM —Melt 2 ounces of chocolate over hot water, stir and cook until glossy, with ¼ cup, each, sugar and water; then add 1 cup milk and raise to the boiling point. Combine with 2 or 3 yolks of eggs and cook until the mixture thickens. Add ¼ package plain gelatine soaked in ¼ cup cold water, and stir until completely dissolved; add 1 teaspoon vanilla. Set in cold water, stirring occasionally until it begins to stiffen illightly; then beat with a Ladd egg beater and when it is of "whipped cream consistency," fold in ½ pint whipping cream, beaten stiff. Turn into a mould rinsed in lee water or oiled or lined with greased paper as may be most convenient, or pile in serving glasses, or place in individual moulds as preferred. When firm serve with a garnish of whipped and shredded almonds, or a bit of preserved cherry or angelica or French fruit paste. For a chocolate marshmallow cream stir in a few cut-up marshmallows into the first mixture.

If moulded in an ordinary load pan, this may be turned out and sliced (with a warm kitiga) like brick for making your can be gained from stock.

So much flayor can be gained from stock.

For chicken gravy especially, it is a good plan to cook the gibles (in-cluding the scalded and skinned feet and the neck that has been cut off to secure the correct trussing) in a good plan to cook the gibles (in-cluding the scalded and skinned feet and the neck that has been cut off to secure the correct trussing) in a good plan to cook the gibles (in-cluding the scalded and skinned feet and the neck that has been cut off to secure the correct trussing) in a good plan to cook the gibles (in-cluding the scalded and skinned feet and the neck that has been cut off to secure the correct trussing) in a good plan to cook the gibles (in-cluding the scalded and skinned feet and the neck that has been cut off to secure the correct trussing) i

they would take quite six months to they would take quite six months to prepare, even if mushrooms and green walnuts were now in season!

Chop Suey No. 1—One small chicken, ½ pound lean pork cut in small strips 1¼ inches long. ½ cup shredded celery, ½ onlon shredded, six Chinese dried mushrooms soaked in water and shredded, 6 water chestnuts cut thin, ½ pound wheat sprouts or bean sprouts. ½ green pepper shredded, a small piece of ginger root. Boil the chicken until tender. Remove all the meat and cut in long, narrow pieces. Return bones and skin to the broth and boil down until you have one cup of very strong broth when strained. Fry the thin shreds of pork until brown, then add the other ingredients and fry slightly, then add broth. Simbor, then add the other ingredients and and fry slightly, then add broth. Simbor, then add the other ingredients and and fry slightly, then add broth. Simbor, then add the other ingredients and and fry slightly, then add broth. Simbor, then add the other ingredients and and fry slightly, then add broth. Simbor, then add the other ingredients and and fry slightly, then add broth. Simbor, then add the other ingredients are not previously browned and season.

The use of previously browned single and the worsted carampted carbon dear a spoil the slikly softness entirely. The mel browning are also helpful in emergency to give a good color as distroned while quite damp; and is fromed whi ith small plees of singer root. Boil the chicken until tender. Remove all the meat and cut in long, narrow pleecs. Return bones and skin to the broth and boil down until you have one cup of very strong broth when strained. Fry the thin shreds of pork until brown, then add broth Simmer until cooked through and season wail, using a little sait and about one tablespoon each gu yow and soy (both obtainable from Chinese provision). The use of previously browned shops. Serve with rice or Chinese noodles and a bothle of soy. Bamboo shoots are often used in chop such. Boiled rice—Wash the rice but do not soak it. Drop gradually into a large quantity of rapidly boiling saited water, so as not to check the boiling. Boil rapidly (adding more water if necessary) for ab.ut 20 minutes, or until a grainh of ice can be completely crushed between thembounds of the completely crushed between thembous some of the completely crushed between thembous and finger. Drain (but save the rice water for other purposes and dash a proper than the collars of the control of the collars and seven to the collars of the collars of the collars and seven to the collars of the col

the colander with a folded napkin and set over the pain containing a little hot water, to steam and dry a little. Each grain should be separate and perfectly tender. Serve with chop suey, curry or other meat dishes in place of potatoes.

