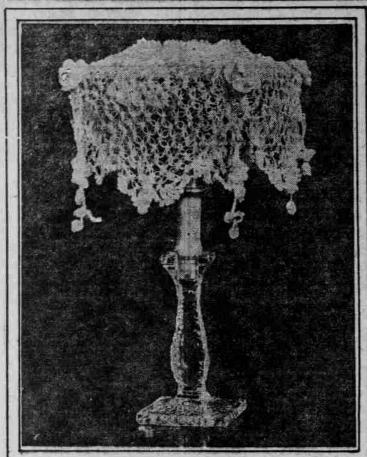
LONG GLOVES THAT WRINKLE NEEDED WITH SHORT SLEEVES

White Gauntlet, Smoothly Drawn Over Coat Sleeves or Sleeve of Tailored Street Frock Gives Neat Cuff-like Effect.





Cloves Worn Outside Sieve.

With a short-sleeved frock one must war long-wristed gloves that pull up over the sleeve cage. That is fashion's mandate now. The white gauntlet, smoothly drawn up over a coat sleeve or the sleeve of a tailored street frock gives a neat cuti-like effect and adds that little touch of finish to the ensemble that makes for complete medishness. The white kird gauntlets pleuted are the last word in smart distinction. The white kird gauntlets pleuted are the last word in smart distinction. The cutifs are slashed as that the gloves pull of easily, without necessity for however, for a medern candle that gives out neither smoke nor flame and einnamen, with or without resising. French of the signs of the signs of the signs of the surface of the signs of the

Answers to Correspondents by Lilian Tingle

shire sauce or mushroom catsup, it liked, 2 to 3 tablespoons tomato catsup, a few grains of sugar with galt and papriks to taste.

Thousand-Island Dressing, Type 3—One cup French dressing, made with tarragen vinegar and lemon juice, 3 tablespoons grange juice, 6 staned and chopped ripe olives, 2 tablespoons chopped pimento, 1 teaspoon each chopped pimento, 1 teaspoon each chopped pimento, 1 teaspoon each chopped parsiey and chives (or onion juice), 1 teaspoon French mustard (or less to taste), 1 tablespoon finely chopped capers (or cucumber pickles or nasturtium pickles). Season to taste with fresh ground pepper salt a few grains sugar, and if liked a few drops of Worcestershire sauce (may be omitted); shake up in a fruit jar just before serving. A few chopped nuts may be added if desired.

Thousand-Island Dressing, Type 4—One-half cup mayonnaise, ½ cup white sauce, 1 stiff beaten egg white of souch grains sugar, and if disked a few drops of wordestershire, gauce (may be omitted); shake up in a fruit jar just before serving. A few chopped nuts may be added if desired.

Thousand-Island Dressing, Type 4—One-half cup mayonnaise, ½ cup white sauce, 1 stiff beaten egg white of souching is best for the usensile.

chili sauce may be added if desired.

Thousand-leland Dressing. Type 4—
One-half cup mayonnatse, is cup
white sauce, 1 stiff beaten egg white
or is one cream (may be omitted). I
tablespeon each tarragon vinegar,
chili sauce, orange juice, chopped
parsley, tomato catsup, India relish
and finely-grated horseradish (may be
omitted). 2 tablespeons each chopped
pimento and olives. Season to taste
with sailt, sugar, paprika and if liked,
a little mustard.

Many other variations are possible
en a basis of each type given above.
The impertant point in making Thouspecial seasoning and flavorings to
cuit the particular sailed for which it
is intended. A delicate flavor sense
is needed for this and some little
experience also for the best results.

PORTLAND, May 10.—Desr Mits Tingle:
Many years age my husbank knaw a
woman who cleaned her aluminum ware
in water in which an acid was the clean.

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And the c

ley, seven or eight tomatoes (fresh or canned), four tablespoons well flavored olive oil (or butter may be used). Sait and pepper to taste. Chop all the ingredients, try out the ham, cook the onlons golden brown in the grease, add the other ingredients and cook until as thick as cream, then yeason rather highly and mix in with the macaroni, adding three or four tablespoons grated Parmenan cheese. The sauce may be strained or not as desired; usually no thickening is added. A clove or garlic may be cooked in the sauce five minutes if liked.

Italian tomato paste dissolved in place of fresh or canned tomato. The above quantity is intended for 10 or 12 ounces of macaroni. A richer sauce is made by adding to the above the concentrated browned and dissolved meat juice from a half-pound round steak cut in small dice. A few peppercorns, a clove and a "hint' of mace are somatimes used, also a few grains sugar and a "aquesez" of lemon. The Paymesan cheese also has a special flavor of fig own.

A FOUNG HOUSEWIPE.

I am sorry you have had to wait so long for your answer, but I hope you saw the taffy recipe given since your letter was written.

