



Fads and Fashions. NEW YORK, Feb. 13.—It is predicted by Lefrier, who conducts one of the leading dressmaking establishments in Paris, that the color most in vogue for spring toilets, will be a soft shade of pruned, known as violet, with all tones leading therefrom. Another popular color, decidedly different, but fully as attractive, will be Pompeii red.

means. Black will surely remain with us for many months to come. Lefrier also the author of another prediction, that the grotesque, high-waisted, tight-skirted costumes will die a natural and deserved death this month. As a rule red is worn when the leading houses give out their spring ideas, none of the impossible robes will have a place in the wardrobe much fuller, the waistline will drop almost to the location nature intended for it, corsages will take on better lines and sleeves will be more ample at the top.

One must not suppose, however, that bouffantry will characterize the modes, for such will not be the case. Gowns will continue to outline the figure more or less, but ideas will tend to bring out the good points more than to destroy them. The robe collant or glute light dress will remain, but only in the form of a suggestion.



Speaking of colors, it may be mentioned that golden yellow is another color which promises to be extremely fashionable during the coming season. That peculiar tint has many colors in its favor. It shows well under electric light, as well as in daylight and is becoming to most complexions. It is now dyed with a golden sheen that carries out the prevailing fashion for gold in everything.

The heavy ribbed silk that used to be called bengaline and is now called Ottoman, and which came into fashion last autumn, is out in a new and softer weave for afternoon frocks. Heretofore the chief use has been for trimming and fashioning hats, for revers and cuffs, for separate coats and for muffs. Now indoor gowns will be made of it on empire lines.

HIGHEST IN HONORS Baker's Cocoa AND CHOCOLATE 50 HIGHEST AWARDS IN EUROPE AND AMERICA A Cocoa of inferior quality or artificially flavored soon ceases to be palatable; but the genuine BAKER'S COCOA never loses its relish by constant use. It is a perfect food, preserves health, prolongs life. WALTER BAKER & CO., LTD. DORCHESTER, MASS.

One of the popular fancies is to give it an iridescent coloring. Black and deep red make an excellent combination for that purpose. Gray and green also is highly effective in combination. In plain colors the new material has been dyed into that effective peacock green and blue and also into taupe. It makes up into good looking frocks, because the coarse cord runs through gives it a character, yet the weave is so soft, it swings into the best line. Along with this soft new silk come shot velvets in two tones. Another new fabric is fine tulle sprinkled with heavy velvet flowers and velvet in fine stripes, alternating with satin.

On white frocks and muslin blouses that are being early made up for spring there is a plentiful showing of colored embroidery. The shops offer a large variety of it, and promise that it will be in first style all through the warm weather season. It will be especially popular on wash shirtwaists that fasten down the front and are to be worn every day. Violet in its various shades is quite to the front, and its rivals are pale blue, jade green and cobalt blue. The latter is quite effective and gives a good touch to a dark blue suit. The embroidery comes in edging and insertion.

HINTS FOR HOUSEKEEPERS

Cleaning Silver. AN EASY way to keep silver bright is to moisten a small sponge with water and after rubbing it full of silver powder let it dry. Then when washing dishes use the sponge as it is to rub over any silver that needs cleaning, having the silver damp so the water will be kept in good condition with little work.

Corn Fritters. Drain the liquor from a can of corn and turn out the contents for several hours. Chop the corn fine. Make a batter of a cupful of milk, one beaten egg, salt to taste and enough flour to make a thin batter. Into this beat the chopped corn and whip hard for several minutes. Cook on a hot griddle as you would pancakes.

About Washing Dishes. In a vast number of houses the sink in the kitchen is a source of trouble. It is always the result of washing dishes in the sink on account of the water being so lean and so dirty. A remedy for this is to take a light board long enough to reach from the ledge on one side of the sink to the other and place the dishes on this. This will raise the dishes eight or ten inches and it will make it possible to use the water standing in an upright position, thus going away with the inevitable back-washing that formerly accompanied dish-washing.

In the Sewing Room. Keep a small waste basket, in which to throw clippings or withdraw basting threads, near the machine or sewing table. The sewing room is then easily straightened up after a day's work.

When you wish to know the exact amount of material required for a garment procure samples and width of material from clerk, then use newspapers the exact width of material (if single width or half the width if double width), place pattern on paper, being sure to remember which is up and down of goods. Use enough newspaper for one and a half times the measure exact amount required. A good plan when expensive material is to be used.

Something Different. Topped Wafers.—Slice a round ten-cent roll of cream cheese. Place a slice of cheese on a buttered wafer and press into the cheese the half of an English walnut meat. If the cheese is too soft, cut the wafer in half with the side, and they are very pretty to look at.

