

Women's Page

Household Hints, Fashions and Recipes

Evening frocks of tulle or delicate lace—the bouffants touched with crystal—are worn under extremely short chiffon tunics, edged with fringe.

Heavy fancy suitings are very popular for tailored skirts. The English tweeds and mixed suitings are having a tremendous favoritism shown them by the leading houses.

Chantilly lace in both black and white is used to form scant ruffles on silk evening gowns. Black over white mousseline, the whole falling over white satin, is quite popular.

The circular skirt that is dart fitted over the hips and of moderate width



TRAINED EVENING SKIRT.

is a favorite one. Here is a model that can be worn as illustrated or beneath a tunic with equal success. It comes with train or walking length.

JUDIC CHOLLET.

This May Manton pattern is cut in sizes from 22 to 30 inches waist measure. Send 10 cents to this office, giving number, 733, and it will be promptly forwarded to you by mail. If in haste send an additional two cent stamp for letter postage, which insures more prompt delivery. When ordering use coupon.

Name..... Size.....
Address.....

The all white handkerchief is, of course, always with us, yet every now and then comes some pretty and novel fashion of using delicate colors on the sheer white or white embroidery on a mouchoir of palest blue, pink or lavender, and it must be confessed that the result is one to be desired.

One of the prettiest of these handkerchiefs with the color touch and one that any woman with a taste for needlework will enjoy making for herself has delicately tinted butterflies applied in the corners with a fine hemming stitch or the tiniest and most even of feather stitching.

The butterflies should be traced on sheer, fine, fast colored batiste or



DRAWING ROOM PILLOW OF FORMAL TYPE.

lawn, allowing enough material outside the outline to turn under. In sewing them on great care must be taken to keep the knots and fastenings underneath the body of the butterfly and out of sight. Featherstitching should be done with very exact evenness, and the stitches that show on the under side can be wrought into ornamental effect by a second line of stitching, brought into the original working threads, but not going through to show on the upper side. French knots can be used for the "feelers" and even—set close together—for the bodies, but all work done on the butterflies themselves should be done before they are cut out and applied.

Palest yellow on white will suggest the first butterflies seen in the spring, and these are of a shape easy to copy, but any illustration may be copied and stitches adapted to give either natural or conventional effect, as the worker's choice may dictate.

Sofa cushions are always being made by the needleworker, and new designs are constantly being put forward for her benefit. The pillow pictured is intended for use in a reception room, and naturally there is no hint of lounging in its makeup. Squares of tapestry with very conventional patterns in pastel shades on a cream satin ground make charming pillows for the drawing room, and the satin back should match the general tones of the furnishings. These squares are for sale in the upholstery department of all the large shops.

MABEL'S CHITCHAT

The Fascinating Art of Molding In Putty.

ARTISTIC COOKING UTENSILS.

Novel Dainties to Serve With Afternoon Tea—The Girl at the Matinee. Spring Hats of Taffeta With Rolling Brims Are the Smartest Models.

My Dear Elsa—I have had so much pleasure doing putty work lately that I want to tell you all about how this fascinating handicraft is accomplished. First of all you get 10 cents' worth of putty and have ready the article you want to decorate. My maiden attempt was an earthenware jug, which I decorated with fancy bits of china which had been previously broken. Any other bright and pretty bits of material may be used. Even colored buttons may be utilized for this purpose.

Work the putty a little in your hands to make it soft, then press it upon the jug, covering it evenly, a little at a time, making the covering about half an inch thick. Into this you press while the putty is still soft the bits of glass, china or buttons which you have selected to ornament your masterpiece. Keep on in this manner until the entire jug is covered. A jug that I have just finished has beads pressed in thickly between the china and glass, and the effect is charming. But in doing putty work you must be sure that all the decorations are close together, so all possibility of a space between the ornaments is averted. The finished work must be set away for at least four weeks to get thoroughly dry. Now, when the surface is dry beyond a doubt you may if you wish gild the entire article. As the gilt will wear off after a few months a fresh application will be necessary from time to time.

