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To-DAY and To-MORROW In The Feminine World



Milady Teas In Town

By EMMA LOU FETTA

NO matter how engrossing the hours from, shall we say dawn to dawn, at one's favorite summer retreat, what one of us but has experienced the desire or perhaps the necessity of a day in town now and then? Vacation clothes, smart enough of course in their intended environment somehow lose freshness for city wear along in mid-summer. There is a different feeling attached to smart city apparel. All of which being the case, what a God-send to its possessor is this gown of transparent rayon velvet. Sufficiently formal for any occasion without being unduly uncomfortable to wear under the summer sun, it like so many strictly summer frocks, will not have outlived its day with the passing of plumes and printed linens, but will remain as smart throughout the fall and winter.

This frock seen recently in the tearoom of the Ritz in New York was of black velvet, very sheer, enlivened with a confetti-like sprinkling of gold-dots in dull rose, blue and gray. The diagonal neckline ending on one side in a long scarf and the tiered skirt, as well as the obviously "last wordness" of the material itself, marked its wearer as a very forsworn young woman. Shoes of black suede with cut steel buckles, black suede envelope purses, monogrammed in maroon, close-fitting, black felt hat and silver fox completed the harmonious ensemble.

A Guide For The Young Cook

There are a number of points in cooking, small yet important, which every housekeeper will eventually learn by experience. Experience may be the best teacher, but in the meantime many a young cook ruins her company cake, serves soggy, discolored vegetables, or finds her sauce lumpy, and is at a loss for a remedy.

Here are a number of hints, culled from the cooking experience of an older housekeeper, and set down for the sake of the new young "Bridget" who are anxious to learn economy of time, material and nervous energy.

When Serving Salads
To secure crispness to your lettuce, after washing, place in a deep dish containing a little water and cover with wet muslin.

Use a silver knife in cutting vegetables for salads.

A dash of Worcestershire in French dressing is especially nice with grapefruit salad.

Breads and Cakes of All Kinds
A bowl of water in the oven will prevent cakes or pies from burning.

Small cakes require a hotter oven than large ones.

Do not open the door of the oven for seven minutes when baking small cakes. For large

Wins Marathon Swim



Athena Eichel of Memphis, Tenn., won the Bixby to Isle of Caprice swimming marathon at Bixby, Miss., by covering the 14 miles of water in 8 hours and 17 minutes.

Guiding Your Child

LEAVING HIM ALONE

By Mrs. Agnes Lyne

Not long ago I heard a young mother cheerfully say: "Janet just hates being left with a stranger. So I never tell her when her father and I go out for the evening. She thinks we always stay right in the next room. I really don't know what she would do if she ever woke up and found that we had left her alone with a strange person."

If Janet's mother really did know, not only what her child would do, but also what she would think and feel, her attitude would be neither so nonchalant nor so complacent. Without doubt when Janet does wake up some night she will cry with fear and loneliness.

If this were all, Janet's mother might be philosophical and say that we all have to learn to take disappointments. But it will not be all.

The sharp fear of waking in the night to be confronted by a strange face will affect her child deeply. For a long while after she may not feel safe even in the daytime if her mother is out of sight. Her dark room will become an unfriendly place full of potential horrors. Thus she will be more dependent than ever on her mother's presence, and she may never overcome her fear of the dark.

Such shocking experience may be followed by insomnia or light and fitful sleep. The thought that during her sleep her parents may desert her will be enough to prevent her from surrendering herself to that deep and peaceful relaxation which her growing body needs.

Along with her sense of security her respect for her parents will be diminished. How can she respect people who deceive, as she herself has been told never to do? Her mother, in forfeiting her child's respect, has lost a necessary condition of discipline and a good share of her influence in molding her child's character.

When parents are going out they must tell the child quite frankly what to expect. They must try to make him feel that he is safe and well cared for. Although this method of handling the situation may cause tears the first few times he will soon learn to adjust himself to the inevitable.

Springboards to the Future

"Well, you've passed the first milestone," he jokingly said to the little girl, and she commented on her graduation from grammar school this June.

"Don't say milestone," she replied. "It sounds like tombstone and reminds me of the past instead of the future."

Wisdom from the mouths of babes!

"How would stepping-stone do?" he suggested, slowly recovering from the shock.

"Well, that's going in the right direction," she agreed, "but it hasn't much pep."

Eventually, we discarded even the "stepping-stone" idea for a phrase that has more action and which is more expressive of the spirit of modern youth. It was then mutually agreed that grammar school was not a "milestone" or even a "stepping-stone," but a springboard from which was afforded a glorious leap, up and out, into the enchanting mysteries and achievements that the future holds in store.

