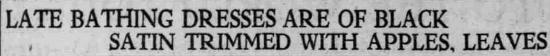
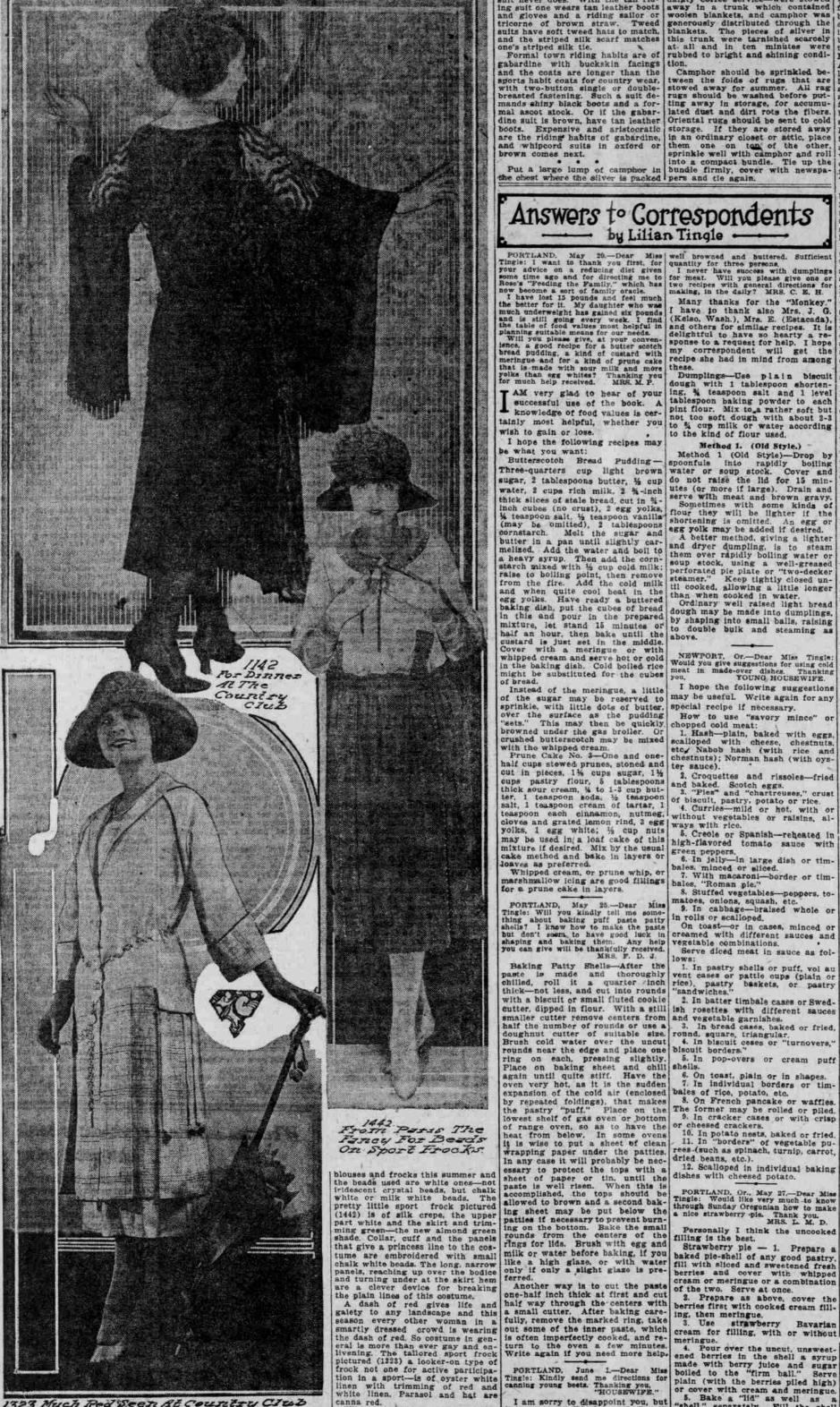
THE SUNDAY OREGONIAN, PORTLAND, JUNE 18, 1922



Neck, Armhole and Sash Are Piped With Red Silk—Another Type Has Clusters of Grapes on Skirt and Waist; and Pipings of Dress Are of Purple Silk.



Method 1. (Old Style.)

I hope the following recipes may

e what you want:

shirt of slik with soft collar and striped four-in-hand tie. The sports habits come in tan, brown and heather mixture tweed with suede facings in the saddle side of the breeches. Tan linen crash suits for warm weather have the same patty sport suggestion. Linen is an ideal may terial for summer riding habits, for it seems always cool, even on the hottest fay, and seems also to shed the dust easily, as a wool-woven suit never does. With the tan rid-nand gloves and a riding sailor or tricorne of brown straw. Tweed and the striped silk scarf matches one's striped silk tie. Formal town riding habits are of gabardine with buckskin facings and the coats are longer than the sports habit coats for country wear.

