THE SUNDAY OREGONIAN, PORTLAND, JUNE 25, 1922

BRIEF TUNIC AND TRUNKS WITH CAPE TOUCHING KNEE MAKE BATHER STUNNING

White Crepe de Chine Printed in Coral-Colored Motifs Is Used for Bodice of Frock That Is Delightfully Cool and Is Perfection in Style.



equal parts sugar, glucose and water strongly colored with red fruit color paste or color from red roses. A lit-tie lemon juice tends to improve flavor and color. Raise to boiling point, take from the fire and let stand 24 hours. Raise again just to boiling point and again let stand until the cherries are red, plump and saturated with syrup. After boiling and cooling on the second or third morning add enough almond essence to give a strong flavor and jone-half as much sugar as you origione-half as much sugar as you orig-inally used. The cherries may be put up in this syrup if desired, or this colored syrup may be saved for an-other batch. If this is done pack the plump dyed cherries into half-pint jars, fill up with a slightly thinner syrup strongly flavored with al-mond essence and a little vanilla or rose extract. Seal and sterilize

10 minutes. A little skill and judgment are needed in doing these cherries sat-isfactorily, and it is wiser not to undertake too many at one time. The cherries should be large and firm, but not too ripe.

Royal Anne cherries canned in the ordinary way may be used in winter to make imitation maraschinos by a similar method, or if candied cher-ries are wanted the ordinary canned cherries may be dyed and flavored. kept in a sugar syrup of increasing richness (with a little glucose) until plump and translucent. They are then drained, dried a little and rolled in fine granulated sugar.

Lye hominy for, canning. The sweet fall corn is said to be best for this. Dissolve two ounces com-mercial lye in one gallon boiling water, drop the corn into this and boil rapidly 25 to 30 minutes. Drain and drop into cold water. It is very desirable to keep water running over it for an hour or so to remove all traces of lye.

The hulls and black "eyes" may be The hulls and black "eyes" may be almost entirely removed by churn-ing the corn in a barrel churn 5 or 10 minutes. Put into a large kettle and cover with boiling water and cook until tender. Wash again and pick over for any hulls that may have escaped in the churning.

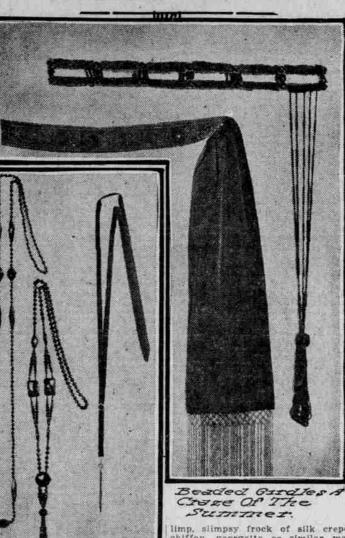
If to be canned, put into pint cans to within one-half inch of the top, cover with brine (2½ ounces salt to 1 gallon water). Adjust the lids and cook 50 minutes in a steam canner under 15 pounds pressure. Be sure all the lye is removed before canning. Extra care in washing is well worth while.

Following is the recipe for "Burnt Policy ing is the recipe for "Burnt leather cake" asked for some time ago by "Housekeeper" (Bandon). Since "burnt leather" is the last thing one would like to suggest in connection with a cake I think "caramel cake" is a better name.

Burnt leather cake—Stir and cook one cup brown sugar with 1 table-spoon butter over the fire until of Spoon butter over the fire until of a clear chestnut brown. Add care-fully ½ cup hot water and boil until the caramel is dissolved. Beat ½ cup butter to a cream: gradually beat in 1½ cups granulated sugar. 2 egg yolks. ¾ cup luke warm water. ¾ cup of the caramel syrup, teaspoon vanilla. 2½ cups flour, sifted with 4 teaspoons baking powder, 3 stiff-beaten egg whites. Bake in layer cake pans in a rather quick over. For frosting boil 1½ cups sugar with 1-3 cup water and caramel syrup to taste. Boil to a soft ball, combine with 2 stiff-beaten egg combine with 2 stiff-beaten egg whites, flavor with a little vanilh or leave unflavored as prefered. Beat to a good spreading consistency and use the frosting between the layers and on the of the when

