

FLOWER-TRIMMED HAT FOR GARDEN FETE
MADE OF PERIWINKLE BLUE AND ROSES

Cherries at Height of Popularity as Trim for Millinery. While Stunning Sport Rig Combines Cape and Frock, With Skirt of Veleto and Waist of Canton Crepe.



THE flower-trimmed garden party hat has usually a low crown and a wide, drooping brim—in true picture style. And pink roses, this summer, are especially delectable in company with periwinkle blue, the season's particular shade. This (1922) enchanting garden fete hat is made of periwinkle blue canton crepe, the upper brim curling up a bit to show a straw facing on the lower brim. Big, pale pink roses and pale green leaves nestle all around the hat.

Answers to Correspondents
by Lilian Tingle

IRERANON, Or.—Dear Miss Tingle: The weather is such for cold dishes that will be good for supper, so I'd like your advice, please, on suggestions for cold dishes. The heat makes us lose our appetites, so we'd like some appetizing dishes. Thanking you in advance. MRS. J. C. W.

SUBSTANTIAL meat, fish and vegetable salads used as "main dishes" or jellied meats or fish (either in individual moulds or sliced) served with vegetable salads or with variations of lettuce salad are usually the first choice in hot weather.

The possible variations of these are almost unlimited, unless, of course, you are dealing with an unfortunate or uneducated limited personal tastes. People who think they cannot eat or don't like any wholesome and convenient vegetable or type of dish are a terrible nuisance to themselves and to everyone else.

For instance, recently it was my lot to try to prepare a summer supper salad for six people. Of these one "could not eat" lettuce, cucumber, tomatoes, cabbage, carrots or cooked beans; another could not eat lettuce, potatoes or any cooked vegetable; another could not take onions, olives or pickles or celery; another objected to fish, hard-boiled eggs, olives, beets, peas, cold meat, or tomatoes. Two objected (or thought they objected) to oil dressings; while two others did not care for any dressing but mayonnaise. Rather a problem.

Finally I arranged a huge platter with various salad ingredients, prettily in order and ready to mix, letting each person help himself to what he could eat, so that there were really six individual salads made at table.

Then I served a "combination dressing," made of equal parts mayonnaise and "bottled dressing." The funny thing was that the oil-eaters asked for the recipe of "this most delicious mayonnaise" (it had a waft of onion and garlic vinegar in it) and the "no-oil" eaters said it was the best "bottled dressing" they ever tasted. So every one was happy.

The moral of which is that in hot weather a knowledge of individual tastes and the exercise of ingenuity are essential, together with means of keeping things cool and

as with fruit or preserves. Or it can be used like butter in making cakes, or cookies. If the wetting in the ordinary recipe is "scanted," a little to allow for the extra moisture.

Cream Cheese—There are many kinds of soft cream cheeses, the flavor varying with the "starter" used, or with the amount of salt or sugar. Some are made with caraway, sage, chile, etc., and with the degree of "ripeness." There are also variations in form, and some with cream cheese from different localities.

The simplest cream cheese is made by adding one ounce cream to one quart of milk, and hanging it up in a cheese-cloth bag to drip over night or longer if preferred.

Some cream cheese may be used at once like Devonshire cream, or the French "fromage a la creme"; or it may be put into fresh cheese cloth and pressed a little firmer by placing in a wooden press for the purpose, or (if small pieces) between two plates, or on platters, with a slight weight on top.

If any special flavoring such as sage, or chile, or caraway, or nutmeg, this may be added (to taste) before pressing.

Four ounces of cream to cut in 12 to 24 hours, and should be kept in a cool place and eaten while fresh.

A different texture and flavor can be obtained by adding 1 tablespoon cold water to 1 pint sweet or very slightly sour cream, and stand in a warm place until it sets, then hang up in a cheese-cloth bag and finish as suggested above. On the other hand, if you use "starters" may be used, giving cheese of different flavors.

I think you can obtain some government bulletins and pamphlets on cheese making from your state library. If you are interested in making the more difficult varieties.

Possibly some reader may have other suggestions to offer.

Sour cream is most useful in baking. I have very recently given a number of recipes, which I hope you saw, for its use in gingerbread, cookies and other things. As I have more space, so watch this column. Possibly some readers may like to contribute pet recipes in which sour cream or sour milk is used.

