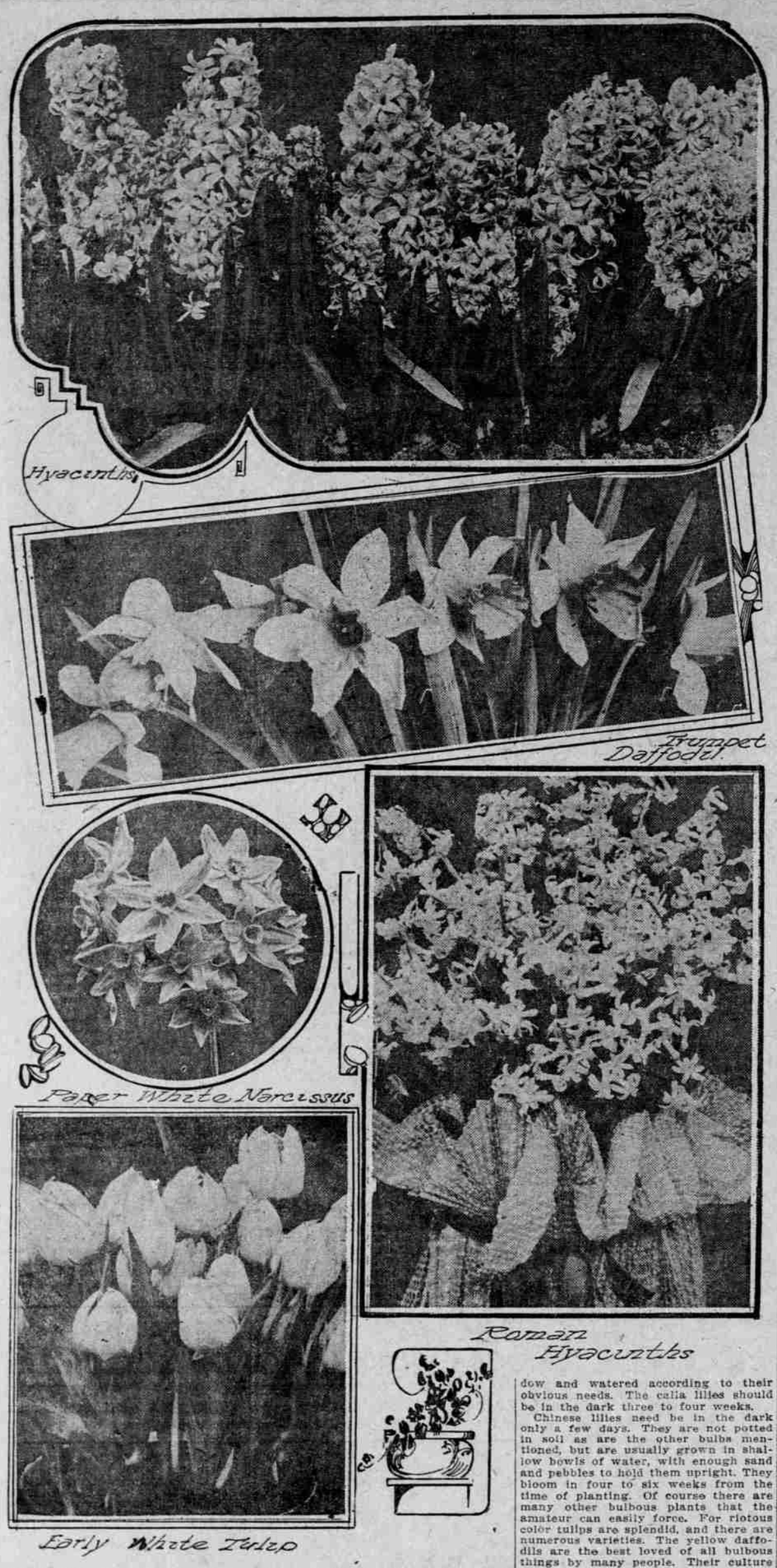
PLANTS GROWN FROM FORCED BULBS MAKE DESIRABLE CHRISTMAS GIFTS

Stock for Winter Flowers Should Be Planted Now—Process Is Simple and Results Desirable—Price of Producing Many Blossoms Within Reach of Slimmest Purses.



BY STELLA WALKER DURHAM.

NOW that "the frost is on the pumpkin" and the proverbially sad days of Autumn are upon us, it is time for the cheerful housewife and the good man who putters with plants to think about potting bulbs for Winter bloom. It is a strange thing and almost unaccountable that men who toil joyfully all Summer over their lawns and flower beds, and women who gladly nurse sickly geraniums through their molting season, often with poor enough results, never think of trying the infinitely surer and simpler road to floral success by planting bulbs.

If women realized how simple a matter it is to grow bulbs in pots, many of them would spend less time in arduous needlework and have ready some pots of lovely flowers for Christmas presents, thereby saving themselves much expense and labor and quite possibly giving more pleasure by their gifts. At Christmas time a pot of bulbs in full bloom costs not less than $1.50. By buying the bulbs now and forcing them yourself you can have the same thing for 25 cents. Bulbs for Christmas blooming must be potted by October 15.

"Forcing" Is Simple.