These present-day misses talk a lot about movie stars and dancing parties, but back of it all there is some pretty efficient mental machinery, capable of fearless and independent thought. They have swept aside in a brief decade the hampering conventions of grandmother's day and they set a pace on the tennis court or in the classroom that has lost of their brothers cannot maintain. The "clinging vine" type of femininity is being relegated to the volumes of romantic verse and in its stead is coming a new and emancipated womanhood which as wives, mothers and helpmeets will add still greater conquests to the future of the race.

Do You Know

Making Whipped Cream Go Farther—If you are short of cream to garnish a dessert, put a ripe banana through a potato ricer, and the juice of half a lemon, a heaping tablespoon of powdered sugar and a dash of salt; then blend with the white of an egg beaten stiff, set on the ice to chill, and when ready to serve add to it what cream you have, then whip the whole again.

Making Cupboards Attractive—Every household has a cupboard or at least a shelf devoted to such utensils as iron pots, heavy skillets and the like, and keeping this cupboard neat and attractive is usually a problem. Fit the shelf with a cover of linoleum which is kept varnished and it will always be easy to clean besides offering a very attractive appearance.

The Four Aces

We are here to face squarely this "whole child" growing up to our midst; to realize that the adolescent problems which appear to us so insoluble are due to bad habit formations, to faulty mental adjustments in the pre-school years or in those which directly follow them; to look into the future, as we study the pre-school child and see that little boy or girl, not as a complete entity at six years of age but as a seedling from which these other child plants are to develop and which in grade and high school will demonstrate our gardening skill as seeds or as flowers gain the ascendancy.—Margaretta W. Reeve.

FURNITURE INSURANCE FOR THE HOUSEWIFE

Plate Glass Protects and Emphasizes the Beauty of Those Articles of Furniture Which Are the Pride of Every Woman's Heart.

By DOROTHY DONLAN

YOU have probably protected yourself through insurance against loss or damage to your furniture by fire, but have you taken any measures to safeguard your cherished tables, desks, and chiffoniers against other and more subtle enemies that menace them every day in the year?

How many women have found, upon the departure of a week-end guest, that the lovely surface of an Empire dressing table has been marred forever by a livid stain left by an overturned bottle of lotion? How many table and bureau edges have been charred by careless



ed surface! The number of such tragedies is legion.

Plate Glass Covers

Few insurance policies will protect you from the effects upon your furniture of spilled cosmetics or flying tins of ink. You are not helpless before the attacks of these agents of destruction. No cosmetic can stain the surface of a table if it is covered with plate glass. Ink can always be wiped off the plate glass cover of a desk.

And of almost equal importance from the point of view of the woman who wants her home to be the last word in good taste and the art of the interior decorator, the lustrous and perfect clarity of plate glass accentuates the beauty of the finish and the grain of the wood.

Hotels were the first to discover the value of plate glass as furniture insurance. Hotel guests are notoriously careless, and in the days when the furniture lay bare to all the perils of stain and scratch the expense of repairing the more or less serious ravages ran into large sums of money each year.

The home has lagged behind the hotel in the use of plate glass to guard and at the same time add to

the beauty of those pieces of furniture whose gleaming surfaces are exposed to damage. But today, in the most modern homes, you will find plate glass on articles of furniture ranging from the table at which the family dines to the dressing table before which the mystic rites of the feminine toilet are performed.

Easy to Arrange For

There is nothing complicated about the process involved in making your furniture proof against corroding cosmetics, and the other foes that war upon it. Measure the



surfaces to be covered—or where the shape desired is curved, trace the pattern on a sheet of paper—and take the measurements to a competent glazier. Then, in placing the glass, use small disks of felt to maintain a slight space between the glass and the wood.

Both as a guardian of fine furniture and as a symbol of good taste, plate glass will appeal to every woman who takes pride in the atmosphere of her home and the spotless perfection of every article within it. The cost of plate glass "furniture insurance" is negligible in proportion to the advantages afforded by its use.



smokers! And the disfiguring white rings left by wet glasses on gleaming walnut or mahogany! The ink spots on your desk's polish

Preparing Fish

Flat fish are skinned from tail to head, except plaice. A spoonful of vinegar added to water in which you boil fish will make the fish tender and firm.

A pinch of bicarbonate of soda used in boiling salmon will give fish a beautiful red color.

Salt fish can be freshened by boiling in sour milk.

The scent of fish may be removed from utensils used in cooking by rubbing them with butter on a rag; also by putting a little vinegar in the pan.

In frying fish, lift several times from the fat during the process. This will make them much lighter and they will puff.

In boiling fish, the proportion of salt is a tablespoonful to every gallon of water.

Lemon-juice is an improvement to white fish.

There are three ways of frying fish. The first is to wash and dry fish, egg and bread-crumbs, the second, to dip it in milk, then in flour, and fry in extra hot lard; to dip the fish into a batter of flour, milk, a pinch of salt, and a little baking-powder, the mixture to be about the consistency of cream.

