

LONG, GRACEFUL LINES FEATURE OF STYLES



DAINTIEST and most interesting among all Dame Fashion's subjects is the slender, graceful, pink-checked, clear-eyed young girl, just past the awkwardness and angles of the early 'teens, and not yet come to the full development of mature womanhood.

The slender lines of the debutante figure lend themselves, with a distinctive grace attained by no other, to the most effective designs of the modiste, and particularly is this true of the long, loose, clinging styles of the present season. To be sure, all the smart new garments for young girls have certain frivolous touches and bits of fluffy or frilled detail not to be found in the wardrobe of the more mature, and some of the most charming effects in the director's designs are seen gracing the slenderness of debutantes.

A few of the many and varied adaptations of the prevailing modes for the pretty misses still in their 'teens have been sketched for The Oregonian from the stock of local shops and outfitting establishments, and are shown in the accompanying pictures.

No. 5 shows a girlish adaptation of the new and modish "Empress Nippou" coat, quite the most smart wrap of the season. This long cloak, fitting closely and enveloping the figure from throat to hem, is almost a complete suit in itself, and is a most satisfactory garment for wear with short rain skirt and shirtwaist, besides being both smart and practical for wearing over a filmy party frock or dancing gown as a route to and from the ball. A ribbon edging the border of the little empire vest of this coat, and also employed as a finish at the cuffs, gives a girlish note.

A particularly dainty and girlish adaptation of the director's lines is shown in the party gown, No. 4. This smart little frock is fashioned of the soft, clinging director's satin, in a delicate corn color—not quite so pronounced as the "biondine" shade—and the trimmings of silken fringe and embroidery are in robin's egg blue; this note of dainty blue being worked out charmingly through the princess plait down the front of the frock, and in the high director's girle with its ash knots of soft blue velvet and delicately contrasting linings of the corn color. The shirred sleeve-piece terminates at the elbow with an embroidered band of two tints, and a triple flounce of fine, delicate lace falls well to the wrist. A triple frill of lace also softens the low-cut neck at front and back.

A smart little afternoon frock is shown in No. 3, the material being of novelty goods in a new check, and has the slashed opening down the front which has been a smart feature of this type of the season's costumes, the slash and buttons reaching from yoke to hem. The upper part of the one-piece over-frock is somewhat like the "jumper" cut, with a short sleevelet, and the underwaist, or gimp, has the swathed style of sleeve to the elbow, with a tight-fitting undersleeve, horizontally tucked, continuing to the wrist, with points reaching well out over the hand. A long sash of silk, wound twice about the waist and knotted at the front, with tasseled ends, completes this pretty costume.

No. 1 shows a dainty design for a girlish little morning house-gown, and No. 2 shows a modish little driving jacket, edged with satin.

No. 6 illustrates the bodice of another effective frock for young girls, in which silk fringe is combined with lace, rosette and buttons in the trimming. The high, shirred girle worn with this bodice is one of the new leading features of young girl's fashions.

into a bowl or fruit jar, cover with a damp cloth, pressed down over it and set away for at least 24 hours to ripen.

Material Most Useful.

This cream is not only the foundation of innumerable candies, but makes one of the best and most delicious cake frostings. Moreover, it will keep for months, if in a cool place and well covered, and a large jar of it is a splendid thing to keep on the "emergency shelf."

Another method of working the syrup was taught me by a candy manufacturer. Instead of turning the syrup out to cool, wipe the sides of the pan and let the syrup cool undisturbed until the surface can be dotted. Then hold the pan firmly to the table and induce a pair of strong, masculine arms to stir the syrup violently with a long wooden paddle (if you haven't one, get him to whittle it out of a stick of kindling), until the whole is a thick, creamy mass; turn out on a board, knead, and pack away as above. Given the willing masculine muscles, this latter method is an admirable one for a larger quantity of syrup; but it is not an easy one for a single pair of feminine hands.

What May Go Wrong.

But suppose the sugar refuses to work pliant or marble or state slab, slightly oiled with the best salad oil. Let stand until you can press the surface film without making your finger sticky; then begin working the candy back and forth with wooden spatula until you have a smooth, creamy mass. For a small quantity a stout wire cake-beater is a very convenient implement. As the candy cools and thickens begin kneading with the hands until the whole is a smooth, putty-like mass. Then press it

shown in the party gown, No. 4. This smart little frock is fashioned of the soft, clinging director's satin, in a delicate corn color—not quite so pronounced as the "biondine" shade—and the trimmings of silken fringe and embroidery are in robin's egg blue; this note of dainty blue being worked out charmingly through the princess plait down the front of the frock, and in the high director's girle with its ash knots of soft blue velvet and delicately contrasting linings of the corn color. The shirred sleeve-piece terminates at the elbow with an embroidered band of two tints, and a triple flounce of fine, delicate lace falls well to the wrist. A triple frill of lace also softens the low-cut neck at front and back.