Following are some general directions for potate saied from which you should be able to make a recipe to should be able to make a recipe for potate saied from which you should be able to make a recipe to should be able to make a recipe for potate saied from which you should be able to make a recipe for potate saied from which you should be able to make a recipe for potate saied from which you should be able to make a recipe for potate saied from which you should be able to make a recipe for potate saied from which you should be able to make a recipe for potate saied from which you should be able to make a recipe for potate saied from which you should be able to make a recipe for potate saied from which you should be able to make a recipe for potate saied from which you should be able to make a recipe for potate saied from which you should be able to make a recipe for potate saied fro

lettuce leaves are among the possible garnishes.

Shrimp salad with cabbage—Use equal parts cut up shrimp and cabbage. The cabbage should not be too finely chopped. If desired, two parts finely chopped cabbage to one part finely chopped cabbage to one part finely chopped shrimps may be used, but this makes a greatly inferior salad of the "cheap restaurant" style.

As optional accessory ingredients you may use a few pieces of orange neatly cut and freed from white

8. In jam or conserves.

7. Candied, for use in desserts or in fruit cakes or candles, heatly cut and freed from white

8. Amitation marsaching charges. you may use a few pieces of orange neatly cut and freed from white membrane, or a little finely chopped green pickle with or without finely chopped green pepper and parsiey, or alliced fresh tomato. Some makers marmade the shrimps in tomato juice or orange juice instead of marmading in the usual way in ordinary French (drassing, Drain and mix with the orange juice).

In full cakes or candles.

8. Imitation maraschino cherries.

9. In calle and in the super candles.

8. Imitation maraschino cherries.

9. In full cakes or candles.

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8. Imitation maraschino cherries.

9. In calle and in the dough.

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9. In calle and in the dough.

9. In

Now, however, much more care and watching is needed, especially if it is to be kept during the hot summer months. Indeed, unless you have a good, cool storage place, not too dry the post, then beat in the flour. Beat and not too damp. I almost doubt whether making it now is altegether trush with melted shortening, let rise

so long for your answer, but I hone you saw the taffy recipe given since you letter was written.

Following are some general directions for potatic said from which you should be able to make a recipe from the progress of the process of the proces

celery or finely shredded lettuce, has-turtium leaves or blossoms and plain lettuce leaves are among the possible garnishes.

Uses for Canned Cherries.

For all the following dishes the canned cherries are assumed to be garnishes.

Dangerous Swollen Veins at Home

Moone's Emerald Oil besides being one of the most powerful of apilieptics capable of destroying the most permicious germs and the poisons caused by them, is also a marvelous healing agent.

always ready to receive. She has more time for her family and her social and other affairs. She can grow up with her children instead of watching them grow away from her. She can keep up with her

Unexpected company finds her

husband, and abreast of the times in which she lives. Her home has the cleanliness, brightness and freshness that is the envy of every woman.

And she has the satisfaction of knowing that her prized floor coverings, hangings and upholsteries retain their beauty and value and last longer without the expense of employing outside help.

Better than all the eulogies of electric cleaning is a thorough trial in your own home. Now is the time to have it. Any dealer or your lighting company will make it for you.

Your purchase of a vac leaner marks an epoch in you life. It gives you more time for your children; spare hours for recreation, entertainment or edu-cation. Electricity makes possible that forward step.

Is your city or town moving forward equally swiftly? No city can unless it can see clearly and has all of the power it can use. Is your city helping its electric light and power company to grow atcadily and prosperously so it can furnish that light and power





Shall It Be

Buds and Birds

or Brooms and

Dust-Pans?

DOES June mean a joyous time of buds and birds,

sweet breezes and light hearts,

of hours spent out o' doors in the

Or is June a work season be-

tween winter and summer in

which thoughts of housecleaning

and its health-destroying toil and

turmoil drive all joy from your

day" or "Spring cleaning time"

in the home that knows the elec-

tric vacuum cleaner.

of easy electric cleaning.

happy memory.

There is ,no "housecleaning

The never-ending grind of

sweeping, dusting and beating

has given place to a few minutes

The housewife who electric

vacuum deans starts the morn-

ing without the towel-turban and "housecleaning dress" of the

broom-and-dust-pan days of un-

full enjoyment of living-

heart?

There's a handy attachment with the electric vacuum cleaner that insures you against moths and rids your closets of germ-bearing dirt.



In destroying the most permissions germs and the poisons caused by them, is also a marveleous healing agent.

One application, for instance, stops the itechnic of external and a few applications, for instance, stops the completely disappear. It is equally as of feetive in barber's itch sait rheum, reduces and inflammatory skin trouble.

People who, want to reduce varicose will wriggle with joy; also you will find all pain gone from corns, callouses and bunions.

There's nothing like "Tiz" It's the only remedy that draws out all the only resulted and all pain gone from corns, callouses and bunions.

There's nothing like "Tiz" It's the only remedy that draws out all the only



MOTHER, WATCH BABY'S BOWELS GIVE "CALIFORNIA FIG SYRUP"

Harmless Laxative to Clean Little Bowels and Sweeten Sour, Colic Stomach-Babies Love It