

LATE BATHING DRESSES ARE OF BLACK SATIN TRIMMED WITH APPLES, LEAVES

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



1442 For Dinner At The Country Club



1442 From Paris The Fancy Hat Beads On Sport Frocks

All intriguing bathing dresses are of black satin with applied apples and leaves by way of trimming. A red and a green apple, say, with stems and leaves on the left side of the skirt, and a small, red and yellow apple with leaves near the right shoulder. Neck, armhole and sash are piped with red silk. Another bathing dress has clusters of grapes on skirt and waist, and the pippings of the dress are of purple silk. One says waist and skirt, though as a matter of fact, all bathing dresses are in one piece now, a sash or belt making the dividing line that suggests waist and skirt. Some of the new blouses have the five-inch slash down from the rounded neckline placed toward the left shoulder, rather than at the exact-center front. Many of the new blouses and frocks this summer and the heads used are wondrous ones. Iridescent crystal beads, but chalk white or milk white beads. The pretty little sport frock pictured (1442) is of silk crepe with the upper part white and the skirt and trimming green—the new almond green shade. Collar, cuff and the panels that give a princess line to the costume are embroidered with small chalk white beads. The long, narrow panels, reaching up over the bodice and turning under at the skirt, hem are a clever device for breaking the plain line of this costume. A dash of red gives life and gaiety to any landscape and this season every other woman in a smartly dressed crowd is wearing the dash of red. So costume in general is more than ever gay and enlivening. The tailored sport frock pictured (1223) a looker-on type of frock not for active participation in a sport—is of oyster white linen with trimming of red and white linen. Parasol and hat are canna red. That one lines in, one is likely to dance in when the affair is at the country club. Semi-formal frocks of cool summery character are corset for these occasions. The model pictured (1142) is of cinnamon georgette with lace bodice and side panels dyed in the same shade. The new aeroplanes sleeve with extended "wings" is shown, the "wing," a coat belted and supplied with big wear counter you can purchase a stunning collar and cuff set of sheer linen, or even of organdy that will effect the finishing off of sleeve-edge and neckline. A pretty frock of gray and mauve foulard is in one-piece style with kimono sleeves to the elbow. The round neck is piped with mauve crepe de chine; two-inch hems of the same material extend the length of the sleeves and the soft sash is of the mauve crepe also. Three tiny pleated ruffles of gray crepe de chine are set above the mauve demote belted and supplied with big and breast pockets. They have the mannish collar and lapel and under the coat is worn a mannish negligee.

shirt of silk 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 natty sport suggestion. Many wear a hat with a tassel for summer riding habits, for it seems always cool, even on the hottest day, and seems also to shed the dust easily, as a wool-woven suit never does. With the tan riding suit one wears tan leather boots and gloves and a riding saddle or tricorn of brown straw. Tweed suits have soft tweed hats to match, 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, with two-button single or double-breasted fastenings. Such a suit demands shiny black boots and a formal ascot stock. Or if the gabardine suit is brown, have tan leather boots. Expensive and aristocratic are the riding habits of gabardine, and whipcord suits in oxford or brown come next. Put a large lump of camphor in the chest where the silver is packed away for the summer, and the pieces will not turn so black from tarnish as they might otherwise do. A woman who stored her silver in a trunk for several months this year. When the large pieces of plated silver were taken from the trunks in which they had gone to stores, they were so black that hours and hours of hard rubbing were required to bring them back to pristine luster. Several smaller pieces—some candlesticks and a dairy coffee service—were stowed away in a trunk which contained woolen blankets, and camphor was generously distributed through the blankets. The pieces of silver in this trunk were tarnished scarcely at all and in ten minutes were rubbed to bright and shining condition. Camphor should be sprinkled between the folds of rugs that are stowed away for summer. All goods should be washed before putting away in storage, for accumulated dust and dirt rot the fibers. Oriental rugs should be sent to cold storage. If they are stored in an ordinary closet or attic, place them one on top of the other, sprinkle well with camphor and roll into a ball. If they are to be stored in a trunk, cover with newspaper and tie again.

Answers to Correspondents by Lilian Tinglo

PORTLAND, May 26.—Dear Miss Tinglo: I want to thank you first, for your advice on reducing diet. I have some time ago and for directing me to Ross' "Feeding the Family," which has now become a daily. I have lost 15 pounds and feel much better for it. My daughter who was much underweight has gained 10 pounds and is still going every week. I find the table of food values most helpful in planning suitable meals for my family. Will you please give, at your convenience, a recipe for a butter scotch bread pudding, a kind of custard with meringue and for a kind of prune cake that is made with sour milk and more yolks than egg whites. Thanking you for much help received. MRS. M. P.