A smart little afternoon frock is shown in No. 3, the material being of novelty goods in a new check, and has the slashed opening down the front which has been a smart feature of this type of the season's costumes, the slash and buttons reaching from yoke to hem. The upper part of the one-piece over-frock is somewhat like the "jumper" cut, with a short sleevelet, and the underwaist, or gimp, has the swathed style of sleeve to the elbow, with a tight-fitting undersleeve, horizontally tucked, continuing to the wrist, with points reaching well out over the hand. A long sash of silk, wound twice about the waist and knotted at the front, with tasseled ends, completes this pretty costume.

No. 1 shows a dainty design for a girlish little morning house-gown, and No. 2 shows a modish little driving jacket, edged with satin.

No. 6 illustrates the bodice of another effective frock for young girls, in which silk fringe is combined with lace, rosette and buttons in the trimming. The high, shirred girle worn with this bodice is one of the new leading features of young girl's fashions.

HOME-MADE CANDY ALWAYS ACCEPTABLE

Lillian Tingle Tells Confectioners' Secrets So All May Make Dainty Sweets for Yuletide Season.

ABY LILLIAN TINGLE.

CLEVER and popular friend of mine some years ago made a vow that except to her mother and sister, of whose needs and taste she could be absolutely certain, she would give no Christmas gifts except home-made candy. "Everyone likes home-made candy," she said, "and if they don't they can always have the pleasure of giving it to those who do, without any twinges of conscience or fears that I'll think they don't value my gift. Half the pleasure in having candy is in passing it around; but if I'd sent them bags and needle-books, or other wares things made out of colored handkerchiefs and ribbons, for which they had no real use, they would probably feel some hesitancy in giving them away lest I might see them again. The chattering things cost more time and money and are not half so satisfactory in the end."

So with the approach of Christmas my friend lays in a supply of sugar, brown, maple, granulated and powdered; a large variety of dried and crystallized fruit and nuts, some butter and eggs, a quantity of paraffine paper, with ribbons and boxes of all sizes and shapes. Of the last some are purchased empty at candy stores, others are the miscellaneous boardings of the year, no one being allowed to dispose of any kind of box that comes to the house until our

candy-maker has seen it and decided on its future possibilities.

These old boxes are usually decorated and glorified with the aid of crepe or watercolor paper, a paint box, a saucer, tags, cards and ribbons. But you may be more interested in what she puts in them than in the boxes themselves. She has an extensive candy repertoire and an admirable tact in selecting just the right variety for each of her friends.

Some weeks before it is needed she begins utilizing her spare moments in making "fondant," which will be the foundation of many of her sweets, and which rather improves with keeping.

Most habitual candy-makers know how to make fondant, but for the occasional candy-maker who has perhaps tried and failed, here is the method in detail:

For a beginner it is best to start with one pound (two cups) of sugar and half a cup of water. Let this dissolve in a smooth granite pan and bring it rather slowly to the boiling point. You may stir it until dissolved, but as soon as boiling begins add a quarter teaspoonful of cream of tartar, put away your spoon, wipe cautiously with a wet cloth round the sides of the pan to remove any sugar crystals, cover and let boil about five minutes. The syrup has to be boiled to the "soft ball" or "long hair" stage. A sugar thermometer enables you to do the cooking with absolute accuracy, 238 degrees being the correct temperature.

Falling a thermometer, you can judge by any one of the following tests: (1) Dip a fork into the syrup and let a few drops fall (but not back into the syrup); if a long hair-like thread remains the sugar is ready. (2) Have a wire skewer standing in a dish of cold water. Dip this into the syrup; replace in the water and then push off the sugar with thumb and forefinger. If it can be gathered into a soft ball it is ready for pouring. (3) This takes courage and quickness, but is satisfactory. Dip your finger in cold water, then in the boiling syrup, then back in cold water, and see if you can gather the clinging sugar into a soft ball. The finger will not be scalded provided you do not dip it beyond the wet part and are quick in your movements. It is perhaps easier to judge the consistency of the syrup on your finger than on a skewer. A clean finger is, of course, obligatory.

