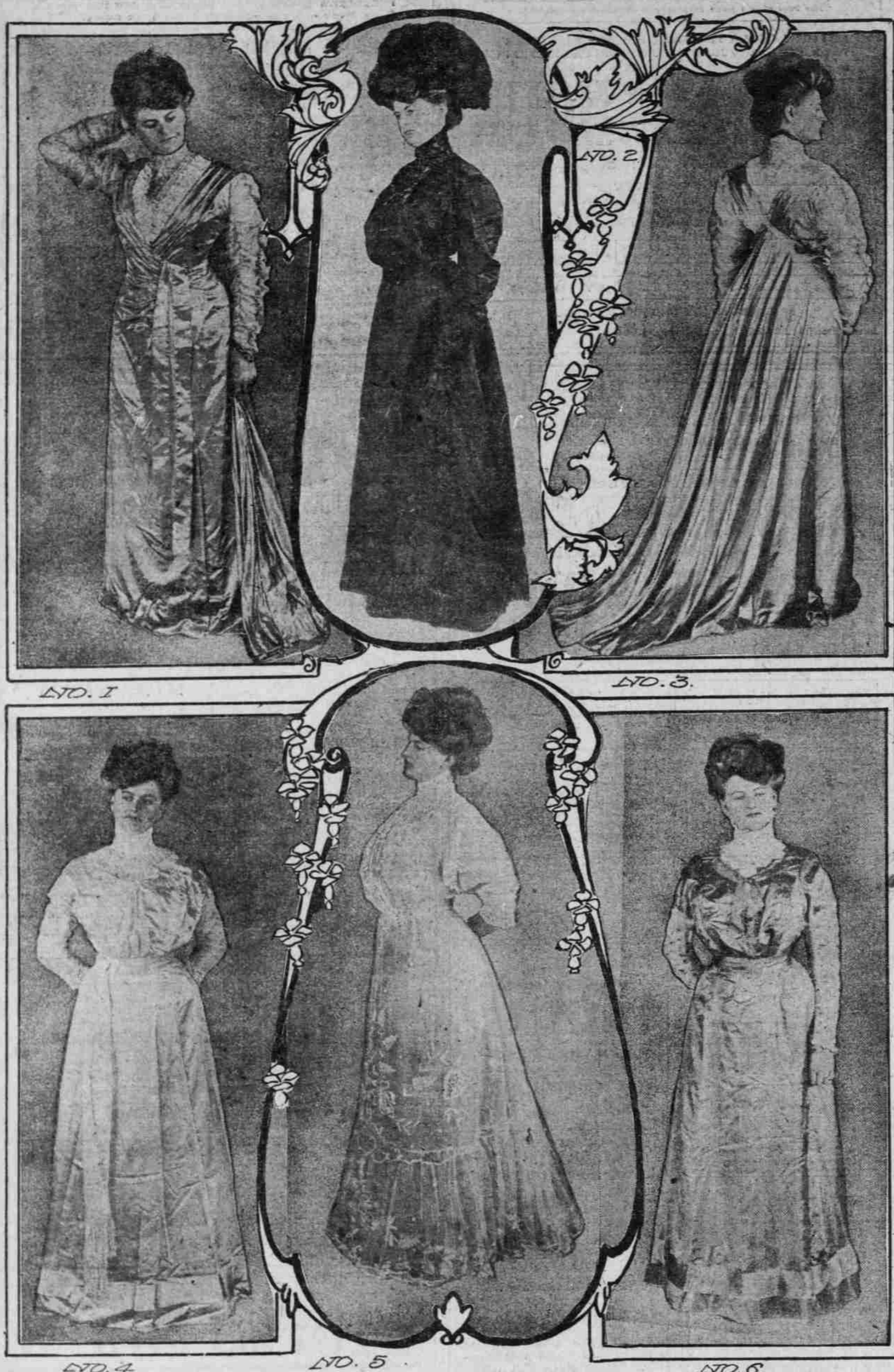


NEW TINTS AND MATERIALS FOR EVENING GOWNS ARE SHOWN BY PORTLAND MODISTES

FALL OFFERINGS ARE UNUSUALLY ATTRACTIVE AND LARGE STOCKS GIVE RANGE TO INDIVIDUAL TASTES



WITH the approach of the annual horse show—that most brilliant of Portland's semi-public social functions—there is a noticeable stir in the suit and gown rooms of the local department stores, in the shops of the exclusive modistes, and in the sewing-rooms of the clever woman who personally directs the making of her own frocks and gowns at home. Although the horse show is still several weeks away, the heaviest rush is already on, for the wisdom of getting one's costume under way early and thus avoiding the rush, has been deeply impressed upon the fair occupants of the horse show boxes, through nerve-racking experiences in the past.

