THE SUNDAY OREGONIAN, PORTLAND, DECEMBER 31, 1922

<text><text><text><text><text><text><text><text><text><text><text><text> DAINTY, SUMMERY GARB FOR CALIFORNIA RESORTS NOW ON DISPLAY IN WINDOWS Straw Hats and Latest Frocks for Southland Trips in View in Shops-Sport Togs of Latest Cut Alluring. Formal Costume Easy to Pack Is Problem of Traveler. At Right - 3677 - This Soft Little Dinner Frock Will Pack Fasily Answers to Correspondents by Lilian Tingle <text><text><text><text><text><text><text><text><text><text><text> PORTLAND, Or., Dec. 19.—Dear Miss the eggs, sugar and melted shorten-Tingle: Please give directions for clari-fring fat from beef and mutton. HOUSEWIFE.

pot roasts as suggested below If the fat has not been readered it must be thoroughly freed 'rom

Making Homes Attractive

Allenin

推測非確制 化偏均差别 St. Dr. Card

建設制設設調整

rests. Plain walls, soft-toned, are best suited to the small house, as they lend an air of spaciousness to moderately state. moderately sized rooms. The rug may suggest the same tone as the walls; a shade deeper, to avoid mo-notony, is a safe rule to follow. And, if patierned, let the rug re-peat in its foundation color the tone of the walls. The overtones of the

rug may find artful repetition in the tapestry coverings of the fur-niture and certain of the decora-tions, if desired. One or two well-

Another charming group is ple shadows and high lights of rose tentialities.





3155-

method is a subject least of the result of th

dark place. Small quantities of fat trimmed from meats may be sim-liarly clarified and used, though mutton fat is sometimes a little dir-f.cult to make suitable for shorten-ing and is usually best for "savory fat" flavored with onlon, etc. Suvory Fat for Browning Potatoes or Pot Ronsts.

Dear Miss Tingle: Please publish a freipe for (1) drop biscuits. (2) curried in the cash of the bowl clean. Drop by spoonfuls on a greased baking sheet. Brush with milk. Bake in a hot oven. One tablespoon sugar may be strained or unstant and cannot be repeated at the source or good gravy.
Dear Miss Tingle: (2) Please publish in flour and brown in a frying pan. Skusage meat into small balls, toss shusage meat into small balls, toss in flour and brown in a frying pan. Skusage meat into amail balls, toss in flour and brown in a frying pan. Skusage meat into amail balls, toss in flour and brown in a frying pan. Skusage meat into amail balls, toss in flour and brown in a frying pan. Skusage meat into amail balls, toss in flour and brown in a frying pan. Skusage meat into amail balls, toss in flour and brown in a frying pan. Skusage meat into amail balls, toss in flour and brown in a frying pan. Skusage meat into amail balls, toss in flour and brown in a frying pan. Skusage meat into amail balls, toss in flour and brown in a frying pan. Skusage meat into amail balls, toss in flour and brown in a frying pan. Skusage meat into amail balls, toss in flour and brown in a frying pan. Skusage meat into amail balls, toss in flour and brown in a frying pan. Skusage meat into amail balls, toss in flour and brown in a frying pan. Skusage meat into amail balls, toss in flour and brown in a frying pan. Skusage meat into amail balls, toss in flour and brown in a frying pan. Skusage meat into amail balls, toss at the sauce and pour and the sauce and pour and the sauce at the sauce as the sauce at the sauce and pour and the sauce at the sauce and the sauce and the sauce at th