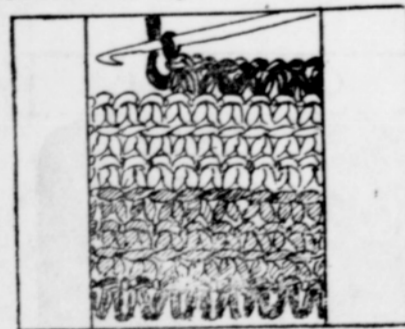


Women's Page

VERY LATESTS By MARY MARSHALL

It is a dress that we admired the first time we saw it a week or so ago. Coming as it did from one of the smartest sports wear shops it never occurred to us that it could be copied by the home dressmaker. And then, examining it a little more closely, we realized that it was precisely the sort of dress that the home dressmaker could copy to perfection—that is, the home dressmaker who knows how to use a crochet needle.

The dress is of lightweight biege wool jersey—an admirable material for the seaside or mountain wardrobe. It is made with a slightly gored skirt and a simple slip-on blouse with long sleeves that are fluffed a little at the cuffs. But in place of cuffs the sleeves are finished with a band of crocheting, which is also used to make a girdle knotted at one side. Brown biege, yellow and orange were the colors chosen for the wool, with the colors repeated in the tassels at the end of the girdle. The neck-



line of the blouse was finished with a narrow hem and the first row of crocheting was worked over this narrow hem. A stiletto may be used to make the holes for this first row. They should be made at regular intervals about three-quarters of an inch apart.

First take a stitch through the first hole, then chain three or four and then go into the next hole. The number of chain stitches will depend on the thickness of the wool and the crochet hook used. This first row of crocheting is taken with brown. The next—which should be done in double crochet stitch—is of biege, then follows a double crochet of yellow and finally a row of single crochet in orange.

The same method is pursued in making the cuffs; and the sash is made by beginning with single crochet stitches in brown with rows of double crochet in biege, yellow and orange.

The belief in some alfalfa growing sections of Oregon that alfalfa cannot be reseeded with success on old alfalfa land is not borne out in experiments at the Hermiston branch station. Yields as high as from the original planting have been obtained this year on reseeded land.

Two old favorites prepared in Mr. Guillot's special way are offered here for the consideration of the American housewife.



Chef Guillot

Virginia Beef Tongue—Scrub the tongue. Place in saucepan, cover with water, and cook slowly until tender. Meanwhile prepare one cup stewed currants. Add currants to one cup of the water in which tongue was cooked. Add one cup sugar, one-fourth cup butter, one tablespoon cloves, and one-half lemon, sliced. Simmer tongue in this sauce for fifteen minutes. Place on serving dish with the sauce. Garnish with slices of lemon, and serve.

Scalloped Onions—To one quart strained, cooked tomatoes add two tablespoons flour, one tablespoon sugar, salt and pepper to taste. Simmer for fifteen minutes. Add two tablespoons butter. Halve eight medium-size onions and place in baking dish. Pour tomato sauce over onions, and bake for one hour in moderate oven.



THE JOURNEY ONWARDS By Thomas Moore

As slow our ship her foamy track
Against the wind was cleaving,
Her trembling pennant still looked
back

To that dear Isle 'twas leaving,
So loth we part from all we love,
From all the links that bind us;
So turn our hearts, as on we rove,
To those we've left behind us!

When, round the bowl of vanished
years

We talk with joyous seeming,
With smiles, that might as well be
tears,

So faint, so sad their beaming;
While memory brings us back again
Each earthly tie that twined us,
Oh, sweet's the cup that circles
then

To those we've left behind us!

And when, in other climes, we meet
Some isle or vale enchanting,
Where all looks flowery, wild, and
sweet

And naught but love is wanting;
We think how great had been our
bliss

If Heaven had but assigned us
To live and die in scenes like this
With some we've left behind us.

As travelers oft look back at eve
When eastward darkly going,
To gaze upon that light they leave
Still faint behind them glowing
So when the close of pleasure's
day

To gloom hath near consigned us
We turn to catch one fading ray
Of joy that's left behind us.

BEAUTY COMMANDMENTS

By Venus of Hollywood

Absolute cleanliness is the most important Commandment that beauty imposes. You must cleanse your skin at least twice each day. The ideal cleansing is with a good cleansing cream one that dissolves into oil at blood heat so that it will go deep into the pores and cleanse them.