Quite the most alluring offerings in new materials, dainty novelty trimmings, and appealing varieties of pattern and style are being shown in the shops for the fancy evening frocks and smart gowns of the elaborate type of the coming season. The approaching horse show being one of the most brilliant and important, as well as one of the earliest of the season's society events, will mark the initial appearance of some of the richest, most beautiful and smartest costumes ever seen in Portland. The makers of fancy dress materials and the art workers who contrive the new tints for the beautiful sheen of these materials, have quite outdone themselves in the new offerings, and never before have the local dealers shown such an attractive display of the latest and novelty trimmings.

Prominent among the very newest materials is that soft, appealing texture of rich luster called the "directoire" satin, which comes in "shell" pink, "forget-me-not" blue and all the other delicate tints, as well as in all the staple colors. One of the very prettiest tints, however, and that which is heralded as the ultra-fashionable one for the coming season, is evening costume, is the new "blondine" shade—the "blondine-directoire" satin—being chronicled as the "leader" and the very smartest combination of tint and texture on the shelves. The "blondine" tint is a rich tone between canary yellow

and golden-brown, particularly attractive in the soft luster of "directoire satin." A very beautiful gown of the blondine-directoire satin is shown in pictures No. 1 and No. 2, front and back views. This gown and those shown in the accompanying pictures are from the new stock of one of Portland's high-class outfitting establishments, fresh from the boxes in which they arrived from New York. The design of this gown shows the newest effect in sheath and directoire effects, together with the high-waisted effect at the back, and is extremely dainty and graceful. The sheath effect in draping is employed in the front of the bodice, the soft folds of the satin being loosely brought diagonally across the front and held at the waist line with a knotted sash, whose long ends reach nearly to the floor. This sash has a center panel of net, in the same tint as the satin. The yoke is a delicate lace transparency in deep cream, edged with rich medallions, and the skirted sleeves are of the softest silk chiffon in the blondine shade. These sleeves are shirred from shoulder to wrist, and the soft frill at the end reaches well over the hand. No. 3 shows the design of the back and how the high waist is worked out with purple folds and surplus bands that emphasize the empire lines and hold secure the rich folds that sweep away to the floor. Covered buttons, one of the features of the Fall styles, are used even upon this delicate gown, at the waist, in the front and upon the surplus bands at the back.

Black is to be much worn this season also, according to the modistes, and No. 4 shows one of the new gowns in black satin. The entire gown, except for the high collar and the narrow, deep yoke of black lace, is of the soft, rich satin, and its only trimming is large, satin-covered buttons and an embroidery pattern of black silk braid down the front of the bodice. The sleeves are long and of scant width, with large buttons from the elbow to the wrist, and a pointed extension that reaches out over the hand.

A dainty creation in shell pink messaline is shown in No. 5. The high collar, yoke and sleeve cuffs are of dainty lace

and lace, in white. The gown is cut along the directoire lines, the extreme width of the bottom being emphasized by a broad band at the hem. The giraffe is of folded satin and a long sash, with deep silken fringe, in the exact tint of the gown, hangs from the left side to the hem. Satin-covered buttons at the giraffe and on the shoulders complete this dainty costume.

No. 6 shows a white lace gown, over white silk, in one of the new designs. The pattern, worked out upon fine net, is elaborate, with a deep flounce about the bottom, and flounces are used at the shoulder, falling over the sleeves. One of the pretty features of this frock is the loose folds of soft white satin, fastened

with a knot at the center of the bodice over the breast and extending to the waist, where they are held by another knot.

An attractive combination of messaline in Copenhagen blue and Oriental net, with wine-colored blocks, is shown in No. 7. This gown is cut on the directoire lines, with a slightly high waist at the back. The bodice approaches the "jumper" cut, with slashings through which the plaited fullness of the Oriental net are shown with pretty effect. The sleeves follow the long, scant style, terminating with a frill of soft lace well down over the hand, and the collar is of the extremely high, whale-boned cut that characterizes all the smart costumes of the season.