The moment the right temperature is reached pour the syrup upon a large platter or marble or state slab, slightly oiled with the best salad oil. Let stand until you can press the surface film without making your finger sticky; then begin working the candy back and forth with wooden spatula until you have a smooth, creamy mass. For a small quantity a stout wire cake-beater is a very convenient implement. As the candy cools and thickens begin kneading with the hands until the whole is a smooth, putty-like mass. Then press it

into a bowl or fruit jar, cover with a damp cloth, pressed down over it and set away for at least 24 hours to ripen.

Material Most Useful.

This cream is not only the foundation of innumerable candies, but makes one of the best and most delicious cake frostings. Moreover, it will keep for months, if in a cool place and well covered, and a large jar of it is a splendid thing to keep on the "emergency shelf."

Another method of working the syrup was taught me by a candy manufacturer. Instead of turning the syrup out to cool, wipe the sides of the pan and let the syrup cool undisturbed until the surface can be dotted. Then hold the pan firmly to the table and induce a pair of strong, masculine arms to stir the syrup violently with a long wooden paddle (if you haven't one, get him to whittle it out of a stick of kindling), until the whole is a thick, creamy mass; turn out on a board, knead, and pack away as above. Given the willing masculine muscles, this latter method is an admirable one for a larger quantity of syrup; but it is not an easy one for a single pair of feminine hands.

What May Go Wrong.

But suppose the sugar refuses to work pliant or marble or state slab, slightly oiled with the best salad oil. Let stand until you can press the surface film without making your finger sticky; then begin working the candy back and forth with wooden spatula until you have a smooth, creamy mass. For a small quantity a stout wire cake-beater is a very convenient implement. As the candy cools and thickens begin kneading with the hands until the whole is a smooth, putty-like mass. Then press it

Christmas Offerings

Furniture Makes Best Presents

Bookcases	Chiffonieres
Writing Desks	Rugs
Morris Chairs	Victor Talking Machines
Rockers	Gentlemen's Wardrobes
Parlor Suits	Turkish Rockers
Davenport	China Closets
Hall Trees	Record Cabinets
Leather Couches	Music Cabinets
Library Tables	Ladies' Dressing Tables
Dining Tables	Shaving Stands
Sideboards	Edison Phonographs
Dressers	Cheval Glasses

Others Pay Rent We Collect Rent
On Half Our Own Building

Who Can Sell the Cheapest

81-83 GRAND AVENUE CORNER E STARK
MORNING NEWS FURNITURE CO.

are now ready for the flavoring, coloring and making up of the candies. This should be done not too far ahead of Christmas, but it is not a heavy task if all the accessories are prepared beforehand.

For flavoring you may have any of the following: Peppermint, almond, lemon, orange, vanilla, rose, wintergreen, anise-seed, cinnamon, chocolate, coffee, caramel, maple, or sherry.

For coloring there are various harmless "fruit colors" on the market, or you can use the pink coloring that comes with gelatine. For varying shades of yellow and brown caramel solution is very useful, while a few drops of grape-juice neutralized with soda will give lavender tones. The coloring and flavoring should be kneaded into the fondant as required. Centers for dipped creams are improved by standing over night, so that a thin film hardens over the soft fondant.

Besides cream centers you may have nuts of various kinds, crystallized fruits, fresh fruits (such as grapes or orange sections) for immediate use; gum drops, marshmallows, dried fruit stuffed with nuts, and fondant marshmallows, squares of firm fruit, marumade nut paste and so forth. Take a hint from the confectionery stores. One of the choicest fillings, however, is a strictly novelty good in a new check, and has the slashed opening down the front which has been a smart feature of this type of the season's costumes, the slash and buttons reaching from yoke to hem. The upper part of the one-piece over-frock is somewhat like the "jumper" cut, with a short sleevelet, and the underwaist, or gimp, has the swathed style of sleeve to the elbow, with a tight-fitting undersleeve, horizontally tucked, continuing to the wrist, with points reaching well out over the hand. A long sash of silk, wound twice about the waist and knotted at the front, with tasseled ends, completes this pretty costume.

No. 1 shows a dainty design for a girlish little morning house-gown, and No. 2 shows a modish little driving jacket, edged with satin.