In connection with bric-a-brac a girl I know who lives in a studio where there is no provision for housekeeping utensils has picked up the most artistic and at the same time useful cooking utensils that serve as ornaments on the shelves and rails of the room when they are not in use. There are the most attractive bowls of all sizes and descriptions covered and uncovered, jugs and mugs. When these really artistic pottery pieces are matched up in old china—cups, saucers and plates—they are very effective for the purpose of ornament as well as for actual use.

When shopping recently with this artistic friend of mine she picked up a charming blue and green covered pottery bowl, and when I asked its use she smilingly assured me that it was in turn vegetable and flower dish. "Of course," she added, "you have closet room for your dishes, but mine have to stand to sight all the time." By the way, this girl serves at her studio teas a delicious Scotch shortbread. The recipe comes directly from the Land of Cakes, and I am sure you would like to have it, so I am sending you the formula as it was given to me and hope that you will enjoy the bread as much as I do:

Scotch Shortbread.

Four ounces of butter, five ounces of flour, two ounces of ground rice, two ounces of powdered sugar and a pinch of salt. Put all the ingredients on a baking board in separate heaps, knead the butter and sugar together until all the sugar is used, then knead in the ground rice next, then the flour slowly. After all the flour has been kneaded in and the dough is quite smooth make it into one or two rounds, using the rolling pin a little. Make the edges high and pinch them. Prick all over with a fork through and through and bake on a floured baking tin in a moderate oven for twenty minutes or longer, according to thickness. A piece of paper should be placed under the shortbread when it is cooked in a gas oven. Cool the shortbread for a few minutes on the tin before lifting it. For afternoon tea shortbread roll out the dough a little thinner and cut with a fancy cutter.

You say, dear, that fancy cakes for afternoon tea can be bought so cheaply that it is hardly worth while to bother making them, but the baker does not exist this side of bonny Scotland who can turn out anything as toothsome as this shortbread. Very delectable little cakes, though, are made with plain white cake made by any preferred recipe and baked in shallow pans and cut while warm into squares, oblongs, triangles, etc. These shapes are dipped either in chocolate or maple fondant and are then heavily sprinkled with chopped nuts.

What are the salient features of spring millinery, you asked me, Elsa? Well, dear, you can put anything in the way of a hat on your pretty little head and be modish if it is small in size and flexible in composition and has taffeta silk somewhere in its cosmos. Yes, taffeta's going to be the fashionable slogan this season both for costumes and headgear, but it is not the taffeta of other days, that unyielding and stiff stuff that could never be induced to take graceful lines and curves. The characteristic of the new taffeta is that of a soft, pliable fabric that is a joy to make into bows and hat crowns.

Apreros of flexibility, at the matinee yesterday a young girl astonished her mother by disposing of her outdoor belongings in a most unusual fashion. Into her big muff were nonchalantly stowed her flexible little hat, for neck-piece, pocketbook and, much against her mother's wishes, a pair of sandals. When the storage business was over the young hopeful smilingly looked at

her parent with the remark, "Isn't it a dandy way to get rid of these togs?" All who saw the girl's place of storage were thrilled with the convenience of the idea, and all doubt as to the appearance of the "togs" when they emerged from their hiding place was set at rest when the girl, at the close of the performance, removed her hat from the muff none the worse for its temporary imprisonment.

By the way, I do wish you had seen with me and had seen the exquisitely satirical Barrie curtain raiser, a delicious skit on modern social conditions of ultra smart society. "A Slice of Life" is the very appropriate name Barrie has given his last little thing. There are only three characters—the lady butler, a clever hit at woman's invasion of man's domestic domain, and a very up to date young married couple who before their marriage had confessed to a "past." Through a ruse of the lady butler they were obliged to admit that there had been no past and that both had always been disgustingly "moral." The enormity of such righteousness could not be borne in their sphere of life, so there was nothing left for them to do but to separate. A penny was flipped to settle this weighty question and to determine which should remain at home. The husband, having lost in the wager, prepares to take his departure, but at the door he turns dramatically and asks, "What is to become of the child?" "My dear," sweetly replies his wife, "there is no child."

Could anything be more cleverly put than this covert allusion to the well known neglect of a certain class of society of their children.