Any woman who wants delicate, lovely skin must never use soap and water, as they will destroy the delicacy of texture due to the alkalinity. Tiny particles of soap and water are drying to the skin and will definitely encourage wrinkles to form. Cream will soften the skin and at the same time cleanse the pores to a depth that mere water cannot reach. After a cleansing with the cream, dash a bit of skin freshener or iced astringent on a pad of cotton, over the face to take away the oily feeling.

Hints for the Home by Nancy Hart

SHORTCAKES

What is our most popular dessert?

That is, perhaps, a question with out an answer. It is difficult, at any rate to find an answer to such a question. Fortunately tastes vary. Some of us like one thing, some another. Pie may be my prime favorite, pudding my English friends', ice cream my small son's.

But what about fruit shortcakes? Surely this is one of our best summer desserts—one of our favorites. A good fruit shortcake meager, ordinary dinner right into the distinguished class. And a fruits shortcake very generously served may be the mainstay of a delicious luncheon. A good plate of lettuce salad, some bread and butter, a cup of tea if you will, and a big helping of fruit shortcake makes a delicious and satisfying luncheon.

There are many ways of making shortcakes—and we will gladly send you directions if you want ways of serving them. They may be made and served in one big cake cut into small portions. They may be made and served in individual foundations. They may be made round or square or oblong.

One delicious shortcake is made with fig cup cakes, the tops cut off and the "umb scooped out", the insides filled with sweetened berries or other fruit the tops replaced, and a generous topping of whipped cream piled on it all.

There are special pans for baking shortcakes. One bakes a cake with a depression in the middle, which is filled with cream and fruit. One bakes a cake with a little ridge around the edge to hold the berries and cream on top of the cake. If you wish you may bake a sponge cake in a tubular tin and fill the center space with berries, sweetened and slightly crushed—and top with whipped cream.

It's Cool Work

Many women distinctly dislike to make sandwiches. They would rather go to the trouble to make cakes or cookies than bother with the complexities of sandwiches. And yet no cooking is needed to make most sandwiches. It is cool work for a summer's day even if it is a trifle fussy.

Use firm bread, preferably about twelve hours old.

Cut with a sharp, rather wide-blade knife. Most people have better success with a smooth blade than with the usual saw-tooth bread knife.

Cut the crusts from the bread before slicing it.

Cream the butter before spreading. To do this take butter that is cold enough to be quite firm and work it light with a silver fork. It may then be spread without breaking the bread.

Never go to bed with any make-up on.

Put a band around your hair to keep it from contacting the cream. With the two middle fingers of the right hand soften it, then with the same two fingers pat in on the face, beginning at the chin and going up to the temples. Then beginning at the center of the forehead spread the cream to the temples. Then spread it down the nose and out to the cheek bones to just in front of the middle of the ear.

This first cleansing only removes the makeup. Then repeat the process to cleanse the pores. You should go over the skin on the second spreading of the cream at least three times to thoroughly cleanse the pores. Wipe off with a tissue or towel, being sure to wipe away the cream from the corners of the nose, eyes and under the lobes of the ears.

Read the Ads and profit. A good advertiser is usually a good merchant.

Bordeaux mixtures, 4-4-50, is the standard protective spray for apple and pear anthracnose in Oregon. It is applied anytime before the fall rains. Neglect of this protective spray has resulted in considerable loss to young pear orchards, finds the horticultural extension specialist.

Last Fatality Unknown

The War department says it has never been determined who was the last American soldier killed, as men were being killed all along the line and it would be impossible to say just who was the last.

The First Cure

When Ananias came up before the traffic court he said he thought he was traveling about twenty miles an hour.—Minneapolis Journal.



Rural scenes like this are still to be found in the East. This photograph was taken by one of President Hoover's house-party near his camp on the Rapidan River in the Blue Hills of Virginia.

Governors and President Confer on Drought Relief



The chief executives of twelve states and of the United States confer in Washington on measures to aid farmers who have been ruined by the long-continued drought. In the picture besides Mr. Hoover are Governors Cullfield of Missouri, Emmerson of Illinois, Leslie of Indiana, Cooper of Ohio, Conley of West Virginia, Pollard of Virginia, Erickson of Montana, Weaver of Nebraska, Hammill of Iowa, Reed of Kansas, and representatives of the governors of Arkansas, Kentucky and Tennessee, as well as the Secretary of Agriculture and the Chairman of the Federal Farm Board.

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