The chest where the sliver is packed in the case of th

Answers to Correspondents

half cup butter, 1 cup sugar, yolk of 3 eggs, whites of 2 eggs. 2 cups flour, measured after sifting. 2 tea-

Answers to Correspondent of the segs, whiles of 1 eggs, 2 dups for the segs on the segs of the segs of

that is made with sour milk and more yolks than age whites? Thanking you for much help received. MRS. M.P. I and wery glad to hear of your successful use of the book. A knowledge of food values is cer-tainly most helpful, whether you wish to gain or lose. drain through a pieve (or leave mini-in if preferred), and pour over 2 pounds bleached and well washed Sultana raisins. Heat these in the vinegar in a double boller until thoroughly plump and swollen, then

be what you want: Butterscotch Bread Pudding -Three-quarters cup light brown water or soup stock. Cover and add 2 cups sugar, heat to bolling point and seal in jars with or with-out a little mustard seed. Serve with lamb or mutton. Green color

Butterscotch Bread Pudding— Three-quarters cup light brown sugar, 2 tablespoons butter, 16 cup water, 2 cups rich milk, 2 %-inch thick silces of stale bread, cut in %-linch cubes (no crust), 2 eagy yolks. Y teaspoon sait, 5 tablespoons cornstarch. Meit the sugar and butter in a pan until slightly car-melized. Add the water and bolt starch mixed with ½ cup cold milk and when quite cool beal in the starch mixed with ½ cup cold milk and when quite cool beal in the starch mixed with ½ cup cold milk and when quite cool beal in the starch mixed with ½ cup cold milk and when quite cool beal in the starch mixed with ½ cup cold milk and when quite cool beal in the starch mixed with ½ cup cold milk and when quite cool beal in the starch mixed with ½ cup cold milk and when quite cool beal in the starch mixed with ½ cup cold milk and when quite cool beal in the starch mixed with ½ cup cold milk and when quite cool beal in the starch mixure, let stand 15 minutos of half an hour, then bakke until the cover with a meringue or with whipped cream and serve hot or cold in the baking dish. Cold bolied frier of bread. Insteed of the meringue, a little of the sugar may be reserved to sprinkie, with little dots of buttar, of we with a meringue, a little of the sugar may be reserved to sprinkie, with little dots of buttar, of we with a meringue, a little of the sugar may be reserved to sprinkie, with little dots of buttar, of we with withe dots of buttar, of we with sugar may be reserved to sprinkie, with little dots of buttar, of we with little dots of buttar, of the sugar may be reserved to sprinkie, with little dots of buttar, of we he surface as the pudding. How to use "savory mince" or hard an we sugar

sprinkle, with little dots of butter, special recipe if necessary. sprinkle, with little dots of butter, over the surface as the pudding "sets." This may then be quickly browned under the gas broller. Or crushed butterscotch may be mixed with the whipped cream. Prune Cake No. 3-One and one-belf cure stewed prunes, stoned and luice



HEADS---DISSOLVE THEM

ton, Ky.

Every mother wants her baby's carriage to have that subtle air of smart distinction which is commonly termed "style." The aristocratic appearance of Lloyd Loom Carriages is immediately noticeable in the exclusive "shell" design of the bodies -a graceful bowl shape, woven of endless wicker, with a continuous sweeping curve from side to front, unbroken by corners or by concealed short ends

It was Marshall B. Lloyd who brought within the reach of every mother these carriages of exceptional style. He invented the method and loom which produce Baby Carriages and Wicker Furniture thirty times faster and finer than the old hand woven products, These inventions cut labor costs enabling us to weave the finest wickers, us the best materials, employ the most skilled workmen, add the latest refinements and still sell our wicker products at very moderate prices.

Your dealer will explain the Fifth Wheel Reversible Gear; Oil Tempered Springs; pat-ented Double Spoked and Double Rimmed Wheels; patented Automatic Hood Adjustment-features that add immeasurably to the beauty, convenience, comfort and stability

Write for Lloyd booklet showing Lloyd Loom Carriages and Loom Woven Furniture, for sale by leading furniture and department





of Lloyd Carriages.

of wicker.



1323 Much Red Seen At Country Club This Year

canna red.

What one dines in, one is likely

<text><text><text><text><text><text><text><text><text><text><text><text>

half cups stewed prunes, stoned and out in pieces, 1% cups sugar, 1% cups pastry flour, 5 tablespoons thick sour cream, 5 to 1-3 cup but-ter, 1 teaspoon soda, ½ teaspoon salt, 1 teaspoon cream of tartar, 1 teaspoon each cinnamon, nutmeg, cloves and grated lemon rind, 3 egg yolks, 1 egg while; % cup nuts may be used in a loaf cake of this mixture if desired. Mix by the usual cake method and bake in layers or loaves as preferred. Whipped cream, or prune whip, or marshmallow icing are good fillings

half cups stewed prunes, stoned and ter sauce).

marshmallow icing are good fillings for a prune cake in layers.

matoes, onlons, squash, etc. 9. In cabbage-braised whole or in rolls or scalloped.