Besides its use in baking (supplying as it does shortening, wetting and softening), sour cream or cream may be used in salad dressings, in fillings for pies, in candy, cake frosting, desserts and several kinds of soups, fruit sauces, for fruit sweet sauces for puddings or fruit dishes. Let me know if you are interested in any of these.

For those who are fond of Scotch cream scones made with sour cream. These are sometimes useful in summer if hot bread is needed for breakfast or supper. If you do not wish to have a fire large enough to heat the oven or when cooking is done over an oil stove or campfire.

The same mixture may be baked as a coffee cake with a few raisins in the mixture and a good sprinkling of sugar, cinnamon and nutmeg. It is a well-greased baking tin, bake in squares and serve warm.

Scotch Cream Scones—Two cups flour, 3 tablespoons shortening, 2 teaspoons baking powder, 1 or 2 tablespoons sugar, 1/4 teaspoon soda, 1/2 cup sour cream, 1/2 cup milk, 1 egg, cream. Sift the dry ingredients, work in the shortening, add the eggs (well beaten) and the cream. Turn out on a floured board, and knead with flour and knead very slightly, just enough to give a smooth surface and texture. Much kneading will make the scones tough. The mixture should leave the bowl clean. With some kinds of flour and with small eggs, a very little additional milk or cream may be necessary to secure the proper consistency. Knead in handling is essential for the best result. Cut the dough into small, shape each into a round, flat cake about 1/2 inch thick (or slightly less). These may be baked whole or each divided into two or three scones, as preferred. Bake carefully on a griddle, cooking rather slowly and browning first one side, then the other. Split and butter while hot; or let cool, then split and toast on both sides, butter the inner sides and serve hot.

Other cream scones may be similarly made, but are usually cut a little thicker. Sometimes 2 tablespoons currants or seedless raisins are added to the mixture. The ingredients for oven scones. They should also be brushed with milk just before baking and with egg white to give them a gloss when baked.

The same mixture may be used in greased cups in which 2 or 3 tablespoons of jam or fruit preserve should be served with cream puddings, or a sour cream sauce may be made as follows:

Scotch Cream Sauce—2 cups thick sour cream add 1/4 teaspoon soda and beat well, adding sugar and lemon juice to taste. Add nutmeg to taste. For a fluffier texture fold in one or two egg whites, beaten first until stiff, then with 1/4 cup sugar and 1/4 cup milk. Beat until stiff, then add the cream and beat until stiff. Cook for 10 minutes, or until thick and creamy.

Other sour cream recipes will be given as space is available.

PORTLAND, Or., July 20.—Dear Miss Tingle: Please give directions for making a soft-fleshed apple butter, please. MRS. J. M.

Following are some typical apple butter recipes:

Apple Butter No. 1—Ten pounds of washed, sliced, not pared, apples; four pounds sugar, two pounds butter, one pound cinnamon; six quarts cider. Cook the apples in the cider until tender, then rub through a sieve or colander, remove seeds and skins, and mix sugar and spices to the pulp and cook until of the desired consistency, stirring frequently to prevent burning. Pour into sterilized jars and seal with paraffin.

Apple Butter No. 2—(Without sugar) Ten pounds of washed and sliced apples, weighed after slicing; one quart water, three pounds butter, one pound cinnamon and allspice, one tablespoon nutmeg, one teaspoon ginger, salt. Put the prepared apples in a pan with the water. Cover and let steam until soft, taking care not to burn. Beat thoroughly with a spoon or a colander, return to the pan with the other ingredients, and cook until of the desired consistency. The amount and kind of spices may be used to give additional color and flavor, but care must be taken not to overpower the flavor of the apples. Tart, full-flavored apples should be used.

Apple Butter No. 3—Wash, pare and slice the apples. Add a little

water to prevent burning, and cook until soft, and beat smooth, or raise to boiling point and place in a fireless cooker. Meanwhile, wash, clean, sound cores and peelings into a pan with water barely to cover, and strain as for jelly. Boil down this juice one-half, then mix with the smooth apple pulp (adding two to six pounds of sugar for each quart of juice), and cook with spices as in recipe No. 2 or recipe No. 3, or "to taste," and finish cooking as above. This method is somewhat convenient when you have a large strainer or sieve available.