Celery Broth.—Any stock left from roast or boiled meats will be delicious if you put in a few stalks of celery. Simmer for 15 or 20 minutes. The flavor should be strong of celery and the stock of meat used cannot be told.

Steamed Dates.—Wash and stone the dates, fill the cavities with chopped walnut meats. Steam the dates an hour and serve them piping hot. Just as they are being served, pour a spoonful of whipped and sweetened cream. This makes an inexpensive dessert and is most delicious.

Orange Cake. Now that oranges are becoming plentiful they may be used in various ways. One of the best is a cake. An orange cake is good and economical. Piece of butter size of an egg, 1 cup of sugar, 2 eggs well beaten, 3/4 cup of milk, 2 cups flour, 2 level teaspoonfuls baking powder. Bake as for cream pie, that is in layers.

Orange Frosting.—One half grated orange, 1 teaspoonful lemon juice, a little orange juice, 1/2 egg yolk, powdered sugar. Mix juice with the yolk of egg well beaten, stir in enough powdered sugar to spread nicely.

Croutets of Macaroni. MACARONI croutets are little known but well worth trying. Break one quarter of a pound of macaroni in small pieces, boil till tender, drain and shake in the saucepan with half an ounce of grated parmesan cheese and two level teaspoonfuls of butter. Stir in gently a small quantity of cooked ham or tongue cut from any piece. Spread on a buttered plate, cover with buttered paper and press till about an inch in thickness. When cold divide into thin knife into six or eight croutets, roll in grated cheese, beaten egg and cracker crumbs, fry in deep fat.

Porcupine Apples. TAKE five firm, tart apples. Pare and core them. Then cook them in a syrup made by boiling one cupful of sugar with one and one fourth cupfuls of water. Cook the apples slowly at the simmering point. When done remove from the fire and cool. Then take thin strips of blanched almonds and stick them into the apples. Place them in a baking dish and pour the syrup over them. Bake in a hot oven until the tips of the almonds are a light brown. Remove to a dish when cold place a spoonful of red currant jelly in each. Serve with whipped cream, unseasoned.

Good Sandwiches. TAKE a cup of sweet pickles and a cup of walnut meats and grind together with half a dozen hard-boiled eggs after removing the shells. Add a teaspoonful each of salt, mustard, pepper and one teaspoonful of tart, pepper and one teaspoonful of mayonnaise. Mix thoroughly and spread on thin slices of bread. These sandwiches can be kept fresh for hours if placed in a dish into which each half an apple has been sliced and covered well with a damp napkin.

New Prune Pudding. STEW 20 prunes until tender enough to mash through sieve, one cup of sugar, one cup chopped pecan meats, one teaspoon vanilla extract, white of six eggs beaten stiff. Beat all together thoroughly and pour into double boiler or into a tin bucket covered and set in a larger bucket of water; boil two hours, or until pudding begins to leave side of vessel in which it is cooked. Serve with whipped cream flavored with lemon juice and slightly sweetened.

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police powers. Her duties will be to advise young girls and women who come to the city during the fair, against the dangers which threaten them. She will have authority to investigate cases and enter saloons, cafes and hotels whenever she deems it necessary.

GREAT SUCCESS Curing Cancers ANY LUMP IN WOMAN'S BREAST IS CANCER

Any tumor, lump or sore on the lip, face or body six months in cancer. The many remarkable cures of cancer in women's breasts by Dr. S. H. Chamley, 636, McAllister St., San Francisco, have long been the subject of comment by leading newspapers and magazines throughout America. It is universally conceded that the publication of the best 130-page book ever printed on Cancers cured without knife or pain, sent free to all who describe their cases. The reader may save a life by clipping this out and sending it to some one with cancer.

OREGON HOTELS

The Journal's Free Information Bureau To enable its readers to obtain reliable first-hand information regarding the hotels and resorts whose announcements appear in this column, The Journal has installed a free information bureau. Descriptive literature, rates, etc., will be gladly furnished to those interested.

HOTEL OREGON CORNER SEVENTH AND STARK STREETS Portland's New and Modern Hotel. Rates \$1 per Day and Up—European Plan—Free Bus. WRIGHT-DICKINSON HOTEL CO., Props.

Imperial Hotel EUROPEAN PLAN Seventh and Washington Phil Metschan & Sons, Props. Rates, \$1.00, \$1.50, \$2.00

NEW PERKINS HOTEL Fifth and Washington Sts. Portland, Or. OPENED JUNE 1st, 1908

THE CORNELIUS "The House of Welcome" CORNER PARK AND ALDER Portland's Bon Ton Transient Hotel. Headquarters for the Traveling Public. European Plan. Single \$1.50 and up. Double \$2 and up. Our Free Omnibus Meets All Trains.

