### DESPITE INCREASED LENGTH OF SKIRTS SPRING COSTUMES ARE ESSENCE OF GRACE

Loose Draped Lines Are Noticeable on Latest Creations-Color Is in Evidence Everywhere With Chinese Motifs Receiving Plenty of Recognition-Some Hats Large and Drooping.



ESPITE the increased length of skirts, which everyone was sure would make the new frocks un-gainly and awkward, the spring costumes are the very essence of grace. One has to get a little used to the new silhouette; with waistline at the hip and skirt hem at the ankle and the sleeves dangling in folds to the fingertips. But once accustomed to these lines their grace and dignity make saucy, vampish, short-skirted frocks of yesteryear ridiculously

The limpest, softest fabrics are pressed into service to obtain the new lines; rich faille and beautiful chiffon taffetas that have the draping quality, and, of course, crepe de chine and a dozen novelty crapes launched this year-all soft and clinging and limp. Beads are added to these graceful fab-rics to increase their limp grace; and if the frock itself is not heavily beaded a girdle of beads, dropped low at the hip, weights down the costume into long, limp lines. Some of the lovellest frocks of the

spring season have no waistline at all: they are draped to give the continuous princess effect from shoulder to hem. In this style is a Callot Soeurs dinner frock of heavy white satin damask (not a table linen, though it sounds like it!), the beautiful silk being brocaded with silver threads. The material falls flat and plain to the waistline, with shoulder straps of parrow allver ribbon, but is draped up-ward at the right hip under a cut steel clasp, that side of the skirt falling in cascade drapery almost to the flood. A Jenny afternoon frock of soft silk creps in the new periwinkle blue shade suggests the princess line, straight and unbroken from the shallow, rounded neck to the nem, which touches the instep; but a heavy girdle of jet and cut steel rests on the hips and relieves the plainness. This frock has a draped wrap to match and the costume is one of the important modrounded neck to the hem, which

Chinese Influence Strong.

settle in the design of the simplest one-piece froct. All trimmed with lone; self-tone from the context of the context of the simplest of the simplest of the context of th

dress-back in the early nineties-made of strips of val and machinetucked lawn—and with a low sash of baby blue ribbon? Those were the days when every woman had her much-trimmed lingerie dress, worn over a slip of pale blue or pink silk; and an accompanying lingerie bat of lace and embroidery also

by Lilian Tingle

by Lilian Ti

Lanvin inderses the Chinese suggestion in dress; the skirt paneled to the simplest one-piece frock. All trimmed with long self-tone fringe, and embroidered to hint at mandarin one has to do is to clasp one of these etyle; the very low, loose waistline the control of the simplest one-piece frock. All trimmed with long self-tone fringe, one has to do is to clasp one of these etyle; the very low, loose waistline the control of the simplest one-piece frock. All trimmed with long self-tone fringe, one has to do is to clasp one of these etyle; the very low, loose waistline the control of the simplest one-piece frock. All trimmed with long self-tone fringe, one has to do is to clasp one of these etyle; the very low, loose waistline the control of the co

Blouses Blend With the Skirts

they Accompany

## Answers to Correspondents by Lilian Tingle -

as "poison" and must be kept out of the way of children or careless or ig-norant persons. WIDELY OPENING FRAME NICE A better way is to use some of the

A better way is to use some of the non-poisonous commercial cleaners specially prepared for aluminum. There are several satisfactory kinds on the market, but I cannot mention them by name in this column.

A scouring mit (woven with tinsel) is useful for heavy scouring in the case of a badly burned pan, but care must be taken not to use it on the must be taken not to use it on the must be taken not to use it on the polished surface as it tends to scratch.

2. Possibly the fruit acids had slowly inverted enough of the cane sugar to change perceptibly its texture and sweetness; but it is difficult to guess exactly from your description what might have happened. A number of elight chemical changes number of slight chemical changes take place in the maturing of jams and jellies, some improving, some

3. I think it depends somewhat upon the kind of linoleum. My dealer advised a thin clear linoleum varnish once a year, with quick mopping when necessary, using as little water as possible. This he thought better than warner theoretic lines some house. waxing, though I know some house-wives advocate waxing. I am glad you find this column

FRESNO. Cal., March 20.—Dear Miss Tingle: Will you please answer in the Sunday, as do not see the daily:

1. How long will home-made egg needles keep stored away in jars?

2. How much liquor should one allow for a certain number of eggs to keep from sticking or boiling over?

3. How do you steam fruit cake and finish in the oven. I use lard buckets to steam puddings in and thought not possible to use for cake as wrong shape.

