

LONG SKIRTS
HERE TO STAYFrench Authority Avers
Women Will Accept What
Is Most Becoming

The long skirt has come to stay because women realize that it is more becoming, declares Miss Therese Clemenceau, daughter of the late "Tiger of France." But the idea of a different style for each time of day is to be more marked in the coming season, she reports from Paris to the March issue of McCall's Magazine, which she represents there.

"The long skirts have won the fight and they are here to stay. Women consider the long and supple line much more becoming and easier to wear than the straight short skirt which they found to have many drawbacks."

"Will present-day fashion last or not? There can be no doubt that it is very much alive and going strong. Will it keep up its present pace? I hope and believe so. In any case, we are being offered a curious and logical fashion for which I have found no analogy in the history of Fashion."

Sports Dresses Short

"In fact, for morning, street and sports wear, short dresses are still the thing, although they are no extreme. For the afternoon women half conceal their legs and the other half disappears entirely as soon as the lights are turned on. This tripartite combination can but charm women."

"Its diversity, and knowing women as I do, I forecast a normal life to the present fashion trends."

"The present tendencies for each time of the day will become more marked. For instance, the necks of blouses are becoming quite high, while for afternoon frocks they creep lower and show a touch of lingerie or ecru lace and evening allows the most daring décolletés both front and back. Straight sleeves are enlivened by elbow rimmings, arm bands, frillings, insertions."

Seek Perfect Silhouette

"Narrow busts, sunken shoulders, slender waists are not common property, and although we shall shortly witness an alteration of this outline it does not imply that the present tendencies will disappear. The slender bodies will be maintained by still narrower belts. The waist will remain high but without strict rules, so that the dressmaker will alter its position according to the model, and especially the wearer. It must be admitted, since there is always ground for criticism, that present day fashion is difficult to carry off well. The models who are always faultlessly built, are nearly away successful, but you will notice that I have said 'nearly.' The designers have sensed this which means that their efforts will tend towards a more perfect silhouette."

Guiding
Your Child

"FIRE!"

By MRS. AGNES LYNE

Louise still remembers that while she was yet so small she slept in a crib, she was obsessed with the fear of fire.

What originally caused this fear she never could recall, but time and again she would wake up screaming at night and actually see herself enveloped in great, furious flames.

Sometimes someone would hear her and come to her cries, often she was left alone in her panic until she was exhausted. When she was older the conviction that the house was burning once caused her to leap out of bed and wake her family crying "Fire!" as she ran down the corridors.

Her fear of fire in the night never left her until she went away to boarding school and an actual fire roused her up in the dark hours of the morning. She walked out of the building and stood with a few hundred other girls under the trees watching their school burn to the ground.

That experience, strangely enough, cured her. Having lived through the fire she had feared

COME INTO THE
KITCHEN

By ELLA M. LEHR

"Cooking by Absent Treat-

ment."

"Make your head save your heels, my dear," said my grandmother to me when I was a little girl just prying into cooking.

And now in these days of bridge teas and careers and auto trips and well, just everything but the meat cheek calling "Come out of the kitchen" just what can a poor woman do? But go!—we add!

How? Oven dinners—my dears—there's really nothing to them. The big idea is just to get out your pencil, wind your ankles about the legs of your desk chair and with the ol' family cookbook on one side, the pay check and your imagination on the other—go to it.

And isn't it jolly to know that while you're skimming along through beautiful country, or chatting over the cards at Mrs. Smith's bridge party, your dinner for the family four and dear sweet Aunt Hetty, with her millions and her goat, whom you're entertaining tonight is being cooked by absent treatment?

Plan meals for a week in advance at least. That takes care of leftovers, lessens your grocery bill, and eases your mind of a lot of last-minute worrying—dear homemaker.

We like to file them away in our recipe file—then no emergencies can make us slump. The order list on the back of the card is a wonderful help when half of John's relatives drop in for a weekend sojourn.

The idea of Oven Dinners is to and imagined ever since she could remember, she was never again afraid.

Children, like adults, are often most afraid of the horrors which arise in their own imaginations, and such fears are often more the potent and uncontrollable because of their elusiveness and unreality.

Those fears are most distressing which are bred in children's minds as the result of hearing some too graphic and emotional description of a fearful event or which arise as a direct imitation of adult attitudes.

Children should be guarded from the atmosphere which generates unreal, outlandish fears—for once these have arisen they are difficult to bring within the bounds of rational control.

FARMERS AIDED

OREGON STATE COLLEGE, Corvallis, Feb. 20 — Outlook information intended to help farmers make more money by assisting them to plan production according to present and future market forecasts has just been issued in printed form by the extension service at Oregon State college and is now available to anybody who wishes copies.

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plan a combination of foods which all require about the same temperature and time of cooking, the plan being built around the main dish—meats or fish or meat substitutes.

Outside of an oven regulator which keeps the temperature at just the point desired, pots and pans are the first essential. Any sort of pans will do if the lids of the vegetable kettles fit tightly. They may be stacked you know.