THE PORTLAND PORTLAND, OR. European Plan Modern Restaurant. COST ONE MILLION DOLLARS

NORTONIA HOTEL ELEVENTH OFF WASHINGTON ST. Portland's Only Roof Garden

THE DANMOORE Portland's New Hotel. 475 Washington, corner 14th, opp. European Plan—\$1.00 and Up. Bus meets all trains. DAN J. MOORE, Proprietor.

No Man is Stronger Than His Stomach A strong man is strong all over. No man can be strong who is suffering from weak stomach with its consequent indigestion, or from some other disease of the stomach and its associated organs, which impairs digestion and nutrition. For when the stomach is weak or diseased there is a loss of the nutrition contained in food, which is the source of all physical strength.

THE MOTHERS' CORNER

Little Comforts. WHEN baby is troubled with cold hands fill a small sized water bag with warm water and let baby play with it. It amuses him and warms the little hands.

Wrap your colicky baby in a soft, warm shawl so that he can not move his arms or legs. Sleep. Pain makes him throw out his arms and makes him.

The mother who must get breakfast, dress the children and send some of them to school, will gain time if she has little bedroom wardrobe and tiny clothes for the stay at home babies. It takes but an instant to dress them with kimonos over nighties until a more opportune dressing time.

The baby hood shawls, made of a square cashmere, one corner being gathered across to form the head covering, are very sensible. They may be lined and finished with a buttoned edge. Some bind the edge with wash ribbons.

Some Baby Statistics. From the Pittsburgh Dispatch. Average weight at birth, 6 3/4 pounds; at 2 months, 9 1/2 to 10 1/2 pounds; at 4 months, 12 1/2 to 13 pounds; at 6 months, 14 to 16 pounds; at 8 months, 17 to 18 pounds; at 10 months, 18 to 20 pounds; at 12 months, 21 to 22 pounds.

DECLARES AMERICAN WOMEN ARE TIPPLERS Lady Auckland Says She Will "Expose" New York Society in Book.

LONDON, Feb. 12.—Lady Auckland, who announces her intention to "expose" New York society in a forthcoming book, does not hesitate to make sweeping statements about her recent hostesses in America.

She declared at a meeting this week that American women were about thirty per cent worse than the best of the local bodies at an early date. The resolution makes the assertion that the vital industry to the welfare of the British Columbia is the only great industry on the American continent which is not afforded reasonable protection, and recites that British Columbia millmen are still suffering from the alleged unfair competition of rough lumber coming into Canada free of duty.

A dismal picture of the Canadian industry is painted. Stress is also laid on the fact that the mills are idle and that the lumber was produced with protected machinery and protected supplies. The mills of the Kootenays, so the resolution avers, were unable to operate one fourth of their 10 hour capacity during 1907, throwing out of work thousands of men and causing millions of dollars of invested capital to remain unproductive. In conclusion the resolution states that an appropriate committee has recommended for passage a council bill to appropriate \$175 a month with which to pay the salary and expenses of a woman police officer.

This action was taken on the request of Miss May Walker, secretary of the Women's Christian Association. The proposed woman police officer will have

und visit to America. She considers it under the circumstances to be more prudent to go incognito.

LUMBER DUTY FOR PROVINCE IS SOUGHT Vancouver, B. C., Feb. 12.—The cooperation of the British Columbia Lumber and Shingle Manufacturers Limited, representing coast millmen, and the Vancouver board of trade, is sought in support of a resolution adopted at the recent convention of the Mountain Lumber Manufacturers' association, declaring in favor of the imposition of a duty per thousand import duty on rough fir, cedar, spruce, larch and pine lumber, and of 30 cents per thousand on shingles. Immediate action by the Dominion parliament is urgently requested.

The matter will be dealt with by both local bodies at an early date. The resolution makes the assertion that the vital industry to the welfare of the British Columbia is the only great industry on the American continent which is not afforded reasonable protection, and recites that British Columbia millmen are still suffering from the alleged unfair competition of rough lumber coming into Canada free of duty.

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Get a box of Stearns' Electric RAT and ROACH Paste Guaranteed to exterminate cockroaches, rats, mice, waterbugs, etc., or your money refunded. 2 oz. box 25c; 16 oz. box \$1.00. Sold everywhere or sent express prepaid on receipt of price. STEARNS' ELECTRIC PASTE CO., Chicago, Ill.



WOMAN TO PROTECT GIRLS AT THE FAIR (Continued from last page.) Seattle, Wash., Feb. 12.—The police force of this city is being invaded by the gentry sex. The city council finance committee has recommended for passage a council bill to appropriate \$175 a month with which to pay the salary and expenses of a woman police officer.

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