PORTLAND, May 25.—Dear Miss Tingle: Will you kindly tell me some-thing about baking pulf paste patty shells? I know how to make the paste but don't seem, to have good luck in shaping and baking them. Any heip you can give will be thankfully received. MRS. F. D. J. On toast-or in cases, minced or creamed with different sauces and vegetable combinations.

Baking Patty Shells—After the paste is made and thoroughly vent cases or pattle cups (plain or chilled, roll it a quarter inch thick—not less, and cut into rounds with a biscuit or small fluted cookie

with a discutt of small futted cookie cutter, dipped in flour. With a still ish rosettes with different sauces smaller cutter remove centers from half the number of rounds or uss a doughnut cutter of suitable size. Brush coid water over the uncut rounds near the edge and place one ring on each, pressing slightly. Place on baking sheet and chill sheals.

out some of the inner paste, which

is often imperfectly cooked, and re-

turn to the oven a few minutes. Write again if you need more help.

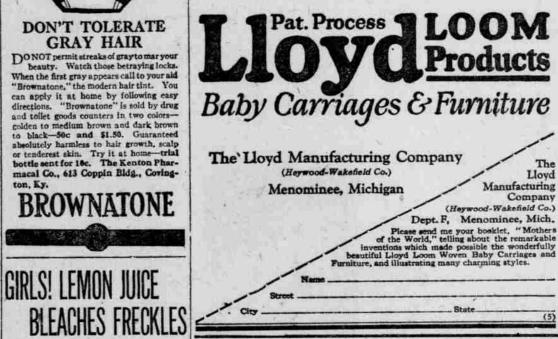
PORTLAND, June 1.-Dear Miss Tingle: Kindly send me directions for canning young bests. Thanking you, "HOUSEWIPE."

rounds near the edge and place one ring on each, pressing slightly. Place on baking sheet and ohill again until quite stiff. Have the oven very hot, as it is the sudden expansion of the cold air (enclosed by repeated foldings), that makes the pastry "puff." Place on the lowest shelf of gas oven or bottom of range oven so as to have the

by repeated foldings), that makes the pastry "puff." Place on the lowest shelf of gas oven or bottom of range oven, so as to have the heat from below. In some ovens it is wise to put a sheet of clean wrapping paper under the patties. In any case it will probably be nece. essary to protect the tops with c

sheet of paper or in. untreased in the second bak-allowed to brown and a second bak-ing sheet may be put below the second bak-ing sheet may be put below the make a nice strawberry pic. Thank you. MRS. L. M. D. pattles if necessary to prevent burn-ing on the bottom. Bake the small rounds from the centers of the rings for lids. Brush with egg and

Personally I think the uncooked filling is the best. Strawberry ple - 1. Prepare a milk or water before baking, if you like a high glaze, or with water only if only a slight glaze is prehow freckles and blemishes bleach out and how clear, soft and rosy-white the skin becomes.-Adv.



Squeeze the juice of two lemons into a bottle containing three ounces of Orchard White, which any irug store will supply for a for **Careless Shampooing** Spoils the Hair

Soap should be used very carefully if you want to keep your hair look-ing its best. Most soaps and prepared shampoos contain too much

The

Lloyd

Company

Nourishine will restore your hair to orig-' pared shampoos contain too much inal color whether black, brown or alkail. This dries the scalp, makes blond. Removes dandruff. Prevents fall-ing hair and promotes its growth Cleanses the scalp. Harmless and pleas-ant to use. No ionger is it necessary for you to have gray hair which handlosps you socially and in business.

use. " Two or three teaspoonfuls of Mul-

Nourishine sified in a cup or glass with a jittle warm water is sufficient to cleanse the hair and scalp thoroughly. Sim-Positively Not a Dye ply moisten the hair with water and rub it in. It makes an abundance of rich creamy lather, which rinses out Nourishine is a real tonic which feeds and nourishes the hair, thus restoring it to its original vitality. It is used and indorsed by thousands of men and women. As a dandruff remover alone it is worth many times the price asked. One bottle usually is effective. easily, removing every particle of dust, dirt, dandruff and excess oil. The hair dries quickly and evenly,

and it leaves the scalp soft, and the Sold by Owl Drug company. Stout-Lyons Drug company, Meler & Frank and other drug and dept. stores at \$1.25 per bottle.-Adv.

and it leaves the scalp soft, and the hair fine and silky, bright, lustrous, fluffy and easy to manage. You can get Mulsified cocoanut oll 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.

DON'T SQUEEZE BLACK-Squeezing and pinching out blackheads cream for filling, with or without 4. Pour over the uncut, unsweet-ened herries in the shell a syrup hard you cannot get all of them out. made with berry juice and sugar Blackheads are caused by accumulations boiled to the "firm ball." Serve of dust and dirt and secretion for

