

BOUDOIR GOWNS GIVE WIDE RANGE TO THE HOUSEWIFE TO APPLY ORIGINAL IDEAS

EMPIRE AND DIRECTOIRE MODES HAVE BEEN ADOPTED FOR PRETTY INDOOR COSTUMES



AFTER the fatiguing hours spent at the modistes in selecting and fitting the tailored and dinner gowns, the average woman finds it necessary to turn her attention to the essential negligees and matinees which play such an important role in my lady's wardrobe and which, like the other gowns, are constantly changing in style. For the matron who has leisure hours and deft fingers the planning of one of these dainty concoctions is a simple matter, and with the assistance of a few yards of flimsy silk or chiffon and a bolt of effective lace, the results are usually most gratifying, and enable her to show various degrees of individuality.

Since the recent craze for the empire and directoire modes, these same lines are manifest in the pretty boudoir gowns. Number 5 of this collection of pictures represents an attractive peignoir which is composed of a finely tucked Dresden chiffon, the cap effect outlined with a flimsy lace, while a smart knot of black velvet ribbon gives the required finish. As a suggestion a pretty short lengthed peignoir which bore a Parisian stamp, and one of the very dainty articles of a recent trousseau was composed of perpendicular lengths of palest blue satin ribbon, one inch in width which was joined alternately by heavy ecru lace of the same width and which fell in clinging lines over the hips. As a chic contrast a soft girle of general penne green velvet snugly encircled the waist, while a tiny circular collar of the same shade was a smart finish for the neck.

Number 2 represents a becoming negligee or breakfast gown which is built

on the empire lines and composed of the softest plaited directoire satin of a delicate coral pink, with flower pattern of a deeper tint and the merest suggestion of a gold thread. The empire girle as well as the collar has for a finish a narrow band of cloth of gold.

Many of the new gowns, which are built on the new directoire lines, quite resemble the reception and dinner gowns worn by the stunning women figured in the old-fashioned English prints, which are characterized in most instances by the short-waisted empire style, while the remainder of the material falls in graceful lines to the hem of the gown. Never before has there been such a diversity in color and the shades are not alone confined to street and dinner gowns but are being widely shown in the more intimate house gowns. The taupe shade, while bordering on the more severe tints, is especially adapted for matrons with silver hair, amethyst is particularly becoming and appropriate for those coming out of mourning, while the pastel shades are not only attractive but generally becoming to both young and old.

No. 1 is the front view of model 2 and shows how the empire back view of the girle gradually tapers to the waist line, where it is held in place by a fancy pin or brooch. Nos. 4 and 5 are suggestions for simple and informal afternoon costumes. The former consists of an accordion-plaited white chiffon with a conventional design in brilliant shades of yellow, while broad bands of Venetian lace and a suggestion of black velvet are used in elaborating the corsage.

No. 3, which is charmingly adapted for an older matron, is composed of a black net with a tiny dot of lavender which is worn over a foundation of an amethyst shade of museline, while the directoire sash, of palest satin finished with embossed design of velvet, fastens at the waist line and falls gracefully below the knees.

Season at Hand When Pickles Figure in Domestic Economy

How Home-Grown Ingredients May Take Place of Exotics in Preparing Many Relishes.

WITH the end of the season, when tomatoes are green instead of red and peppers are red instead of green, the woman with a garden and the woman without one, for that matter, tends to think of pickles and relishes, chowchow, mangoes, chutneys and store sauces for the winter months.

Of course these various relishes, highly seasoned and strongly acid as many of them are, and composed often of decidedly indigestible material, cannot be considered particularly wholesome, and are best avoided by children or persons of delicate digestion.

But if used with discretion, they are often helpful in making a plain meat dish attractive, or in adding flavor and zest to a soup, sauce, or salad that seems lacking in that elusive suggestion which the gourmet calls "character."

In connection with all relishes it is well to bear in mind and adapt the words of Muller, the "Fetion" head of the woods and forests of all India: "In one of Kipling's stories, he exhorts his cook to remember that 'worsester sauce, he is a condiment and not a food.' There are some people who seem to forget that a pickle, also, is 'a condiment' and not a food.

It is perhaps a little late for one of the most and most delicious that I know—'mint grapes.' After washing and picking over the grapes you cook them in a double boiler on a low fire, with a bunch of fresh mint, until they are white and swollen. Then cover with white vinegar, adding half a cup of sugar and one-half teaspoonful of salt for every cup of vinegar used. Add a few more sprigs of mint and bring to a boil. Use a few drops of green vegetable coloring or spinach juice to suggest the mint flavoring and put up in small glass cans or jelly glasses. These mint grapes are rather expensive to buy on account of their comparative novelty, but are very easy to make. A possible limitation can be made in mid-winter by the use of fine white bleached Sultanina raisins. These must be soaked and cooked in little lemon juice and water until swollen, like the grapes and then similarly treated. They make a good accompaniment for mutton or lamb in place of the conventional mint jelly or mint sauce.

