

MADAME MODISTE HAS NEW GAY STYLES FOR SMART COLLEGIENNE

One of Host of Pretty Frocks Needed Is of Mahogany-Colored Permo—Many Charming Features on Tailored Suits for Misses—Trimnings Are Bright and Youthful.



COLLEGE NEEDS SIMPLE FROCKS

TOUCHES SNAPPY TO TAILORED WEAR.

NEW YORK, Sept. 30.—(Special).—The popular college girl requires a host of pretty frocks, for, besides club meetings, luncheons and other social functions incidental to the last year at school, there will be invitations to the homes of girl chums and other occasions requiring pretty clothes. The frock pictured, illustrated is built

of mahogany-colored permo fabric with trimmings of velvet in a darker, harmonizing shade. The deep collar is very smart, and the skirt has a tunic fastening at the side like the bodice. The hat is of white felt.

Sweet is need not be dignified as staid and tailored suits for young misses have many gay and knowing features which would be bizarre on a woman of more dignified years. The charming suit pictured here is built of gray-blue permo—a soft French blanket fabric—and the trimmings of black velvet and gilt buttons make the suit bright and youthful. The slash skirt is buttoned over a black panel, and the shield-shaped front of the coat, are individual and youthful in effect.

CHIC CHILDISH FROCKS THIS SEASON MARKED BY SIMPLICITY OF DESIGN

White Cloth Coats With Dark Fur Trimmings, Attractive for Wee Girls—Big Polo Coats Adorn Slender Maids. Buttons Galore Are Features on All Youthful Models.

EVERY large opening now has its quota of children's costumes, as shown on living models, and the pretty little girls who pace sedately beside the grown-up manikins at the costume displays, are no small feature of interest to the visitors.

In America these child manikins are a feature borrowed from the French exhibitions where little girls of 9 or 10 exhibit in Frenchified finery, have all the airs and graces of the professional manikin. One of the large New York shops recently gave a five-day exhibition of imported costumes and there were several child models who walked up and down in lovely frocks, hats and coats. One tiny miss of 4 paraded with the conscious grace and vanity of a peacock before the eyes of the spectators, not realizing how pitiful were her absurd yet amusing airs.

Parisians Follow America. All the world looks to Paris for fashions—both grown-up and juvenile; yet strangely enough the Paris mothers are busy copying and adapting for their little ones, the excellent ideas of the American children. Not very long ago the French child, with its befrilled frocks, elaborately curled hair and tiny shoes, was a travesty of childhood; but now fashionable children the world over are prettily, practically and sensibly dressed, and designers seek every season to produce garments that will combine distinction and charm with the features that mean a healthy, happy, unspoiled childhood.

Smart Autumn coats for little girls are built of plain colored ratine with enormous collars and revers of black watered silk. A coat of this sort, of bright red ratine was worn by a little girl at one of the country horse shows last month.

The coat was lined with red and black striped silk, and the revers and collar were of black watered silk, with wide cuffs to match. In front the coat was double-breasted and the black silk collar extended down one side in a long tassel to the waist line. The buttons were of dull gilt. Another coat in the same model was of Dutch blue ratine, and this model has been seen also in pepper and salt watered with collar and cuffs of black satin. Touches of black used with discretion are very smart on a child's costume, and this notion is decidedly French.

White Broadcloth Chic. White broadcloth coats are just now the grand chic in Paris—for small girls. Three such coats were counted on the Bois de Boulogne yesterday, with in 100 feet of each other. One of these coats hung just below its little wearer's knees and was perfectly plain except for the row of white crocheted buttons which were set close together down the front and up the outer side of the sleeve to the elbow. Another white coat was elaborately braided with white soutache in a band effect. This coat had also the white crocheted buttons set close together.

The third coat was worn by a wee tot and buttoned obliquely from the left shoulder to the right knee with white pearl buttons set in groups of three. Over this coat midway between hip and knee dropped a loose white leather belt. The bodice was made of rows of white silk fringe sewed round and round a mushroom shape, a cockade of blue feathers being fastened jauntily at one side. A stunning white tunic coat for a girl of 13 comes from Cherbourg. This coat has a Capuchin hood of the material lined with royal blue satin and terminating in a long blue tassel. The buttons are of white pearl and the buttonholes are bound with the blue silk. The same vivid blue silk lines the coat.

Little girls wear the same frocks—winter and summer, so the coat and the underwear must give protection from the cold. Fashionable little folk do not even don long stockings in cold weather, but warm leggings are worn in the street. The mother who cannot afford the luxury of a nurse or maid for her little ones, puts away the socks with the first hint of cold weather and substitutes long, warm white stockings, for the task of buttoning and unbuttoning childish leggings is a tiresome one.