Hints About Meat

In cooking meat in any form, subject it first to a strong heat to close all the pores, then cook more slowly. Never stick meat with your fork while cooking or it will lose its juice.

Veal must not be laid on a plate, but must be hung up until ready for cooking.

Squeeze a little lemon-juice over lamb chops before cooking, to improve their flavor.

To make meat more tender, before cooking lay it for twenty minutes in cold water. When really tough, lay for a few minutes in vinegar and water, or rub olive oil and vinegar, mixed, into the meat with the back of a wooden spoon, and let it stand for a time.

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How to Make 'Best Apple Sauce You Ever Tasted'

To make the best apple sauce you ever tasted, use the whole apple, discarding only the stem and blossom; cooking the core and skin with the apple gives it a "tang" and color that adds much to its flavor and appearance, declares Lillian M. Gunn, who gives some interesting apple-recipes, old and new, in September McCall's. She says:

Wash and cut apples in quarters, discarding any rotten or wormy portions. Place in a saucepan and add a little water—one-fourth cup to six apples, if they are large, or to eight apples if they are small. Cover and cook rapidly for 10 or 15 minutes or until the apples are soft. Press through a sieve or strainer fine enough to remove the skin and seeds. If, before straining, the sauce seems too thin, cook down the apples with the cover off, until part of the water has evaporated, watching carefully that they do not burn on the bottom. After straining, sweeten to taste. If the apples should be very imperfect, pare and quarter them. For this kind of apple sauce no straining is necessary.

Baked Apples

One of the most popular and most healthful ways to cook apples is to bake them. For baking select a firm, somewhat sour apple. Cut a narrow ring of skin around the center of the apple or cut tiny slits in the skin running up and down from stem to blow. This will provide an outlet for the steam that forms in the apple while cooking and will insure a more perfect shape. (Or apples may be peeled entirely if preferred.) Remove core from apple with an apple corer but do not core it all the way through—leave a little in the bottom to hold the contents of can into a shallow bowl. With a sharp knife, cut from top to bottom. When you have gone all around like this, you have a neat job and eight slices of apple are easily and as quickly as one.

To Cube Pineapple Quickly

Drain off all juice, empty the contents of can into a shallow bowl. With a sharp knife, cut from top to bottom. When you have gone all around like this, you have a neat job and eight slices of pineapple are easily and as quickly as one.

Health

In nearly all instances the primary cause of rabies or hydrophobia is the saliva from a rabid dog. In countries where the disease in the dog is not controlled other animals are not infrequently infected. Occasionally man is infected by these animals. Cat, sheep, hogs, horses and cats have been known to transmit the infection.

For the prevention of the disease in the individual who has been bitten by an animal known to be or suspected of being infected, vaccination is of much value. To be effective it must be done at once. If delayed more than 24 hours its effectiveness is doubtful.

Practitioners are not as a rule familiar with the necessity of using fuming nitric acid as a cauterizing agent. Wounds produced by the bite of an animal in which there is any possibility of rabies should at once be cauterized with "fuming," a strong nitric acid. The acid is best applied with a glass rod very thoroughly to all parts of the wound, care being taken that pockets or crevices do not escape. Punctured wounds should be laid open to allow proper cauterization. It is important to cauterize edges of wounds.

Those persons whose wounds are promptly and thoroughly cauterized with fuming nitric acid seldom develop rabies. Experimentally practically all guinea pigs may be saved by prompt application of nitric acid. Its effectiveness decreases with time but it is still partially protective up to 48 hours. No other substance gives equally good results. Carbolic acid, nitrate of silver, formalin and the actual cautery have not been found effective.

Nitric acid on account of its diffusibility and penetration is almost a specific. The cauterized wound heals well and little if any scarring is produced.

All persons who have been bitten by rabid animals or those suspected of being rabid should never the less receive anti-rabic treatment since the only certain and absolute protection against this disease is by the use of anti-rabic vaccine.

Kitchen Chatter

Crusties are sometimes considered tarts and are very attractive for luncheons, teas, picnics. They are simply tarts made of pastry mixed with fruit juice instead of water. Try them some time.

If you would give a real French touch to your tarts, make them small. Use fancy cookie cutters or tiny muffin pans. Then fill them with any of the numerous combinations so attractive in these cases. Don't forget to prick the surface to prevent blistering in the oven.

THE WOMAN'S AGE

Read by Dr. Louis Albert Banks at Oregon State Convention

We say it is the woman's age; She writes her name on every page; A time for her to wisdom hark, And on world councils make her mark. She holds the future in her hands; Can mold the forces in all lands; Can bring mankind a brighter day Where nobler dreams shall hold their sway.

Her Red Cross mothers all the world; Her woman's banner's high unfurled; She teaches all our girls and boys, And dictates where we find our joys. I've faith that she will stand the test, And bring us only what is best; That she will grow to match her fate, And be to man his heaven-sent mate.