TWO BEADED GIRDLES ARE WORN VERY LOW ON FIGURE

Limp, Limpsy Frock of Silk Crepe, Chiffon, Georgette or Similar Material Becomes Exquisitely Beautiful.



flectricity. For the summer dining room there are three-branch candlestcks of slimpsy frock of sllk crepe wrought iron, tall and graceful in chiffon, georgette or similar ma-terial, becomes exquisitely graceful —and oh, so smart in silhouette. The girdle at the top of the picshape and having an effect of neat ness and coolness on a warm sum

mer night, when the candles are pure white ones. Two of these three Long Neak Charnes' The Style Now B EADS she hangs about her waist now, as well as about her neck, and beaded girdles are a craze of the summer. Two branch candlesticks on the table and two more on the sideboard-making 12 candles in all-will giv a charming and distinguished light to your dining room; at the begin-ning of the meal when sunset and **Eats Candy But**

bead girdle at a low waistline, the she prefers.)

a great deal of material in this way. If I can, later, I will give some general notes on these subjects.

5. Many thanks for your recipe. I think it differs a little from the "Monkey" given by other corre-spondents. I am glad you are interested in

Candlelight and Twilight

Produce Fine Effect.

combination is Pleasing During Summer Months.

W ITH daylight saving time mak-

required nowadays from May to

October. At a late dinner, however, most hostesses prefer to have artificial light of some sort, a soft light will mingle with the sunset and

blue twilight outside the open windows and that will sufficiently il

luminate the room when the outside

light fades. Candle light is most delightful for the purpose and the

mingling of candlelight and twi light produces a more beautiful ef-

fect than can ever be produced with

n this column.

this column

crumbs, hot buttered toast, one cup milk, one egg, one tablespoon butter, three-fourths cup grated cheese, one-half tea-spoon sait, few grains red pepper. Soak breed crumbs 15 milts in milk, Meir the butter and add the cheese, When cheese has melted, add saaked three minutes and pour over hot buttered toast. Serve at once. Thanking you for any of the above information, 1 am sincerely. DESIROUS." fairest white linen in very simple 1. I do not know this dish. Per-

aps some reader may help. 2 and 3 are too long to be an-wered in detail today. Many sugstyle Parchment shades are fancled for summer living-room lamps and tall vases made into electric lamps are estions are constantly being given. now the smart notion. You pick out

your vase, an old English mantel 3. There are sections on these subbets in all standard cook books. There are also special books by Miss Farmer, Mrs. Hill, Mrs. Rorer and vase or a Japanese vase or one of Italian pottery, and have it made into a lamp. Then you have an ininto a lamp. dividual sort of lamp, duplicated in others. Your best plan would be to dividual sort of lam nobody else's home. deal with these topics at the public library, then you could decide which would be most helpful to you if you want to purchase one. You can get



If Hair is Turning Gray, use Sage Tea W ing such long, long twilights very little lighting of the house is

YOU can turn gray, faded hair beautifully dark and lustrous almost over night if you'll get a bottle of "Wyeth's Sage and Sulphur Compound" at any drug store. Millions of bottles of this old famous Sage Tea Recipe, im-proved by the addition of other ingredients, are sold annually, says a well-known druggist here, because it darkens the hair so naturally and evenly that no one can tell it has been applied. Those whose hair is turning

I hose whose hair is turning gray or becoming faded have a surprise awaiting them, be-cause after one or two appli-cations the gray hair vanishes and your locks become luxuriantly dark and beautiful.

This is the age of youth. Gray-haired, unattractive folks aren't wanted around, so get busy with Wyeth's Sage and Sulphur Compound to-night and you'll be delighted with your dark, handsome hair and your youthful appearance within a few days.

Loses Her Fat



TINT GRAY HAIR JUST brush or comb a little "Browna-tone" into your gray, faded, streaked or bleached hair and take 10 years off your

age. Thousands of prominent women in the United States and Canada have pro-claimed "Brownatone" their best friend. Don't experiment. Acts instantly, easily

applied at home and guaranteed harmless to hair, scalp or skin. Any shade from golden brown to black-50c and \$1.50 at

F (1135) delightfully cool little frock that is perfection in style, according to fashion's man dates. White crepe de chine printed in coral-colored motifs is used for bodice, sleeve and skirt, and a scal- preferred for these frocks, with set- striped with lavender and pale blue. loped tunic of plain white crepe dehine, piped with coral, makes a most graceful drapery and gives a