White Corduroy Popular. This year pretty frocks of white corduroy are being shown for little girls of 8 to 12 years. The child younger than 8 or 9 is usually too chubby and roly-poly to look well in velvet which is most becoming to slender maids of a year or two older. These white corduroy frocks are trimmed with big white buttons and with them are worn handsome collars of Venise or Irish lace.

Party dresses of lace are to be very

Answers to Correspondents

BY LILLIAN TINGLE.

PORTLAND, Sept. 24.—When I read Mrs. G. J.'s letter in today's Oregonian I could not help recognizing the "cakes" from her description. She no doubt refers to "Viener bread." I do not know how it got that name, except it be that it does not exist in Vienna; in fact, Copenhagen is the only place in the world where "Viener bread" is perfect. About two years ago I returned to Copenhagen for a trip after 24 years' absence and my mouth is watering right now when I think of Copenhagen "Viener bread." I thought that perhaps distance had lent enchantment and that "Viener bread" and Danish "Smørbrød" occupied such an affectionate place in my memory, because I had eaten them when very young, but I found that they really are unique. This opinion was verified by my American wife. "Viener bread" is only baked by the bakers, and like all other things, it has cheap and inferior

varieties. This explains why the "bagful" was found "sandy" waiting. The nearest approach I have found in Portland to this excellent Danish production is found at one of the large bakeries in the shape of large pretzels, three for 10 cents. But alas! "What a falling off was there!" The Danish production is much smaller (perhaps one-third) in size than the pretzels and much richer and more delicious. But I will spare you any further expressions of admiration.

A FORMER DANE. What I should like to do is, first, to take some lessons in the Danish language and a return trip ticket to Copenhagen; and, next, to take some first-class Viener-bread baker by the throat and extract from him or her, by force or guile, the true and original recipe for these mouth-watering cakes. As this course of action does not seem feasible at the moment, all I can do is to thank "a former Dane" for his interesting letter, and for the name of the cakes, and hope that among my readers there may be another Dane

who will come to the rescue with a recipe. Possibly the famous dairy products of Denmark has something to do with the particular richness and deliciousness of the real Copenhagen Viener bread.

Portland, Sept. 25.—Will you kindly tell me, through The Oregonian, how to make hill pickles? Do you consider the bread-mixers a success in making bread lighter and finer grained? I have always mixed my bread by hand. Thanking you, V. R.

You will find directions for hill pickles in another column. In regard to the bread-mixer, I know of one kind at least that is a complete success. The bread is made with much less expenditure of time and strength, is (if properly treated) light and fine grained and very uniform in quality—much more so than where hand-kneading is resorted to. The bread, too, is necessarily cleaner and more hygienic than that kneaded by hand, since with even the cleanest hand, a certain amount of perspiration, sensible or insensible, is inseparable from the exertion of kneading, especially where any considerable quantity is kneaded; at once I know many delicate women who living in the country, must make bread for a large household, and who find the bread-mixer a real "life-saver." Of course one has to learn just how to use it, and the first few attempts may perhaps not quite equal the results of long practice in hand-kneading. But once learned it can be made to turn out a higher quality of bread in a shorter time, and it quickly pays for itself in the time and labor it saves. I can testify to its success from personal experience and from the experience of my students. Occasionally, however, I have met women who "couldn't do anything" with a bread-mixer, and so, after one or two unintelligent trials, went back to their old laborious ways. My grandmother objected to my mother's sewing machine on similar grounds. She said it was very much "quicker and cleaner" and is of convenient shape for setting in a pan of warm or cold water at seasons when an even temperature of 68 to 72 degrees Fahrenheit is difficult to maintain, and heavy bread or sour bread can thus be easily avoided.

Portland, Or., Sept. 25.—Please give a recipe for the pickled onions put up whole in vinegar. Also, can cauliflower be pickled in the same manner. Thanks in advance. A READER.

You will find directions for pickled onions in another column. Cauliflower makes very good pickles, either alone or in a mixture.

Portland, Or., Sept. 26.—Will you kindly tell how to make Kumys for an invalid? Thanking you in advance.

MRS. T. C. P. Kumys of the original kind was made from mare's milk by natural fermentation. The indications that it is chiefly used under that name are generally prepared from cow's milk with the aid of yeast, or of some specially prepared ferment. A certain amount of sugar is added to aid fermentation. The result is a combination of lactic and alcoholic fermentation, and the casein of the milk is modified and is rendered more digestible. It is ordered for some forms of indigestion, nausea, fever, gastric troubles and in wasting diseases.