Another very simple relish is known in different places as "Gimnere" or "Ladies' Delight." I don't

know why or how it got its name, but this is how it is made:

Take equal parts chopped onions and chopped or grated apples. For every quart of this mixture add half a cup sultanas or seeded raisins and, if approved, half a clove of garlic, crushed. Mix well, pack into jars and cover with spiced vinegar. This will be ready for use in a week.

Chutneys are useful things to have on hand, besides being the proper accompaniment for curries and deviled fish or meats. There is a wide difference in the flavor and quality of the various chutneys sold. Many are impressive, but the Bengal Club, Lucknow, and Indian Mango chutneys being the most well known. These, of course, are made with the fresh Indian spices and fruits, and can only be imitated at a distance in the home-made kinds. The latter, however, are inexpensive, and, if carefully made, will prove satisfactory to those who have not been always accustomed to "the real thing."

Chutneys are usually mixtures of acid, hot and sweet flavoring material. One of my favorites and most successful chutneys has the following ingredients: Kentish cherries, peaches, apples, raisins (two kinds), lemons, vinegar, cloves, allspice, macis, thyme, ginger, cinnamon, onions, garlic, salt and celery. It sounds rather unbecanny, I know, though really very good; but as some of the ingredients are out of season, I will give instead a well-tested recipe for "East India tomato chutney" recently sent to me by a "notable housekeeper" (Mrs. S. Portland), whom I take this opportunity of thanking. These are the proportions: Two pounds sugar, four pounds ripe tomatoes, one pound sultana raisins, two ounces salt, two ounces mustard seed, one quart vinegar, one-half ounce (or less to taste) cayenne.

Skin the tomatoes and cut them in pieces, boil 30 minutes in half the vinegar. Boil the other ingredients with the rest of the vinegar. Mix all together when cold. Let stand (protected from dust) four days; then put up in cans, preferably those with glass covers.

Here is an apple chutney, which will keep for years, if necessary; though in our family it never had a chance to do so: Two pounds brown sugar, two quarts brown vinegar (less if the apples are very juicy), four and one-half pounds good cooking apples, weighed

after coring and peeling; one and one-half pounds raisins (seeded), four ounces salt, one ounce mustard seed, one ounce grated ginger (or horseradish), one-quarter ounce (or less as liked) cayenne, one-half ounce garlic crushed or finely chopped.

Cook all together like jam. It is best cooked slowly and needs careful stirring to avoid burning. A little finely chopped celery, or some celery seed is considered an improvement by some people. Half the raisins may be chopped, or all may be left whole. Keep the kettle covered to exclude dust and stir every day for a week. Then put up in wide necked bottles with corks and sealing wax, or in Mason jars.

Here is an excellent recipe for chowchow the ingredients for which are easily obtainable at present: One-half peck green tomatoes, 12 green peppers, 2 heads cabbage (medium size), 1/2 peck onions, 1/2 peck cucumbers, 1/2 cup salt, 2 ounces pepper corns, 2 ounces allspice, 2 ounces celery seed, 1/2 pound mustard seed, 1 pound sugar.

Chop the vegetables—the meat chopper saves time and strength, and mix with the salt. Put in a bag to drain over night. Next put into a preserving kettle with the sugar and spices and just enough vinegar to cover. Let come to a boil and bottle.

Personally I prefer to add two heads of celery and chop this with the other vegetables instead of using the celery seed; but both ways are good. Cauliflower might be substituted for the cabbage.

If you have a garden don't forget that nasturtium seeds, the seed pods of overgrown radishes and similar edible "left overs" are good additions to mixed pickles and chow chows.

two men. One of them asked for the physician, and on being told he was out, said he would leave word for him. They entered the study undisturbed, and while one scrawled a few lines his companion began rummaging the drawers. When the woman remonstrated, she was told: "We are not going to do you any harm." But one of the men struck her and she fell, knocking her forehead against a chair. A piece of linen was shaken in her face, and she lost consciousness.

Such was the servant's narrative. The study was in great confusion. All sorts of articles were lying on the floor. On the doctor's desk was the note: "By order of J. J. Jones, this woman has disappeared. You would do well to have so charming a woman in your service."

It is naturally assumed that the attack was committed out of revenge. When the widow took up her duties, a woman called and insulted her grossly, another female following suit two days later.

ONCE RICH; NOW PAUPER
Woman Who Formerly Had Fortune Faints From Hunger in Church.