I AM very glad to hear of your successful use of the book. A knowledge of food values is certainly most helpful, whether you wish to gain or lose. I hope the following recipes may be what you want: Buttered Bread Pudding—Three-quarters cup light brown sugar, 2 tablespoons butter, 1/2 cup water, 2 cups rich milk, 2 1/2-inch thick slices of stale bread, cut in 1/2-inch cubes (no crust), 2 egg yolks, 1/4 teaspoon salt, 1/2 teaspoon nutmeg (may be omitted), 2 tablespoons cornstarch. Melt the sugar and butter in a pan until slightly caramelized. Add the water and boil to heavy syrup. Then add the cornstarch mixed with 1/2 cup cold milk; raise to boiling point, then remove from the fire. Add the cold milk and when well blended, add the egg yolks. Have ready a buttered baking dish, put the cubes of bread in this and pour in the prepared mixture, stand 15 minutes or half an hour, then bake in a hot oven. Custard is just set in the middle. Cover with a meringue or with whipped cream and serve hot or cold in the baking dish. Cold butter might be substituted for the cubes of bread. Instead of the meringue, a little of the sugar may be reserved to sprinkle with little dots of butter, over the surface as the pudding "sets." This may then be quickly browned under the gas broiler, or crushed buttered toast may be mixed with the whipped cream.

Prune Cake No. 3.—One and one-half cups sliced prunes, 2 cups sugar, 1 1/2 cups pastry flour, 5 tablespoons thick sour cream, 1/4 to 1/2 cup butter, 1 teaspoon soda, 1/2 teaspoon salt, 1 teaspoon cream of tartar, 1 teaspoon each cinnamon, nutmeg, cloves and grated lemon rind, 3 egg yolks, 1 egg white, 1/2 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 for a prune cake in layers.

PORTLAND, May 28.—Dear Miss Tinglo: Will you kindly call me something about baking puff paste shells? I know how to make the paste but don't know how to bake in shaping and baking them. Any help you can give will be thankfully received. MRS. L. M. D.

Baking Patty Shells—After the paste is made and thoroughly chilled, roll it a quarter inch thick—not less, and roll into rounds with a biscuit or small fluted cookie cutter, dipped in flour. With a still smaller cutter remove centers from half the number of rounds or use a doughnut cutter of suitable size. Brush cold water over the round rounds near the edge and place one ring on each, pressing slightly. Place on baking sheet and chill again until quite stiff. Heat 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 in a 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 necessary to protect the tops with a sheet of paper or tin, until the paste is well risen. When this is allowed to brown and a second baking sheet may be put below the patties if necessary to prevent burning on the bottom. Bake the small rounds from the centers of the rings for lids. Brush with egg and milk or water before baking, if you like a high gloss, or with water only if only a slight gloss is preferred.

Another way is to cut the paste one-half inch thick at first and cut half way through the centers with a small cutter. After baking carefully, remove the marked ring, take out some of the inner paste, which is often imperfectly cooked, and return to the oven a few minutes. Write again if you need more help.

PORTLAND, June 1.—Dear Miss Tinglo: Kindly send directions for handling young bees. Thanking you. "HOUSEWIFE."

I am sorry to disappoint you, but it is never possible for me to "send" recipes, when I have the following suit you: Canned Young Bees.—Use small bright red young bees of even size, perfect shiners. Put over the fire to break or bruise the skin and cut off the stalk, leaving about 1/4 inches of top. Boil 10 or 15 minutes or until the skins slip easily, then chill in cold water and peel quickly. Pack into jars and cover with a brine made with 3 tablespoons salt and 8 tablespoons strong vinegar per gallon. Sterilize in a wash boiler 1 1/2 hours, counting from when boiling actually begins. If no vinegar is used 5 hours sterilization will probably be needed.

GASTON, Or., May 29.—Dear Miss Tinglo: I hope this is the recipe wanted. I have a pint of cream in a double boiler, as the milk heads and stir so as to disperse it. Then add 1/2 cup milk. When nearly boiling add one egg well beaten and one teaspoonful of flour and one teaspoonful of sugar. Add an ounce of butter, one teaspoonful of salt and a dash of cayenne pepper. Let this mixture stand for five minutes and serve on white or brown bread toast, well browned and buttered. Sufficient quantity for three persons. I never have success with dumplings for me. Will you please give me two recipes with general directions for making them? MRS. C. E. H.