Kumys—One-half cake perfectly fresh compressed yeast, 1½ table-spoons sugar, 1 tablespoon water, 1 quart milk. Cook the sugar and water one minute to make a syrup. Heat the milk to lukewarm (100° F.) in a double boiler. Soften the yeast in 3 table-spoons lukewarm milk. Add this with the syrup, to the rest of the milk, and stir well. Do not let the milk become hotter than lukewarm. Put at once into sterilized bottles. The patent corkers have to be used, since ordinary corks have to be soaked in water and strong string. Keep the bottles in an upright position in a warm place—70 degrees Fahrenheit is the proper temperature—and let them stand for 12 hours in the lower part of the refrigerator, or at a temperature of 50 degrees Fahrenheit. The Kumys is ready for use in 24 hours. It can be kept for a day or two, but is less palatable than when perfectly fresh. It should look like thick, foamy cream and should be agreeable, slightly acid and "prickly" taste. A champagne tap is useful in opening, or a long needle may be run through the cork to let some of the gas escape and avoid over-foaming.

Portland, Or., Sept. 26.—Please give directions for making citron meringue preserves.

Preserved Citron Meringue—To 5 pounds citron meringue allow 3 pounds sugar, 8 or 10 lemons, 1 teaspoon powdered alum, and 1 ounce dried ginger root, or 2 ounces green ginger. A combination of dry ginger in the syrup and the addition of a little Chinese preserved ginger with the citron meringue is sometimes acceptable. Peel the citron, and cut in thin slices or small cubes, as preferred. Boil until clear and tender—with the alum—in water to cover. Drain and wash in cold water. Make the syrup by cooking the sugar and the juice of 7 large or 8 medium-size lemons with the thin cut or grated yellow rind of 3 lemons, or 3 lemons, or 2 lemons, and the ginger. Cook until clear and heavy, then add the citron when the citron slices are whole. When the citron is sliced, add the sugar of meringue, place in a glass jar and cover with the boiling hot syrup. This may need a few minutes cooking down, as the citron slices tend to thicken. If dry ginger is used, it is better to add it before the syrup is poured. Some makers prefer to add essence of ginger to the syrup, adding it drop by drop until the desired flavor is reached. Old-fashioned citron meringue marmalade—Select large heavy citron melons and remove seeds. To 3 pounds melon, weighed after removal of seeds, etc., use 3 pounds sugar, 2 lemons, and 1 level teaspoon ground white ginger, or ginger essence, to taste. Grate the melons on a coarse grater. This is easier if they are first cut in halves, but do not grate too close to the rind. Grate off the yellow part of the lemons and add with the ginger to the sugar. Mix all ingredients in a preserving kettle. Cook gently, stirring occasionally, until the mixture is smooth and jam. Put up like jelly.

Use Sewing Silk.

Woman's Home Companion. The best way to reduce mending is to guard against it. You will find that one reason why children's clothes constantly rip is because the seams are sewn with cotton thread. Cotton thread is hard and brittle, and any woman can discern for herself by snapping it over her fingers. When put under the slightest strain it breaks. Any dress that will be given hard wear, such as children do, or a sailor suit, made up entirely with silk, little gingham, cambric and linen frocks, for instance, will wear much better if sewn with silk thread. Aside from the being the lifeless surface skin in tiny particles, showing the freer, livelier, beautiful underlain. Natural water rots the cotton, while the silk is in its element when wet.

SCHOOL COSTUMES FOR YOUNGSTERS FASHIONED WITH IDEA OF COMFORT

Big, Roomy Coats Are Alike Practical and Graceful—Frocks for Every-Day Wear Are Made With Numerous Pockets for Convenience of Fair Young Misses.



NEW FROCK SUIT FOR SCHOOL

WARM SCHOOL COAT

NEW YORK, Sept. 30.—(Special).—Big, roomy coats, easily slipped on, are desirable for school wear, yet these practical coats may have much grace and smartness if cut and style are right. The good-looking school coat illustrated is built of mixed worsted, with a white fleck over a brown ground. Collar and cuffs are of brown velvet, with rows of tiny gilt buttons. The coat is long and roomy and is designed to cover completely the frock beneath. The bodice is made of brown velvet, faced with white and trimmed with white cord.

The small boy has a host of handy pockets in which to tuck away his belongings, but the little schoolgirl is forever losing her handkerchief, purse and pencil because she has no convenient place in which to tuck them when not in use. Someone has thought of this delightful school dress, in which several pockets are introduced. One pocket, as the picture shows, is in the skirt and is intended for the handkerchief. Outside of this pocket is a buttoned pocket for purse and pennies. Over these pockets falls the panel (buttoned up in the picture), which has pockets for pencils at either side. This dress may be developed in gingham, chambray, linen or the cheerful

checked mohair, which is so well liked for school wear. An entirely new notion is pictured in this dainty white dress for indoor wear—a combination of bodice and skirt—most unusual in a child's frock. The plaited skirt is set on a low-necked, sleeveless gimp of thin muslin, and over this goes the smart little bodice, full at the waistline, into a straight band of embroidery, finished with a hem of the frock material. The bodice is in surplus style, with bands of the embroidery caught together at neck and sleeve edge, with three attached bands of the material. Round crocheted buttons add a pretty finish.