4. Can one add more fruit and nuts to a suet pudding without changing other proportions?

5. How long should it take to freeze, packed in ice and sait, ice or dessert? Some say 24 hours and others four hours.

6. How long to boil apple or cherry dumplings, the kind one ties in a cloth and places in water?

dumpings, the kind one ties in a cloth and places in water?

7. How much milk and eggs allowed to each cup rice for a rice pudding? When eggs are cheap I like a thick custard which is easy enough to figure, but hew to get a good one with a few eggs is my trouble. Thanking you for these and past answers, sincerely,

R. E. M.

1. If thoroughly dried before stor ing in airtight jars or tins, they will keep like rice or macaroni.

2. I do not understand what you mean by this question.

3. It is often possible to find a cov-

embroidery will be glad to have embroidery will be glad to have ered tin that is the right shape, or you can use two tins of similar size, and invert one to form a lid, using a clamp if possible. If it is not possible to arrange a tight-fitting lid for the of the bag which though not large,

ing is often quite unnecessary, upper part of velvet is a continua-4. Usually fruit and nuts can be tion of the bead disc which is applied

Thus if you had a "pound cake," you would have one pound each of butter, sugar, flour and eggs. Hence, 4 to 6 pounds of fruit might be used but 4 to 5 pounds would usually be rich enough. Of course, much less fruit could be used or could be altogether omitted. The old-fashioned "Dundes pound cake" made with the "pound" foundation and 1 pound each of raisins and almonds is an example. Or the "currant pound cake," with one pound currants or seedless raisins to one pound of each of the other ingredients. But these are scarcely "fruit cakes" of the type I think you have in mind.

5. The time varies with the freezer, the skill of the maker, and the type

the skill of the maker, and the type

A steamed individual pudding of any kind should never be steamed less than one-half hour and usually an hour is needed to develop the best texture and flavor.

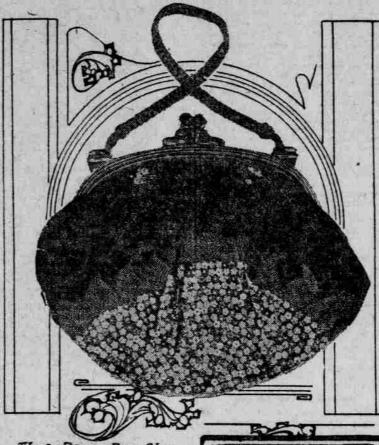
7. The usual fault is to use too lit-

When eggs are added (at the latter part of the cooking) care must be ex-ercised to see that they are cooked

If not wanted for immediate use allow to dry thoroughly and store in covered jars or t'ns. Use in soup as a "meat accompaniment" (in place of potatoes) or cook first in water, then in milk for sweet puddings or noodle

# FEATURE OF NEW BEAD BAG

Little Belongings That Are Needed for Formal Costume Can Be Accommodated Easily—Gorgeous Colors Are Used.



This Poils Bag Shows
Beeds in A New
VERY woman who does bead
embroidery will be glad to have
a look at this interesting hand. to arrange a tight-fitting lid for the tin, a tight-fitting cap of tough greased paper can be used, but is not so successful. Remove the cover for the baking.

If the cakes are very thoroughly steamed in a closed tin, the final baking is often quite unnecessary.

It would be the cover for the baking or mat of beads in gorgeous colors makes the lower part of the bag; the upper part of velvet is a continuation of the bag which though not large, is roomy enough to accommodate the little belongings one needs with a formal costume. A circular placeure or mat of beads in gorgeous colors makes the lower part of the bag which though not large, is roomy enough to accommodate the little belongings one needs with a formal costume. A circular placeure or mat of beads in gorgeous colors makes the lower part of the bag which the bag which the bag which the bag which a commodate the little belongings one needs with a formal costume. A circular placeure or mat of beads in gorgeous colors makes the lower part of the bag which the bag which the bag which the bag which the bag with a formal costume. 4. Usually fruit and nuts can be added in any proportion not exceeding in total one and one-half times the weight of the combined "foundation ingredients," that is, the total weight of butter, sugar, flour and eggs. Usually a little over "equal weight" is better than the "maximum" weight of fruit.