We prefer the cloverleaf or triplicate pans (duplicate may be secured) because, in addition to possessing lids that clamp down, they fit so well into the corners of the oven—enabling one to stow away in the oven ever so much more. Used on top of the range—these pans enable you to cook three things with the heat you would ordinarily use for one.

Steamed vegetables are so much better for us, you know, since more vitamins are lost in boiling and you really pour both mineral and flavor down the sink.

Points in Planning

1. The first item to choose is the meat or main dish. The menu is governed by the maximum length of time required for actually cooking the meat.

2. Choose vegetables and desserts that can be cooked in that length of time or less. Vegetables properly planned in the menu are rarely overcooked.

3. Any vegetables may be cooked in the oven but it is not practical to use leafy vegetables, such as spinach, as they require so short a time that the flavor may be lost. All vegetables growing beneath the ground—carrots, onions, potatoes, etc., and many others—artichokes, string beans, peas and the like are cooked beautifully in the oven. The time allowance is about twice that of surface cooking, since the vegetables steam instead of boil. Salt and butter may be added, which improve the flavor.

4. Very little water is used—ordinarily, in cooking vegetables, enough water to cover the bottom of the kettle and about one-half inch up on the side is plenty.

5. Desserts must be chosen with care. Pastries and cakes are not included with oven dinners. The temperature may be too high for custard base desserts. Brown Betties, steamed puddings, fruit tapiocas, fruit sauces and the like—work out to good advantage.

Apples may be baked or breakfast cereals cooked—to be reheated.

6. Time and temperatures vary. The ordinary temperature is 350 degrees for about two hours or a trifle less. This allows the meat fibres to soften and the flavor of the meat to develop—after searing, of course. Temperatures of 250 degrees or 300 degrees for three or more hours may be used.

7. Experiment—it's the only way to find out. No two women cook alike and it is such fun to test things out for yourself.

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As A Special Feature for our Customers This Week
We Will Have A Generous Supply Of Fresh Frozen
Berries These Berries Are Packed In 1 lb. Cartons
Sugared And Frozen, They Should Be Ordered 12
To 24 Hours Before You Wish To Serve Them.

Logan Berries 2 lbs. for.. 29c

Strawberries 1 lb. cartons 2 for 31c

Red Raspberries 1 lb. cartons 2 for 31c

Try a carton or two of these Berries—Order with your other groceries.

Walter Baker's Unsweetened
BakingChocolate 23c
Per Cake

California Star Sweet

CHOCOLATE

Pound

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Livingston Golden Bantam Sweet

CORN

Delicious, Tender and Sweet

2 cans 29c

6 cans for85c

PET MILK

A Rich Creamy Milk of the
Highest Quality

3 cans..... 25c

Per doz. 95c—Per case \$3.80

UMECO MARGARINE

2 lbs. 25c

Golden
West
Coffee

1 lb.

43c

3 lb. Cans
Per lb.

42c

A Fancy Blend
Coffee

In Bulk

25c

3 lbs.73c

Ground

To Order

Libby's Fancy
Yellow Cling
Peaches

Large Cans

25c

Libby's Pork
and Beans

3 Cans29c

BUSICK'S BREAD

Made of the finest materials
by master bakers in our own
Electric Ovens — WHITE,
WHOLE WHEAT OR GRA-
HAM.

2 Large Loaves

25c

3 Small Loaves25c

Porter's Quality
MACRONI

Products

2 lb. 25c

Monarch

COFFEE

Pound40c

Schilling's Black Pepper,
2 oz. 10c

2 Ounce Mustard 10c

Thompson's Fancy Seedless Raisins, 3 lbs.....20c

Ivory soap, 4 for 25c; Ivory Flakes, 3 for25c

Cream Oil soap, 4 for 25c; P. & G. soap 6 bars23c

Oregon Italian Prunes, 3 lbs.25c

Small White beans, Red beans or Pink beans
3 lbs.25c

Fancy Blue Rose rice, 6 lbs.45c

Cut Refuge Beans, White or Yellow Sweet Corn
2 cans25c

Ungraded Peas, tender and sweet, 2 cans25c

Fisher's Blend, all purpose flour, 49 lb. sk.....\$1.95

Pure Cane sugar, 100 lb. sacks\$5.39

Drifted Snow flour, 49 lb. sack\$1.95

M. J. B. Tree tea, Orange Pekoe, pkg.39c

Libby's Fancy Red Alaska salmon, 1 lb. tall
cans, 2 cans47cLibby's Rose Dale Medium Red salmon, 1 lb.
tall cans, 2 cans37c

Peanut Butter, 2½ lb. glass jars49c

Iodized Shaker salt, large pkg.9c

Kraus Satin Finish Hard Candy, 2 lbs.25c

Fresh Vegetables are a little more plentiful
this week

BE SURE
to include it in
today's order

HILLMAN'S
Snowflake
BUTTER-NUT
BREAD

CHERRY CITY BAKING CO.