1335

Fringe On Her Swimmin Oulfit This Year

 There are so many probability by a marrow with meas the source of the market marrow with meas the market meas the The provide (133) is a strung which is pread with the constraints of the again and fraiter with the county for the again and fraiter with the fraiter with the county for the again and fraiter with the fraiter with

oven will make it very fluffy), and use this to fill the little bags or to mix with the padding of a coat hanger or bureau draw draw its in a coar is to result.

to mix with the padding of a coat hanger or bureau-drawer lining pad. You can experiment a little to find just the mixture that most appeals cup shortening, 1¼ cups brown sugar, 1 scant tablespoon molasses. ¼ cup sour milk, 2 eggs, 1 tea-spoon each cipnamon gipson th

ingredients and proportions, so as to secure the same effect next time. PORTLAND, Or. April 20.—Dear Miss Tingle: Could you give the recipe for "Mrs. Harding's waffles." as published some time ago in The Oregonian? Thank. I hope the following is what you want. I am sorry you have had to want so long for your answer. Mrs. Harding's waffles.—Two eggs, tablespoons sugar, two heaping tablespoons baking powder, one teaspoon salt. Beat the yolks of the eggs and make a smooth batter. sifted with the other dry ingred-ients. Drop from a spoon on a well greased inverted baking tin. Bake one pint riour, two heaping tea-spoons baking powder, one teaspoon salt. Beat the yolks of the eggs and make a smooth batter with the butter melted and just before bak-ing, add the baking powder and stiff-beaten egg whites. Cook in hot waffle irons and serve with

plenty of buitter and maple syrup. "creaminess" is to boil to the soft ball stage, then pour out on a plat-

Following is a recipe for smoked salmon, sent by a correspondent, which may be useful to the reader (M. K.), who inquired about pre-until creamy. Press into a but-ter, leave undisturbed until cool; which may be useful to the reader (M. K.), who inquired about pre-

ie blue, serving salmon: treed pan, to a depth of 3, inch, and cut in squares when firm. There are so many possible back and remove the backbone. Cut in sleeves to the elbow or wrist, and is a favorite combination, or white the straight, soft lines of the silk pin-striped with pink and black. frock held in gracefully by a narrow White and pale green is also much sash of the material. White, pin- fancied.

whiles flavor with a little variant to be adviced as a low waiting, the appendix of the scale of

PORTLAND, May 28-My Dear Mis

Now Is the Time to Get Rid of



log and toilet counters everywhere Trial bottle sent direct for 10c. The Kenton Pharmacal Co., 614 Coppin Bldg., Covington, Ky.

BROWNATONE

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 con-tain too much alkall, which is very

injurious, as it dries the scalp and makes the hair brittle. The best thing to use is Mulsifled

These Ugly Spots. There's no longer the slightest need of feeling ashamed of your freckles, as Othine-double strength is wory cheap and heats anything else all to pieces. Two or three teaspoonfuls of Mul-

need of feeling ashamen of your freckles, as Othine-double strength -is guaranteed to remove these homely spots. Simply get an ounce of Othine-double strength-from any druggist and apply a little of it night and morning and you should soon see that even the worst freckles have begun to disappear, while the light-er ones have vanished entirely. It is seldom that more than an ounce is needed to completely clear the skin and gain a beautiful, clear com-plexion. Be sure to ask for the double

and gain a beauting the double plexion. Be sure to ask for the double strength Othine, as this is sold under guarantee of money back if it fails to remove freckles. Mulsified at any drug store, and so few ounces will last everyone in the family for months. Be sure your druggist gives you Mulsified.—Adv.

BY THIS SIMPLE METHOD GIRLS! LEMON JUICE BLACKHEADS GO QUICK **BLEACHES FRECKLES** Blackheads-big ones or little ones

Without the use of dyes thousands of -soft ones or hard ones-on any part men and women have restored the origi-nal color of their hair, whether black, brown or blonde, in a natural, harmless about two cunces of calonits powder

Squeeze the juice of two lemons into a bottle containing three ounces of Orchard White, which any drug store will supply for a few cents, shake well, and you have a quarter pint of the best freckle and tan bleach and complexion whitener. Massage this sweetly fragrant



lemon lotion into the face, neck and arms and hands each day and see how freckles and blemishes bleach