We hope to see an age when mind Shall find its grace in being kind. We hope to reach the place where heart Shall rule, instead of technique art; When reason takes the place of force, Shall rule, instead of technique art; Appeal to right our great resource; The Woman's brain forever bar The foolish wastefulness of war.

We hail you partners in the race To make this world a better place. We bid you welcome in the sun—Our noblest hopes are always one. Both man and woman, too must serve—From that great purpose never swerve; In heart and mind we're much the same. God give us grit to play the game! —The Independent Woman.

Special Recipes

Mixed Pickles

2 quarts sliced cucumbers, 2 quarts sliced green tomatoes, 2 quarts shredded cabbage, 1 quart chopped celery, 2 quarts chopped onions, 1 cup salt.

Mix vegetables thoroughly in a large pan and sprinkle salt on the top. Let stand for two hours and drain. Dilute vinegar to suit taste and cover vegetables with it. Then add 1 tablespoon white mustard seed, 1 tablespoon celery seed, 3 cups granulated sugar.

Boil all until vegetables are cooked, and seal.

—Mrs. Charles Link.

Chili Sauce

Boil together 2 dozen ripe tomatoes, 3 small green peppers, 1 teaspoon cayenne pepper, one onion cut fine, 1/2 cup sugar. Boil until thick, then add 2 cups vinegar. Strain the whole mixture, put back on fire and add one tablespoon salt, 1 teaspoon each of ginger, allspice, cloves and cinnamon, and boil for five minutes.

—Mrs. Alma Bogard.

Garden Relish

1 quart green beans, cooked tender; 1 quart butter beans, cooked tender; 1 quart cabbage, cut fine; 1 quart green tomatoes, cut fine; 1 pint onions, cut fine; 1 pint celery, cut fine; 1 pint peppers, cut fine; 1/2 gallon cucumbers, cut fine and soaked in salt water over night; 1 can red beans; 1/2 cup prepared mustard; 3 tablespoons celery seed, 3 cups vinegar, 2 cups sugar; salt to taste.

Cook all together half an hour and seal.

—Miss Gertrude Norris.

Philippine Lard

1 pound shredded coconut, 1/2 pound sugar.

Boil these together until a thick syrup is formed. Then add 1 teaspoon each of cinnamon, cloves, allspice and nutmeg. This is a delicious condiment for use with cold meats, etc.—J. F. B.

Pepper Relish

1 dozen green sweet peppers, 1 dozen red sweet peppers, 15 big onions, 3 small hot peppers.

Grind and seal ten minutes. Drain, then seal in weak vinegar and water. Drain again and add: 1 quart vinegar, 2 cups sugar, 3 tablespoons salt, 1 tablespoon celery seed, 1 tablespoon mustard, 1 tablespoon turmeric.

Let this come to a boil, then seal.

—Mrs. G. L. Phillips.

Sweet Pickles

Take 1 gallon of small cucumbers, 2 pints of white sugar, 1 pint of weak vinegar, 12 spice cloves, and 1 tablespoon of salt, and all come to a simmer. Pierce each cucumber with a fork, and seal. Before sealing put 1/2 pint red pepper in each quart jar.

—Mrs. M. E. Lottin.

New Fruit Drink

Take the juice from a can of fruit salad, or from a can of peaches, apricots, pineapple or cherries. Mix with fruit juice of two lemons and two oranges. Four cups water. Sugar to taste. Serve in glasses with splash of mint.

Removing Spots—Sometimes

when you remove a spot with gasoline you leave a ring about the part cleaned. You can remove this by holding tch material over the steam of a teakettle.

Household Hints

Use for Orange Peels—Do not throw away your orange peels. Run them through the food chopper, place in a fruit jar and cover with sugar. They make their own juice and after standing a while are delicious in fruit or spice cakes.

To Drive a Nail in the Wall—If a nail is heated thoroughly it can be driven into plaster without breaking or chipping it.

To Open an Envelope—To reopen a sealed envelope, lay a wet cloth over the flap and press with a warm iron.

To Make a New Pen Hold Ink—Hold the pen in the flame of a lighted match for a moment. Wipe before dipping in the ink.

Hint for Cake Bakers—How many of you have been guilty of saying "Oh! children, don't ruin! I have a cake in the oven." You need not worry about your cake falling if you use Calumet Baking powder. Just say, "Children, cakes made with this baking powder never fail. Rump all you wish, even open the door to look at the cake if you wish."

Making Small Cakes—A one layer cake may be cut into rounds, diamonds and squares and frosted in different colors.

For Afternoon Wear



This informal afternoon dress made of bengher makes a gay, colorful costume for the summer with its large pink flowers on a solid white background. It is designed with a small shoulder cape which is caught together in the front by three pink rayon bows.