Many thanks for the "Monkey." I have to thank also Mrs. J. G. (Kelso, Wash.), Mrs. E. (Estacada), and others for similar recipes. It is delightful to have so hearty a response to a request for help. I hope my correspondent will get the recipe she had in mind from among these. Dumplings—Use plain biscuit dough with 1 tablespoon shortening, 1/4 teaspoon salt and 1 level tablespoon baking powder to each pint flour. Mix to a rather soft but not too soft dough with about 2-1/2 to 3 cup milk or water according to the kind of flour used. Method 1. (Old Style).—Drop by spoonfuls into rapidly boiling water or soup stock. Cover and do not raise the lid for 15 minutes (or more if large). Drain and serve with meat and brown gravy. Some times with some white flour they will be lighter if the shortening is omitted. An egg or egg yolk may be added if desired. A better method is to use biscuit dough and dryer dumpling, to steam them over rapidly boiling water or soup stock, using a well-greased perforated tin, or a "two-decker" steamer. Keep tightly closed until cooked, allowing a little longer than when cooked in water. Ordinary well raised light bread dough may be made into dumplings by shaping into small balls, raising to double bulk and steaming as above.

NEWPORT, Or.—Dear Miss Tinglo: Would you give suggestions for using cold meat in made-over dishes. Thanking you. "HOUSEWIFE."

I hope the following suggestions may be useful. Write again for any special recipe if necessary. How to use "savory mince" or chopped cold meat: 1. Hash—plain, baked with eggs, scalloped with potatoes, chestnuts, etc.; Nabob hash (with rice and chestnuts); Norman hash (with oyster sauce). 2. Croquettes and rissoles—fried and baked. Scotch eggs. 3. "Pie" and "chateaux," crust of biscuit, pastry, potato or rice, without vegetables or raisins, always with rice. 4. Creole or Spanish—reheated in high-flavored tomato sauce with green peppers. 5. In large dish or timbales, minced or sliced. 6. In macaroni—border or timbales. "Roman pie." 7. With vegetables—peppers, tomatoes, onions, squash, etc. 8. In cabbage—braised whole or in rolls or scalloped. 9. On toast—or in cases, minced or creamed with spinach, sauce and vegetable combinations. Serve diced meat in sauce as follows:

1. In pastry shells or puff, vol au vent cases or pattie cups (plain or rice), pastry baskets, or pastry "sandwiches." 2. In batter timbales or Swedish rosettes with different sauces and vegetable garnishes. 3. In bread cases, baked or fried, round, square, triangular. 4. In biscuit cases or "turnovers," biscuit borders. 5. In pop-overs or cream puff shells. 6. On toast, plain or in shapes. 7. In individual borders or timbales of rice, potato, etc. 8. On French pancakes or waffles. The former may be rolled or piled. 9. In cracker cases or with crisp or cheese crackers. 10. In potato nests, baked or fried. 11. In "borders" of vegetable purées, such as spinach, turnip, carrot, dried beans, etc. 12. Scalloped in individual baking dishes with cheese potato.

PORTLAND, Or., May 27.—Dear Miss Tinglo: Would like very much to know through Sunday Oregonian how to make a nice Strawberry Pie. Thanking you. MRS. L. M. D.

Personally I think the uncooked filling is the best. 1. Prepare a baked pie-shell of any good pastry, fill with sliced and sweetened fresh berries and cover with whipped cream. 2. Prepare a meringue or a combination of the two. 3. Prepare as above, cover the berries first with cooked cream filling, then meringue. 4. Use a strawberry cream for filling, with or without meringue. 5. Four over the uncut, unsweetened berries in the shell a syrup made with berry juice and sugar boiled to the "firm ball." Serve plain (with the berries piled high) or cover with cream and meringue. 6. Use a "lid" egg, as well as a "shell," separately. Fill the shell with slightly heated sliced and sweetened berries. Put on the "lid" and serve like apple pie, with or without cream.

Dear Madam—Kindly give in your column recipes for the following: 1—A cream cake with three or four eggs. 2—A mint strain relish for lamb. Thanking you in advance. D. G. H.