But, to come back to millinery, your spring hat must have its brim rolled somewhere. Somehow it matters not just where so it rolls. And the trimming, if you want to be in the front rank of fashion, must be placed directly in front of the chapeau. This style, though undoubtedly dashing and becoming to certain women, has a hint of boldness that I am afraid you will not like, Elsa. It is a style, too, that will soon have had its little day, and "when it falls it falls, like Lucifer, never to rise again," at least not for several seasons. As a parting piece of admonition let me again remind you that if your milliner this spring insists upon selling you a hat that is stiff and unbending she has no business to ask a high price for it, since only cheaper and heavier straw brims are made up in this manner. Now, having worked off all my surplus information on you, I must trot away to a reception given for one of the season's "debs." Devotedly yours, MABEL.



Waffles for Winter.

Waffles with maple syrup is a term to conjure with. Just why waffles are not seen more often on the breakfast table it is hard to tell unless it is because a special iron is needed for baking them.

Waffle irons are not expensive. They are not easy to keep clean, though, and unless thoroughly cleaned after each baking your waffles will suffer.

When ready to use have both sides of the waffle irons hot and well greased. For this purpose use a special brush. One of the small brushes sold for painting will do. Dip it in melted suet and brush over the iron.

Putting on to Bake.

The easiest way to handle the batter is to pour it from a pitcher. When the batter has been screened on to the iron close it quickly and turn over.

The cakes should be baked until a golden brown.

When done place on a hot dish and serve at once. Cold waffles are an abomination.

Sweet Milk Waffles.—Take two eggs and two ounces of melted butter. Beat the yolks of the eggs to a stiff froth add melted butter, a pinch of salt, one teaspoonful of sugar and a large cupful of sweet milk. Add flour sifted with three teaspoonfuls baking powder. Lastly stir in the whites of the eggs beaten stiff.

Cheep Waffles.—Take one egg, one tablespoonful of sugar, one tablespoonful of butter, one teaspoonful of salt, two teaspoonfuls of baking powder, two cupfuls of milk, two cupfuls of flour. Part water and part milk may be used instead of all milk.

Highly Spiced.

Spiced Waffles.—Take one and a half pints of flour, one-half teaspoonful of salt, two tablespoonfuls of sugar, three tablespoonfuls of butter, one and a half teaspoonfuls of baking powder, four eggs, one-half pint of thin cream, one teaspoonful each extract cinnamon and vanilla. Rub the butter and sugar to a white, light cream; add the eggs, one at a time, beating three or four minutes between each addition. Sift flour, salt and powder together, which add to the butter, etc., with the vanilla, cinnamon and thin cream. Mix into a smooth batter as for griddlecakes. Have the waffle iron hot and carefully greased. Pour enough batter in to fill the iron two-thirds full; shut it up and turn it over. When baked sift sugar over them and serve on a napkin.

A heavy cold in the lungs that was expected to cure itself has been the starting point in many cases of disease that ended fatally. The sensible course is to take frequent doses of BALLARD'S HOREHOUND SYRUP. It checks the progress of the disorder and assists nature to restore normal conditions. Price 25c, 50c and \$1.00 per bottle. Sold by Lents Pharmacy.

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WANTED—Good, clean cotton rags at 1/4c a pound. Mt. Scott Pub. Co.

WANTED—Boys may be had and sometimes girls. The older ones at ordinary wages and others to be schooled and cared for in return for light services rendered. For particulars address W. T. Gardner, superintendent Boys and Girls Aid Society of Oregon, Portland, Ore. tf

WANTED—To buy a light buggy with low wheels, arch axle, see Lents undertaker.

FOR SALE—Newspapers for wrapping or kindling. Mt. Scott Pub. Co.

FOR SALE—Barred and Buff Rock eggs. Per setting \$1.314 Foster Road, East. tf

FOR SALE—Fine rooted currants and California privet, below catalog prices. A. W. Rose, water tower west of Ball Park, South Fifth Ave. 14

FOR SALE—30 S. C. Rhode Island Red pullets, \$1.75 each for all part. Cockerels, \$3. White Orpington Cockerels, \$3. 20 Black Minorca Pullets, \$2 each. Cockerels, \$3. Indian Runner Ducks, \$2. Drakes, \$2.50. Eggs from above breeds \$2 per setting. Dell Elliot R. D. 1, Montavilla, Ore. tf

EGGS from my pen. Thoroughbred White Rock, \$1.50 for 15. Belgian Hares for sale. Tom Peck, 2 blocks north, 2 blocks east of school house 11

Black Minorca eggs for hatching, \$1 doz. and 8 White Wyandotte chickens for sale. D. I. Hunter, Boring, Ore., E. 3, box 102. It

FOR SALE—Black Minorca Cockerels and R. I. Reds from \$1.50 up. Also eggs for hatching 50c. Mrs. F. A. Neubauer, Gresham, Ore., R. D. 2, box 112.