How to Prepare Peppers and Other Seasonable Vegetables

Lillian Tingle Gives Recipes for Tempting Dishes of Okra, Celery Root and Red Cabbage, All Now in Market.

BY LILLIAN TINGLE, who is evidently a "dressed vegetable" enthusiast after my own heart, has sent me a recipe for stuffed peppers which she hopes I will try before peppers become scarce and expensive. I have tried the recipe and found it very much to my taste, and now wish to show my appreciation by handing it on to other pepper lovers.

For six large bell peppers take 5 eggs, half a cup butter, 1 can shrimps or about a cup of fresh shrimps, 1 1/2 cups fine sifted bread or cracker crumbs, 1 tablespoon Worcester sauce, 1 tablespoon Worcestershire sauce, 1 green pepper very finely chopped, a dash of cayenne or tabasco sauce, and

salt to taste—the amount depending upon the saltiness of the butter and shrimps. Cream the butter and beat up the eggs lightly with it. Then beat in the other ingredients. The shrimps should be cut in small pieces, but not chopped down beyond recognition. Cut off the stems and remove the seeds from the peppers, which should be carefully selected both as to shape and size, and fill them with the mixture. Place on a greased baking tin and bake 20 minutes or until the peppers are tender. The mixture should rise a little in the peppers—souffle fashion—and should be slightly browned on top.

This, of course, with the quantity of eggs and the shrimps, gives a fairly substantial dish, which may well take the place of meat at luncheon or supper. The stuffing may be varied by using finely chopped celery and a teaspoon of onion in place of the shrimps.

MESSAGE No. 3.

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 Model No. 314, for short stout women; No. 318, same model, with Flatting-Back \$5.00

No. 516, mercerized brocade; tall stout; No. 518, same material; short stout \$5.00
 No. 517, French coutil; tall, Flatting-Back; No. 515, French coutil, bust supporters \$5.00

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Tomato sauce may be served with the peppers, if liked. There are several other vegetables for which this same filling could be used.

Here is another popular: Green peppers stuffed with oysters. Chop fine one green pepper, and a large slice of onion; saute in 3 spoonful butter, but do not brown. Parboil 1 pint small oysters. Add these, with the pepper, onion, butter and oyster liquor (enough to moisten) to 3 cups bread crumbs. The crumbs are best if freshly made from stale bread. They should, of course, be sifted. Add pepper, salt, cayenne and a dash of lemon juice. Fill the prepared peppers, cover with crumbs, moistened with butter, and bake until the mixture is heated through and the surface slightly browned.

Mrs. R. F. (Portland) asks for some recipes for using okra. Never having lived in the South, I do not feel competent to speak with full authority about this. But here is a recipe for "Okra Sauté à la Créole," which I make sometimes:

Chop a peeled onion, a small clove of garlic, half a green pepper pod. Sauté in a little butter, but do not brown. Add about 4 or 5 tomatoes, peeled and cut in quarters, and simmer until soft. Then add about a dozen okra pods, which have been washed, trimmed and boiled. Add salt, pepper, cayenne, a teaspoonful of lemon juice and a pinch of sugar. Simmer until the mixture thickens; serve on toast. You should go to a real Southern cook for chicken gumbo recipes. I hardly venture to tread on such sacred ground. You may, however, like to try fried okra as served with chicken in a certain New York restaurant of some repute. Trim and parboil young tender pods of okra; drain and dip in beaten egg, to which a squeeze of lemon juice has been added, and roll in well seasoned, sifted bread crumbs. Fry in salad oil deep enough to cover. Drain carefully on paper. Serve with chicken, or alone with tomato sauce as an entrée.

Celery, or root celery, is very good just now. Many women use it only as a soup flavoring or plainly boiled with white sauce. It is, however, capable of many variations of treatment and serving. Used raw, it makes a good salad filling, especially with shrimps or crab; while the German celery salad made from the cold sliced vegetable is one of the most delicious and wholesome of simple dinner salads. Served hot with Hollandaise sauce, it is worthy of respect, and

is good either as fritters or fried with an egg and crumb coat.

It can be scooped out into dainty cups, after boiling, and receive a filling of another harmonizing vegetable with sauce. Or the scooped out material can be chopped and mixed with bread crumbs, egg, butter (or bacon fat) and seasoning, and the whole, after being brushed with melted butter, may be heated in the oven. Or a meat filling could be used in a similar way.

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