PARIS, Oct. 24.—While the beads in the Church of Saint Lambert, at Baugrard, was making his rounds the other day, he was surprised to find a woman, apparently homeless, in the nave of the building. After vain attempts to restore her to consciousness, he called in the police, and the woman, who had merely fainted from weakness and want, was conveyed to a hospital, where she has since recovered.

She comes of a good family in Peru, and is the aunt of a former Peruvian Minister of War. She had at one time a considerable fortune of her own, but lost it through ill-advised speculation, and has been in France for some time, perfectly destitute, so much so that she is now entertained for her reason. After she had partially recovered at the hospital, she said that she had come here from Havre, where she had been staying at a hotel. She had been there for a few days, when a lawyer from New York, who had informed her that she had inherited a sum of nearly \$1,000,000 from her brother. Unfortunately, it turned out that this supposed inheritance was merely an illusion.

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WOMAN VICTIM OF HATE
Doctor's Servant Suffers Mysterious Attack While Alone in House.

PARIS, Oct. 24.—Extremely mysterious is an affair which occurred at the house of Dr. Berault, five years in practice at the neighboring township of Argenteuil. An evening of two ago he went to visit some patients, leaving a young widow, who had entered his service a few days before, in charge. When he returned, about midnight, he found the front door ajar and the woman lying insensible on the floor. Believing her murdered, he rushed to the police station, and came back with the police.

Much to the doctor's relief, the servant recovered somewhat, and begged them, as she was still dazed, not to hurt her, and finally related her adventure. Hardly had Dr. Berault gone out when she heard a noise in the hall, and proceeding thither, came face to face with

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Gardner Commends Aims of Portland Needlework Guild

Declares Society Would Be Much Better Supported if Public Understood Its Objects and Membership Requirements.

ENORMOUS LOSS IN COAL
Trade Loses \$1,500,000 Weekly, Owing to Cotton Lockout.

LONDON, Oct. 24.—(Special)—The shutting down of 500 mills as the result of the cotton-trade lockout has reduced the consumption of engine coal by 700,000 tons per week. Calculated at \$2 per ton this represents a loss of trade amounting to \$1,500,000 a week.

Oldham, the center of the spinning industry, is the first of the cotton towns to feel the pinch of the lock-out. Of the 320 mills in the town only 20 are now working. It is not the operatives who have their lock-out pay from their unions to fall back on, who are beginning to feel the pressure of the industrial warfare, but the shopkeepers, particularly at the small shops, who depended on the custom of the mill girls.

No one has the heart to buy anything short of actual necessities. No new dresses are being made in Oldham just now, and dressmakers are reducing the number of their workroom hands, and the milliners' shops, of which the female cotton operative was the generous patron, are deserted.

The situation was discussed at a meeting of the distress committee last night, and the Mayor has summoned a special meeting of the Council for to-morrow, when a deputation from the distress committee will make suggestions for providing relief work.

That the work of the Needlework Guild of America is not clearly understood by the people of Portland, was the opinion expressed recently by Superintendent Gardner, of the Boys' and Girls' Aid Society of this city. Mr. Gardner declares that the branches of the Needlework Guild in Eastern cities distributes many thousands of new garments to charitable institutions every year, while in Portland the number is not more than 1500. This lack of patronage he believes is due entirely to the fact that the purpose of the guild is not understood or appreciated by the public. Discussing the work of the guild, Mr. Gardner said:

"For those who are not conversant with the work of the Needlework Guild, I wish to say that their work is to furnish charitable institutions with new garments, consisting of stockings, underwear, table and bed linen, and in fact any and all articles of clothing that may be needed. Any person can become a member of this excellent society by contributing two or more garments to be given away—thus, a person contributing two towels would be considered a member. All gifts must be delivered before October 20, at which date they will be on exhibition and the ladies will have a sort of reception.

"The different societies have received from the guild a printed form which they are asked to fill out setting forth the number and kind of garments required. This requisition will be followed by the Needlework Guild as nearly as possible, and if enough members were secured they would be enabled to supply new articles for dependents, both children and adults, which would be very much more desirable and far more serviceable than the cast off clothing that has to be distributed now by charitable institutions.

"I therefore sincerely trust that every one will consider himself in duty bound to contribute his mite towards this worthy charity. Garments can be sent to members of the guild or in care of the Associated Charities. All packages should be plainly marked for the Needlework Guild, 225 Jefferson street. Following are some of the members: Mrs. James E. Reed, president; Mrs. Alex. Burnstein, treasurer; Miss A. Cremon, secretary, 48 Twelfth street; Miss Henrietta Palling, Mrs. William Jones, Mrs. Herbert Holman, Mrs. W. C. Alvord and Mrs. William Brewster."

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