LUMBER—At our new mill 1 1/2 miles southeast of Kelso. We deliver lumber. Jonsrud Bros.

FOR SALE—Wood stumps, four miles Southeast of Lents. L. G. Meyers, R. D. 1 Clackamas. tf

FOR SALE—One half acre, fenced, east front, some orchard, good location. \$10 down, \$10 per month. Enquire at Mt. Scott Publishing Co's. office.

FOR SALE—One fourth acre, cleared, in Walden Park. Five dollar payments. Enquire at Mt. Scott Publishing Co's. office.

EGGS FOR HATCHING—We have them. Calkins strain of white Leghorns, bred for eggs for 10 years. Settings or incubator lots. Call Lents Home Phone 2924, or address Calkins Poultry Farm, Lents, Ore., Gilberts Station. Also a few good cockerels left. tf

FOR SALE—Fresh dairy and family cows. 1/4 mile east of Lents, on Foster Road, phone Tabor 1192. 3t

MISCELLANEOUS

FOUND—Pair of spectacles. Owner may have same by proving property and paying for this ad. Herald, Lents.

NOTICE—I will sell my property to the highest bidder. Call on Mrs. Jamison, 5th and Gilbert Ave., Lents, Ore.

FOR RENT—6 room bungalow, close to school and car line. Inquire at waiting room, Main & Carline.

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CHURCH DIRECTORY

(All churches are requested to send to The Herald notices, such as the following, for publication each week free.)

ST. PAUL'S EPISCOPAL CHURCH, WOODMERE—Services and sermon at 4 p. m., every Sunday. Sunday School at 9:30 a. m. Communion services on second Sunday of each month. Dr. Van Water and Rev. Oswald W. Taylor.

LENTS BAPTIST CHURCH—First Avenue, near Foster Road. Rev. J. N. Nelson pastor. Sunday School 10 a. m. Preaching 11 a. m. and 7:30 p. m. B. Y. P. U. meets at 6:30. Prayer-meeting Thursday evening at 7:30.

SWEDISH LUTHERAN MEETING—Held every Sunday at 10:30 a. m., and in the evening at the Chapel at corner of Woodbine street and Finland avenue. Rev. B. Nystrom, pastor.

SWEDISH BETHANIA CHAPEL, ANAKIL—Scandinavian Sunday School at 11 a. m. Bible study and prayer meeting Friday at 8 p. m. Swedish people cordially invited and welcome.

GRACE EVANGELICAL CHURCH, LENTS—Preaching Sunday at 11 a. m. and 7:30 p. m. Sunday School every Sunday at 10 a. m. Young People's Society every Sunday at 4:30 p. m. Prayer meeting and Bible study each Wednesday evening. Special music. All cordially welcome. Rev. Conkling, pastor.

LENTS FRIENDS CHURCH—South Main St. Sabbath School 10:00 a. m. Service 11:00 a. m. Christian Endeavor 6:30 p. m. Evangelistic services 7:30. Prayers on Wednesdays 7:45 p. m. Myra B. Smith, pastor.

LENTS M. E. CHURCH—Corner of 7th Ave. and Gordon St. Sunday School 10:00 a. m. Services at 11:00 a. m. and 7:30 p. m. Epworth League 6:30. Prayer meeting Thursday evening of each week. All most cordially invited. Rev. W. Boyd Moore, pastor.

TREMONT UNITED BRETHREN CHURCH—62nd Ave. 6th St. E. Sunday School at 10:00 a. m. Preaching 11:00 a. m. Christian Endeavor 6:30 p. m. Preaching 7:30 p. m. Prayer meeting Thursday 7:30 p. m. Mrs. Lynn, pastor.