Apple Butter No. 4—After taking the juice for ordinary apple jelly from prepared apples, rub the remaining pulp through a colander, and to three quarts of pulp add one quart of water, and cook with spices to taste. Boil down and finish as above. For a fuller flavor, use two quarts cider and boil it down to one quart before mixing with the apple pulp.

DEAR MISS TINGLE—I should like to see the following in your Sunday Oregonian column: (1) Suggestions for preparing a good, thick, and not watery, frozen tomato cream; (2) Fruit pickles; (3) Baked chocolate frosting. Thanking you in advance. MRS. A. B. T.

Generally speaking, herbs should be gathered and dried when fully grown but not yet in flower. These are the best season—dill, for instance, lavender and camomille, but the last two are not used in cooking.

Parsley is, of course, the most popular and useful of the green herbs. In this climate a root can be kept in a pot in a position in the kitchen window or in a window box, and will supply both decoration and flavor.

It should be gathered any time from now to October, and may be simply washed and dried or blanched by plunging into boiling water and then into cold water before drying. This latter method gives a greener but less full flavored product.

It is good for drying some parsley in bunches, to be used for flavoring soups and stews (when it can be removed before serving), and for use in dressings, meat and fish loaves, potato salad, etc.

The herb should be kept hung up in paper bags. For powdering, rub between the hands and sift to remove the coarser stalks. Store in a tin can.

Sage should be gathered before it blossoms. It is the best gathered in the morning, and should be dried in powder in fine; but a little may be kept in bunches to flavor gravies occasionally. Use chiefly for dressings, gravies, sausages and for "mock goose" or "mock duck" origin meat or vegetable sausage. It is rather too strong in flavor to use with turkey or chicken, though many use it in this way.

Thyme also should be gathered before it blossoms, and should be dried in both forms. Use in very small amounts in conjunction with a little lemon rind in dressings, soups or gravies for veal, turkey or chicken, also in sausages, meat loaves, etc. If the flavor is liked, a little may also be used to flavor vinegar for use in salads.

Summer savory and marjoram are best in powdered form. Use in dressings, gravies, sausages and "loaves," but be careful not to over-flavor with it—a common mistake.

For a pair of savories, use a little tarragon vinegar for salads, just as well as fresh tarragon. A tiny hint of it is sometimes very useful in soups, stews, and in other rather difficult to obtain here, I find.

Spearmint should be gathered now and stored, not only in both "bunch" and powdered form, but also as a pair of savories, such as mutton, lamb or baked peas in the winter, or to use in salads.

The fresh or dried spearmint may be used to flavor a tart apple jelly or a lemon gelatin jelly, to give "mint jelly" to serve with mutton or lamb. Mint oil and mint leaves are also used with certain kinds of baked fish, such as sturgeon or sable fish.

Spearmint is often served with dried beef or pea soup. It is passed (like dry grated cheese with vegetable soup), in a small dish, and a portion given a sprinkling to the soup.

A sprig of two of fresh or dry spearmint, or a sprig of either dill or canned peas or with new potatoes gives an agreeable flavor. In northern England, at this season, the "ore" is used as a garnish to a small bunch of mint, as a matter of course, with an order of new potatoes or pea soup.

If you do not spearmint in your garden, keep your eyes open for good country walks. I keep myself well supplied with spearmint.

Chives, "the mildest of the onion tribe," can be grown in a pot in the kitchen window and harvested as needed. They are used as necessary. Finely chopped, they are excellent in potato or vegetable salads. Fresh chives are also used for fried potatoes or in bean puree. They can be chopped and dried, but are much better fresh, and there is little to be said for drying them.

Dill, flowers, leaves and stalks can be used fresh or dried in pickles, soups, lamb and salted beans. Sweet herbs in fruit punch or other summer drinks.

Boiled Chocolate is occasionally used in dressings. I think, but nowadays its chief use is in sachets and "sweet slumber pillows."

Chop the leaves, and let its former reputation for "healing" and is no longer used in cooking unless you consider that the "healing" under the name of "rosemary tea" for falling hair.