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DEAUTIFUL hands, perfect style,

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VAN RAALTE SILK UNDERWEAR, SILK HOSIERY AND VEILS

reserved cherry of angence marshnallow cream site in a few cut-up
narshmallows into the first mixture.

If moulded in an ordinary loaf pan,
his may be turned out and sloce
cream, and is convenient for service,
on occasion, in place of ice cream of the service of party" refreshments. It is especially
good with macaroons or nut wafer.

PRINEVILLE, Or, April 30, 1921.—Dear
Miss Tingle-Would you kindly send to receive the period of the period of the period of the period of the gravy without being recepnizable temselves. You must not
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Many French cooks boil down any
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To Make Weak Eyes Strong

Doctor Says It Strengthens Eyesight 50 Per Cent in
One Week's Time in Many Instances

A Free Prescription You Can Have
Filled and Use at Home.

Victims of eye strain and other eye weaknesses and those who wear glasses will be glad to know that, according to Dr. Lewis, there is real hope and help for them. Many whose eyes were failing say they have had their eyes restored by this remark able prescription and many who once wore glasses say they have had their eyes restored by this remark able prescription and many who once wore glasses say they have thrown them away. One man says, after using It: "I was almost blind, Could not see to read at all. Now I can read everything without my glasses, and my eyes do not hurt any more."

There is one sure way that has never failed to remove dandruff at once, and that is to dissolve it then you destroy it entirely To do this. Just get about four ounces of plain, common liquid arvon from any drug store (this is all you will need), apply it at night when retiring; use enough to many descriptions. By morning most, if not all, of your dandruff wil be gone, and three or four more applications will completely dissolve and entirely destroy every single sign and trace of it. no matter how much dandruff you may have.

With this liquid bathet the eyes two to four times daily. You should not they are easy and the scalp and rub it in gently with the finger tips.

By morning most, if not all, of your dissolve and entirely destroy every single sign and trace of it. no matter how much dandruff you may have.

You will find all itching and tigging of the scalp will be fluffy lustrous. Find the eyes two to four times daily. You should not like your eyes clear up perceptibily and soft and look and read everything without my glasses, appear. If your eyes clear up perceptibily and soft and look and read everything without my glasses.

I would the provide the start and inflamment the provide the scalp and rub it in ment in not all, or may be wonderfully benefited by the



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DEL-A-TONE

is a safe and sure preparation for the removal of hair from the neck, face or under arms. Beauty specialists recom-mend it because it leaves the skin clear, firm and perfectly smooth.



YOU'LL GET RID OF BLACKHEADS SURE

field will cleanse the hair and scalp thoroughly. Simply moisten the hair with water and rub it in. It makes an abundance or rich, creamy lather, which ringes out easily, removing every particle of dust, dirt, dandruff and excessive oil. The hair dries guickly and evenly and it leaves the scalp soft, and the hair fine and slike, bright, lustrous fiuffy and easy to manage.

You can get Muisified cocoanut oil shampoo at any pharmacy, it's very cheap, and a few ounces will supply every member of the family for months. Be sure your druggist gives you Mulsified—Adv.

A Sure Way to

End Dandruff

There is one sure way that has never failed to remove dandruff at once, and that is to dissolve it, then you destroy it entirely To do this get two ounces of calonite powder from any drug store—sprinkle a little on a hot, wet spongs—rbised how the blackheads histle blackheads are simply dissolve and disappear, leaving the parts without any mark whatever Blackheads are simply a mixture of dust and dirt and secretions from the body that form in the pores of the skin. Pinching and squeening only cause irritation, make large pores and to not get the blackheads out after they become hard. The calonite powder and the water simply dissolve the blackheads so they wash right out they become hard. The calonite powder and the water simply dissolve the blackheads out after they become hard. The calonite powder and the water simply dissolve the blackheads out after they become hard. The calonite powder are they are the parts without and secretions from the body that form in the pores free and clean and in their.

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