MILLARD AVE. PRESBYTERIAN CHURCH—Rev. Levi Johnson, pastor. Residence 692 1/2 Lovejoy St. Services: Sunday School at 10 a. m. Morning Worship 11 a. m.

SEVENTH DAY ADVENTIST CHURCH—Saturday Sabbath School 10 A.M.; Saturday Preaching 11 A.M.; Sunday Missionary Meeting 6:00 P.M.; Sunday Preaching 7:30 P.M.; Wednesday Prayer Meeting 7:30 P.M. All welcome to these meetings. C. J. Cummings, Pastor, residence 66 East 45th St. Phone Tabor 3621.

GRANGE DIRECTORY

(Granges are requested to send to The Herald information so that a brief card can be run free under this heading. Send place, day and hour of meeting.)

PLEASANT VALLEY GRANGE, No. 848 Meets second Saturday at 7:30 p. m., and fourth Saturday at 10:30 a. m., every month.

ROCKWOOD GRANGE—Meets first Wednesday of each month at 8 p. m., and third Saturday at 10 a. m.

MULTNOMAH GRANGE, No. 71.—Meets the fourth Saturday in every month at 10:30 a. m., in Grange hall, Orient.

FAIRVIEW GRANGE—Meets first Saturday and the third Friday of each month.

RUSSELLVILLE GRANGE, No. 833.—Meets in the schoolhouse the third Saturday of each month.

EVENING STAR GRANGE—Meets in their hall at South Mount Tabor on the first Saturday of each month at 10 a. m. All visitors are welcome.

GRESHAM GRANGE—Meets second Saturday in each month at 10:30 a. m.

DAMASCUS GRANGE, No. 386.—Meets first Saturday of each month.

LENTS GRANGE—Meets second Saturday of each month at 10:30 a. m.

CLACKAMAS GRANGE, No. 298.—Meets the first Saturday in the month at 10:30 a. m. and the third Saturday at 7:30 p. m.

SANDY GRAVE, No. 392.—Meets second Saturday of each month at 10:30 a. m.

COLUMBIA GRANGE, No. 397.—Meets in all day session first Saturday in each month in Grange hall near Corbett at 10 a. m.

CLACKAMAS GRANGE meets first Saturday of each month at 10:30 a. m., and third Saturday at 7:30 p. m.

RAILROAD TIME CARD

UNION DEPOT, NORTHERN PACIFIC
Phone 6941, Main 6681
Leaves 7:10 a. m., 10:30 a. m., 8:30 p. m., 11:15 p. m.
Arrives 7:00 a. m., 3:30 p. m., 7:00 p. m., 10:30 p. m.

OREGON WASHINGTON SEATTLE
Phone 6612, Private ex. 1
Leaves 8:30 a. m., 1:45 p. m., 3:30 p. m., 11:00 p. m.
Arrives 6:45 a. m., 2:30 p. m., 5:30 p. m., 6:30 p. m.

PENDLETON LOCAL
Leaves 7:00 a. m., arrives 8:30 a. m.
THE DALLET LOCAL
Leaves 4:00 p. m., arrives 10:00 a. m.

OVERLAND
Leaves 10:00 a. m., 8:00 p. m., arrives 12:45 a. m., 8:50 p. m.

SPOKANE
Leaves 9:00 p. m., arrives 11:30 a. m.

SOUTHERN PACIFIC
EUGENE PASSENGER
Leaves 6:30 p. m., arrives 11:00 a. m.

ASHLAND
Leaves 8:30 a. m., arrives 9:30 p. m.

ROSEBURG
Leaves 8:50 p. m., arrives 5:00 p. m.

CALIFORNIA TRAINS
Leave at 1:30 a. m., 9:30 p. m., 7:45 p. m.
Arrive at 7:30 a. m., 7:40 a. m., 2:30 p. m.

WEST SIDE
Corvallis, leave 7:30 a. m., arrive 6:30 p. m.
Hillsboro, leave 7:30 a. m., 11 a. m. 4:00 p. m., 8:40 p. m.

Arrive 8:50 a. m., 10:30 a. m., 2:45 p. m., 4:10 p. m., 6:30 p. m.

JEFFERSON STREET
Dallas, leaves 7:40 a. m., arrives 5:45 p. m.