POPULAR BREAD RECIPES

Raised tea biscuits—Ingredients, one cupful of scalded milk, one-fourth cupful of butter, three yeastcakes, one tablespoonful of sugar, one-half teaspoonful of salt, white of one egg, and four cupfuls of flour.

Make a nice sponge, letting it stand in a warm place in a pan placed in warm water; then add the flour, knead for 20 minutes, and divide into 12 small-sized pieces. Let these rise in the bakingpan until twice the first size, and bake.

A single loaf of raised bread may be made of the same ingredients in this manner. Boston brown bread—Ingredients, two cupfuls of white cornmeal, two cupfuls of yellow meal, two cupfuls of graham flour, one cupful of molasses, one cupful of sour milk and one of sweet milk, two cupfuls of boiling water, salt to taste and one teaspoonful of soda.

Mix the two meals, the flour and the salt well together; add the boiling water. Put the sweet milk and molasses together and add them to first things. Then dissolve the soda in the sour milk and put these in. Put the mixture into a round covered tin bucket and bake in the oven for half an hour. This bread may be eaten hot or cold and is toasted when stale. In New England baked beans go with it.

Puffed bread—Take a perfectly fresh loaf of baker's French bread. Break off irregular pieces of the spongy inside and dry them in a very slow oven until a delicate brown. These may be served by cooking the sugar and the juice of 7 large or 8 medium-size lemons with the thin cut or grated yellow rind of 3 lemons, or 3 lemons, or 2 lemons, and the ginger. Cook until clear and heavy, then add the citron when the citron slices are whole. When the citron is sliced, add the sugar of meringue, place in a glass jar and cover with the boiling hot syrup. This may need a few minutes cooking down, as the citron slices tend to thicken. If dry ginger is used, it is better to add it before the syrup is poured. Some makers prefer to add essence of ginger to the syrup, adding it drop by drop until the desired flavor is reached. Old-fashioned citron meringue marmalade—Select large heavy citron melons and remove seeds. To 3 pounds melon, weighed after removal of seeds, etc., use 3 pounds sugar, 2 lemons, and 1 level teaspoon ground white ginger, or ginger essence, to taste. Grate the melons on a coarse grater. This is easier if they are first cut in halves, but do not grate too close to the rind. Grate off the yellow part of the lemons and add with the ginger to the sugar. Mix all ingredients in a preserving kettle. Cook gently, stirring occasionally, until the mixture is smooth and jam. Put up like jelly.

Mix salt and flour well together, put the beaten eggs and milk in the middle, and then add them slowly to the flour, making a smooth batter. Then turn in the whipped whites, folding these gently into the mixture. Put the batter immediately into hot greased pans, half filling them, and bake in hot oven for 30 minutes. As popovers fall when cold they must be eaten as soon as baked.

Raised cornbread—Ingredients, one cupful of fine sifted cornmeal, one

and a half cupfuls of milk, two eggs, one tablespoonful of butter, one teaspoonful of baking powder, one teaspoonful of sugar, salt.

Soak the milk and pour it over the meal. Let cool and then add the butter (melted), salt, sugar, baking powder and yolks of eggs. Stir all together quickly and thoroughly; and then fold in the whites of the eggs beaten to a stiff froth. Bake in a flat pan in a hot oven for 30 minutes.

Gluten bread—Put a pint of boiling water into a pint of boiling milk; add a teaspoonful of butter and salt to taste. Let the liquid stand until lukewarm, then add an egg, well beaten, a quarter of a yeast cake dissolved in tepid water, and enough gluten flour to make a soft batter. Cover the bat-

ter and stand it in a warm place to rise; then add enough gluten flour to make a soft dough and knead it well. Form several small loaves and let rise again. Bake for an hour.

Pretty Things in Jewelry.

Exchange. Jeweled watches are a toy of the moment. The best of these, thin as a leaf, are enamelled often in pale pink or pale green, with either one big diamond in the center or else surrounded by small diamonds. The smart watch of today has a chain attached, and is worn on the neck as a pendant. The face of the watch is, of course, at the back of the ornament. And some of these dainty toys are first-rate timekeepers. A gold bag is another useful possession. Many of the new bags are in gold in different shades of color, while others are in gold and platinum to give the effect of a striped material.



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