Thus if you had a "pound cake," you would have one pound each of velvet bads adorn the you would have one pound each of velvet portion of the bag.

the skill of the maker, and the type of "dessert."

Some mixtures in some freezers can be frozen in a few minutes but are improved by ripening for an hour or two. A parfait or mousse may take 3 to 5 hours (according to size), as these are unstirred mixtures. I don't quite understand about the "24 hours" you quote. Ice cream can, of course, be kept frozen for a long time.

6. One to four hours, depending upon size and composition. Why not ular size you make?

I should not tie them in a cloth. They are much lighter steamed in a covered bowl or in covered individual cups.

Some mixtures in some freezers can be examine these and others in your public library and see which suits you would not pay you to do so. You concessful Canning by Ola Powell is good and could be obtained from your library, probably. There are also a number of useful government bulletins that you could write for. You could get a list at the library. I think you would get much help and many suggestions that might be new to you by subscribing to "American Cookery," formerly known as the "Boston Cooking School Magazine."

Some mixtures in some freezers can be examine these and others in your public library and see which suits your standard commercial tollet soaps it would not pay you to do so.

GERVAIS, Or., April 25.—Dear Miss Tingle: At your earliest convenience will you please tell me how to make cantaloups? Also which do you conserve and combination different fruits with texamine these and others in your public library and see which suits you would not pay you to do so.

GERVAIS, Or., April 25.—Dear Miss Tingle: At your earliest convenience will you please tell me how to make cantaloups? Also which do you conserve and combination different fruits with its would not pay you to do so.

GERVAIS, Or., April 25.—Dear Miss Tingle: At your earliest convenience will you please tell me how to make cantaloups? Also which do you conserve and combination different fruits with a prepare as good a product as the examine to examine the examine the examine the

ESTACADA, Or., May 4.—Miss Lillian Tingle: Will you kindly publish in The Oregonian at your convenience a recipe for a good cleansing toliet soap and oblige?

A SUBSCRIBER.

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Hand Stitchery

"Boston Cooking School Magazine,"

PORTLAND, April 25.—Dear Miss Tingle: The following recipe for brownles was published recently in a paper I am taking and I am sending it to you for the woman who wanted a recipe for brownles.

READER.

Prownless On the service of the servic

Brownies—One cup sugar, one-half cup of shortening, two eggs, one cup of flour, one cup of pecans, three-fourths cake of bitter chocolate, flavoring if desired. Drop from spoon in small portions.

It might be worth while taking the trouble to use 't, if you had very little other fruit or if you wished to utilize some cantaloups that had made a disastrous alliance with cucumbers or summer squash (as I believe sometimes happens) so that they were until to use in the ordinary way. 7. The usual fault is to use too little milk. The amount varies because while rice will always take up at least three times its bulk of liquid, more milk can be absorbed if the cooking process is long and slow, to allow evaporation and resulting creaminess. Different kinds of rice will also tend to take different amounts. Five or six cups of milk would not be too much to allow to one cup of rice for a "creamy" pudding, cooked three or four hours. Eggs are not necessary except for a "rice custard."

Brownies—One cup sugar, one-half cup of shortening, two eggs, one cup of flour, one cup of pecans, three-fourths cake of bitter chocolate, flavoring if desired. Drop from spoon in small portions.

Many thanks for your recipe. I do not quite understand what is meant by "a cake bitter chocolate," surely were unfit to use in the ordinary way. If the cantaleups were not fully ripe they could be treated like water-melon rind in making pickles, consequence of the usual half-pound "cake" would be far too much, and % of a "square" (or one ounce division) would be rather a small amount for the other quantities, unless a very mild taste is wanted.

If you will describe the kind of conserve you had in mind I will try to construct a recipe to suit you, but

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Here is a simple recipe for

Silcs, peel and core the fruit. Blanch for 5 minutes in bolling water, then cold dip. Place in a kettle, cover with syrup made with 3 cups sugar to 2 cups blanching water. Bell for 4 minutes. Fill cans with fruit, pour over enough juice to cover, then sterilize for 30 minutes in het water bath and seal tichtiv

hot water bath and seal tightly while hot.