(2) Frozen Tomato Cream, (salsad) Cook two cups of tomatoes, or an equivalent amount of fresh, ripe tomatoes. 1 large slice onion, 2 stalks celery (or 1 teaspoon celery salt), 1/2 cup butter, 1/2 cup creamer until well evaporated, so that when put through a sieve the pulp will be thick as cream and measure 1 cup; add 1 teaspoon salt (or more to taste). 1 tablespoon each lemon juice and sugar and 1/2 teaspoon each salt and pepper. Cook the tomatoes in a small amount of water until they are tender. Do not drain them. Add the other ingredients, and cook the mixture until it is thick. This mince meat will keep for some time in covered jars.

Cream Tomato Conserves: MRS. M. P.—One pint salted green tomatoes, 1 tart apple, diced, not pared, 2 cups sugar, juice of 1 lemon, 2 cups apples, 1 cup chopped suet, 2 cups molasses, 1 cup sugar, 1 pound raisins or 2 pounds if preferred, 1 cup vinegar, 1 teaspoon cloves, 2 tablespoons cinnamon, 1 teaspoon allspice, 1 teaspoon nutmeg. Soak the tomatoes in brine for two hours, and chop them fine. Chop the apples. Add the other ingredients and cook the mixture until it is thick. This mince meat will keep for some time in covered jars.

M. P.—One pint salted green tomatoes, 1 tart apple, diced, not pared, 2 cups sugar, juice of 1 lemon, 2 cups apples, 1 cup chopped suet, 2 cups molasses, 1 cup sugar, 1 pound raisins or 2 pounds if preferred, 1 cup vinegar, 1 teaspoon cloves, 2 tablespoons cinnamon, 1 teaspoon allspice, 1 teaspoon nutmeg. Soak the tomatoes in brine for two hours, and chop them fine. Chop the apples. Add the other ingredients and cook the mixture until it is thick. This mince meat will keep for some time in covered jars.

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fermentation is complete (in about four weeks) heat the cucumbers in fresh water to simmering point, then plunge into cold water. Do this twice and let stand two hours to remove excess salt, adding 1 tablespoon salt for each gallon of water. Then rinse in cold water and drain. Pack into jars, cover with spiced or plain cider vinegar and seal at once.

For sweet pickles use sweetened spiced vinegar.

If you mean "salt pickles" or "brine pickles" proceed as follows:

Brine Pickles—Wash 12 pounds cucumbers, place in a crock and cover with 6 quarts of 10 per cent brine (about 1 1/2 pounds salt to 1 gallon water). Add also 1 cup vinegar. Cover with a weighted board. Next day add 1 pound 3 ounces salt (or 1 pound salt to every 10 pounds cucumbers if large quantities are used). At the end of a week add 1/2 pound salt. Do this each week for 2 or 3 weeks. Remove any scum that forms. The pickles should keep fairly well. For use freshen in cold water and eat as "salt pickles" or treat with vinegar flavored with spices or with dill or put up in sweetened spiced vinegar to make sour, dill, half sweet or sweet pickles as desired.

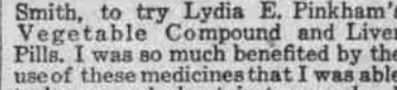
Boiled Chocolate Frosting—One cup sugar, 2 squares (2 ounces) chocolate, 1-3 cup thin cream, 2 egg-whites, 1 teaspoon each butter and vanilla, a few grains each of nutmeg and salt. Melt the chocolate, sugar and cream together, stirring as they melt, then beat to stiff peaks. Beat the egg-whites to stiff-beaten egg-whites, beaten until of good spreading consistency.

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How to Look and Feel Bright in Hot Weather

When depressed by the heat and you want to freshen up for the afternoon or evening, just bathe the face in a lotion made by dissolving an ounce of pure powdered soap in a half pint of witch hazel. You will find this more refreshing than an hour's rest.

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Alkali in Soap Bad for the Hair

Soap should be used very carefully. If you want to keep your hair looking its best, most soaps and prepared shampoos contain a foot of alkali. This dries the scalp, makes the hair brittle, and ruins it.

The best thing for steady use is Mulisified coconut oil shampoo (which is pure and greaseless), and is better than anything else you can use.

Two or three teaspoonfuls of Mulisified in a cup or glass with a little warm water is sufficient to cleanse the hair and scalp thoroughly. Simply moisten the hair with water and rub it in. It makes an abundance of rich, creamy lather, which rinses out 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 hair fine and silky, bright, lustrous, fluffy and easy to manage.

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