I hope the following are what you want. The caramel cake recipe will also serve in answer to "Wander" (Astoria). Plain Junket Ice Cream—Heat one quart of rich whole milk, 1 cup cream and 1 cup sugar to about 80 degrees Fahrenheit (for lukewarm). Add one junket tablet dissolved in 1 tablespoon cold water. Mix and let stand in the can of the freezer, in a cool place until "jelly" or "set." Then the can in the freezer, pack with ice and salt and freeze. A lighter texture may be given by whipping the cream and adding a dash of vanilla. Let this egg white, beaten glycer with 2 tablespoons sugar. Remove this and

add it when the first mixture is just frozen to a mush. Then freeze until firm and pack to ripen the flavor. An inexpensive flavoring is to be found in caramel syrup with a dash of vanilla. Fruit juices or pulp (sweetened) may be added. The cream may be omitted if a very plain mixture is desired. Four-egg caramel cake—One-half cup crisco or similar shortening, 1 cup sugar, 1 cup water, colored chestnut brown with caramel syrup, 1/2 teaspoon salt, 4 eggs, 3/4 cups flour, 1/4 cup cornstarch, 2 teaspoons baking powder, 2 teaspoons vanilla extract. Cream the shortening, beat in the sugar, add the eggs, unbroken, one at a time with about 1 tablespoon flour with each egg. Beat thoroughly between each egg. Add the liquid similarly, using a little flour to preserve the "creamed butter" consistency of the batter, and beat well. Add the flouring, and beat until all the flour is in the flour-sifted with the cornstarch and baking powder. Bake in layers, sheet, loaf or cups, as preferred. Finish with any caramel-flavored frosting (according to personal taste and convenience), either with or without chopped nuts. Without the caramel flavoring this gives a good foundation for several kinds of "French pastry." Three-egg Caramel Cake—One-half cup butter, 1 cup sugar, yolk of 3 eggs, 1/2 cup milk, 1/2 cup flour, measured after sifting, 2 teaspoons baking powder, 1/2 teaspoon salt, 1 cup cold water, 1 tablespoon heavy cream, 1/2 cup caramel syrup, 1/2 teaspoon vanilla. Cream the butter, add the egg yolks and most of the sugar gradually, then add the syrup and flavoring and the water, alternating with the flour as necessary to maintain the creamed butter consistency. Beat the egg whites until stiff, then with 2 tablespoons sugar (reserved from the first mixture) until glossy, fold into the first mixture alternately with the salt and baking powder. Bake as a loaf or in layers, in cups or in a sheet as preferred. Finish with caramel frosting. Ordinary boiled icing made with caramel syrup (instead of glucose) is good. Mint Raisins—Chop 1 cup mint leaves very fine, cover with 1 quart vinegar and let stand over night, drain through a sieve (or leave mint in if preferred), and pour over 2 pounds bleached and well washed Sultana raisins. Heat these in the vinegar in a double boiler until thoroughly plump and swollen, then add 2 cups sugar, heat to boiling point and seal in jars with or without a little mustard seed. Serve with lamb or mutton. Green color may be used if desired.

OAKLAND, Cal.—Dear Miss Tinglo: I am sending you my recipe for "Sam Ward hash," hoping it may be the one asked for by one of your readers lately. Thanking you for much help received. L. M. D.

Many thanks for your recipe. I hope my correspondent will see it. Sam Ward Hash (Mrs. L. M. D.). Chop fine equal quantities of cold corned beef and potatoes including a little nice fat. Heat 2 or 3 tablespoons bacon fat in a frying pan put in the mixture, nicely seasoned with paprika and molasses with a little stock or gravy, cover and let get hot but not brown. Turn out on a hot platter, pour tomato catsup over the top and cover the top with baked or fried bananas. Bananas not quite ripe should be used for this. Bake on a buttered tin in the oven, finishing with melted butter and sprinkling with sugar and lemon juice.

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Squeezing and pinching out blackheads make the pores large and cause irritation—then, too, after they have become hard you cannot get all of them out. Blackheads are caused by accumulations of dust and dirt and secretions from the skin and there is only one safe and sure way and one that never fails to get rid of them—a simple way, too—that is to dissolve them. Use the first few applications about two ounces of calcite powder—sprinkle a little on a hot, wet face and rub it in. The first few applications should show a wonderful improvement, some of the lighter freckles vanishing entirely. Be sure to ask the druggist for the double strength Othine; it is this that is sold on the money-back guarantee.

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