Ask your grocer for prices on pineapples. You should serve this glorious tropical fruit more often. It is healthful and delicious.

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have to say that I have no recipe called "Sam Ward Hash." Perhaps some reader may supply it.



DEFY GRAY HAIR

**BROWNATONE** 

# Age Is Judged By Gray Hair



Address Piesse print your mans and address

SEASONABLE BEAUTY AID

We find you can bring out the beauty of your hair to its very best advantage by washing it with canthrox. It makes a very simple, in- Sun and Wind Bring Out Ugly Spots. expensive shampoo, which cleanses the hair and scalp thoroughly of all the dandruff, dirt and excess oil,

the dandruff, dirt and excess oil. leaving a wonderfully clean, wholesome feeling. After its use you will find that the hair dries quickly and evenly, is never streaked in appearance and is always bright, soft and fluffy; so fluffy, in fact, that it looks more abundant than it is, and so soft that arranging it becomes a pleasure. Just use a teaspoonful of canthrox, which you can get from any good druggist's, dissolve it in a cup of hot water; this makes a full cup of shampoo liquid, enough so it is easy to apply it to all the hair instead of just the top of the head.

—Adv.

Here's a chance, Miss Freckle-face, to try a remedy for freckles with the guarantee of a reliable concern that it will not cost you a penny unless it removes the freckles; while if it does give you a clear complexion the expense is trifling.

Simply get an ounce of Othine—double strength—from any druggist and a few applications should show you how easy it is to rid yourself of the homely freckles and get a beautiful complexion. Rarely is more than one ounce needed for the worst case.

Be sure to ask the druggist for the double strength othine, as this strength is sold under guarantee of a reliable concern that it will not cost you a penny unless it will not cost you a penny unless.

Simply get an ounce of Othine—double strength—from any druggist and a few applications should show you have easy it is to rid yourself of the homely freckles with the guarantee of a reliable concern that it will not cost you a penny unless it will not cost you a penny unless it will not cost you a penny unless it will not cost you a penny unless.

To Free Your Arms of Hair or Fuzz

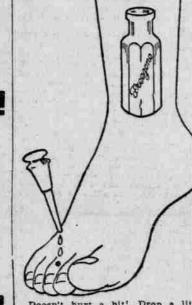
(Boudoir Secrets)

No tollet table is complete without a small package of delatone, for with it hair or fuzz can be quickly banit hair or fuzz can be quickly banished from the skin. To remove hairs
you merely mix into a paste enough
of the powder and water to cover the
objectionable hairs. This should be
left on the skin about 2 minutes, then
rubbed off and the skin washed, when
it will be found free from hair or
blemish. Be sure you get genuine
delatone,—Adv.

In the total collection of the skin washed, when
it will be found free from hair or
blemish. Be sure you get genuine
delatone,—Adv.

## CORNS

Lift Off with Fingers



Doesn't hurt a bit! Drop a little 'Freezone' on an aching corn, in stantly that corn stops hurting, then shortly you lift it right off with fin-

gers. Truly!

Your druggist sells a tiny bottle of "Freezone" for a few cents, sufficient to remove every hard corn, soft corn, or corn between the toes, and the calluses, without soreness or irrita-

Don't Spoil Your Child's Hair by Washing It

When you wash your child's hair be careful what you use. Most soaps and prepared shampoos contain too much alkali, which is very injurious, as it dries the scalp and makes the hair

The best thing to use is Mulsified coccanut oil shampoo, for this is pure and entirely greaseless. It's very cheap and beats anything else all to

Two or three teaspoonfuls of Mulsi-fled in a cup or glass with a little warm water is all that is required. Simply moisten the hair with water and rub it in. It makes an abundance of rich, creamy lather, cleanses thor-oughly and rinses out easily. The hair dries quickly and evenly, and is soft, fresh looking, bright, fluffy, wavy and easy to handle. Besides, it cosens and takes out every particle of dust, dirt and dandruff. You can get Mulsifled at any drug store, and a few ounces will last everyone in the family for months. Be sure your the family for months. Be sure your druggist gives you Mulsified .- Adv.

How to Remove Easily.

Here's a chance, Miss Freckle-face,



IT IS TO LAUGH!