No. 6 illustrates the bodice of another effective frock for young girls, in which silk fringe is combined with lace, rosette and buttons in the trimming. The high, shirred girle worn with this bodice is one of the new leading features of young girl's fashions.

preserved fruit are useful. Chopped green pistachio nuts make pretty candies, combined with white creams. Crushed candied violets, mint leaves and rose petals are also effective; and though these decorating materials are comparatively expensive, very little is needed to give a pretty and uncommon effect. Moreover, the "fore-handed" girl makes them for herself when the flowers are at their best, and stores them for Christmas.

Tattooed Society Aristocrats.

Philadelphia Dispatch.

That mankind retains a little of the barbarous predilection for personal adornment is evidenced by the report that Sutherland Macdonald, a noted Scotch tattooer, has sailed from England to practice his art upon the skins of the socially elect of Philadelphia.

The artist's fame reached here some time ago when certain young society men recently returned from abroad, proudly exhibited to their clubmates armorial bearings, crests, Chinese dragons, snakes, jackrabbits and fancy arabesques with which the tattooer had decorated their bodies.

This was enough to make a few others jealous, and the ladies are likewise agog at the widespread report that the Scotchman can tattoo upon the delicate cheeks a bluish that won't come off. Some of the Philadelphia society men said to have already patronized the tattooer are Dr. William H. Furness, Walter Furness and Alfred C. Harrison, Jr.

Fashions in Finger Nails.

Kansas City Journal.

Fashionable changes even in finger nails, and the pointed nails of a few years ago are looked upon as almost barbaric at present. It also seems that women

are becoming sensible in another digital detail. High polishing is no longer the rule, as, of course, it never was practiced, by women of fine taste. The pointed nail and the high polish have passed out, and the chances are historically in future days will look back and rank them with ermine as evidence of a crude and undiscriminating age. In caring for their finger nails women now try to follow nature instead of opposing or distorting it. The natural contour of the nail is preserved as far as possible, and the manicure is not permitted to pursue any of her sometimes costly hobbies.

Yoke Women and Dogs.

London Globe.

M. Jackson has come across in Northern Siberia a tribe, the Yutoghins, differing in every respect from other Eskimo tribes both in aspect, language and customs. There is a fine sphere here for suffragettes if they have any superfluous energy—after worrying our unhappy government—for foreign missionary work, as we learn that the women are yoked to the sledges with the dogs, and draw their loads and mastiffs. The old people are killed off when they become useless.

Heeper.

Henry Van Dyke.

Her eyes are like the evening air,
Her voice is like a rose,
Her lips are like a lovely song,
That ripples on it flows,
And she herself is sweeter than
The sweetest thing she knows.

**A slender, haunting, twilight form
Of wonder and surprise,
She seemed a fairy of a child,
Till, deep within her eye,
I saw the homeward-leading star,
Of womanhood arise.**

A Matter of Great Importance to American Women

TO-NIGHT, WHEN YOU COMB YOUR HAIR, see whether the combings are more than usual, and look for the small, white flakes that indicate dandruff. If dandruff is present, get rid of it at once, if you really value long, abundant hair. Your hair cannot be healthy and strong if you have dandruff.

The greatest preparation in the world for dandruff is

ED. PINAUD'S HAIR TONIC
(Eau de Quinine)

One hundred years of success have demonstrated the truth of this assertion. We cannot over-state the extraordinary results that follow the faithful use of this most famous of all hair tonics.

We wish it were possible to send you a sample bottle with your copy of this newspaper. Of course this is not practical, but we want every reader, man or woman, to have a sample of this peerless hair tonic, so please write us to-day.

Simply Tear Out This Ad.

Write your name and address plainly, and wrap up 10 cents in it (to pay postage and packing) and we will send you a liberal sample at once.

With the sample of ED. PINAUD'S Hair Tonic we will send absolutely free of charge, a miniature bottle of the finest French perfume in the world—

ED. PINAUD'S LILAC VEGETAL EXTRACT

This delightful perfume is used for handkerchief, atomizer, bath and finger-bowl. It is exquisitely delicate; one drop diffuses the fragrant odor of a bouquet of freshly cut blossoms. Lilac perfume is the latest craze in Paris.

WRITE HERE WITH PENCIL OR PEN.

Name _____
Address _____
City _____
State _____

PARFUMERIE ED. PINAUD
AMERICAN OFFICES
ED. PINAUD BUILDING, DEPT 89
FIFTH AVENUE - NEW YORK