Don't let the word forcing scare you. To many people it conveys an idea of weird processes known only to professional florists, who keep their trade secrets well guarded. As a matter of fact, the contrary is true. The professional florist is usually a true craftsman, who loves the material in which his labor finds expression, and is ever ready to share his knowledge with true flower lovers.

The process of forcing bulbs, as any florist will tell you, is so much simpler than the proper care of other house plants or the successful care of rose bushes that the veriest amateur can hardly fail of success if he follows faithfully a few simple directions. Suppose that instead of spending hours and hours embroidering guest towels, which are an abomination unto every man guest, and making ribbon bags which every housemaid loathes on dusting day, you decide to present to each of six friends a pot of lovely blossoms to bedeck her Christmas table. If you make your purchases at once and follow directions your expenses for the six gifts will be about like this:

Six-inch pots, 45 cents.
Two dozen narcissi bulbs, $1.

Soil Should Be Selected.

Narcissi (Paper White Grandiflora) and the Roman Hyacinths are about the only bulbs you can reasonably be sure of having in bloom for Christmas. They are also the easiest of all bulbs to grow, and to the minds of many are quite the loveliest. However, almost all good bulbs bought from reliable seedmen will do their duty, but they will not be quite so early. The Paper White Narcissi should be planted four to a pot, thus from two dozen bulbs you will get six pots at a cost of less than 25 cents each. The Roman Hyacinths are about 60 cents a dozen, and come in white, pink and blue. These should be grown six to a six-inch pot. The Narcissus produces a spike of from six to 20 flowers, so that it is quite effective planted with just one bulb to a three-inch pot.

Calla lilies are also quite easily grown, and the Chinese sacred lily or joss flower is the easiest of all for the amateur.

Having decided what bulbs you wish to grow, the next step is to prepare the pots. The ideal potting soil should be composed of:

Good live garden soil, one-third.
Leaf mold and well-decayed manure, one-third.
Sharp sand, one-third.

Darkness Is Necessary.

However, the bulbs mentioned are not overparticular as to soil, and if you live in an apartment-house the seedman will fix you up the small amount of soil you will need. Next put your bulbs into the pots and water freely. Then put your pots in the dark. You can put your pots in a trench and cover pots and all with soil or ashes or you can put them in a dark corner of the basement, preferably on a dirt floor. Look at them occasionally to see that they do not dry out. The Roman Hyacinths and Narcissi should stay in the dark four to six weeks. They must obtain a good root growth before growth starts above the soil. You should be able to see roots sticking through the hole in the bottom of the pot before they are ready to take into the light. When taken into the light they should be placed in a sunny window and watered according to their obvious needs. The calla lilies should be in the dark three to four weeks.

Chinese lilies need be in the dark only a few days. They are not potted in soil as are the other bulbs mentioned, but are usually grown in shallow bowls of water, with enough sand and pebbles to hold them upright. They bloom in four to six weeks from the time of planting. Of course there are many other bulbous plants that the amateur can easily force. For riotous color tulips are splendid, and there are numerous varieties. The yellow daffodils are the best loved of all bulbous things by many people. Their culture is the same as that for parcissi. The seedman will give you a catalogue, giving specific directions for each type, wherever the culture differs from the general rules given in this article.

Answers to Correspondence

BY LILIAN TINGLE.

MARSHFIELD, Or., Sept. 23.—About two years ago I wrote you a lengthy string of questions. Perhaps you remember quoting "The Skipper and the Mate" in your answers one of which had to do with a cook book written by you. Has one appeared yet, and if so, where may I obtain it?

I have recently acquired a fireless cooker, an aluminum-lined affair, with padded cushions. I tried to cook a roast of beef in it, but found the meat too rare. How long should one cook roast beef, that is, how many minutes per pound, before placing it in the cooker? Can puddings of the sweet type be cooked in the fireless cooker?

Could you tell me how spiced grape juice, served at ladies' luncheons, is prepared?

If it is not asking too much, would you kindly suggest a menu for my baby girl's third birthday, when she entertains about 12 youngsters from 2 to 4 years old with a Halloween party?

With many thanks for your helpful articles. MRS. M. M.

I AM glad to hear from you again, but sorry to have to tell you that, as yet my cook-book only exists on the bookshelves of my castle in Spain; so I am afraid you cannot obtain it. I still live in hope, however, that some day I may find time to make it an accomplished fact.

In regard to your second question, I should say 6 to 10 minutes per pound, depending upon the size and shape of the roast, and upon how well done you like it. Any size of roast will need at least half an hour in the oven before going into the cooker. I cannot give you a more accurate answer without seeing the roast and knowing your taste, and the disposition and peculiarities of the cooker; but by making a trial or two, and taking careful note of the results, you can easily construct a useful and accurate timetable for yourself. You will find the cooker a great boon and a saver of time, trouble and fuel, especially if you are fond of soups, stews, cereals and legume dishes.

Many sweet puddings, especially cereal puddings, or steamed puddings, with or without suet, can be done in the cooker. Steamed puddings must always be steamed long enough to keep from collapsing before they are placed in the cooker.

I am not clear as to whether you mean to ask for a recipe for making grape juice, or simply how to spice it. If the former, I hope to be able to offer you detailed directions for different methods next week. If the latter, all that is necessary is to dilute the grape juice with a little water in which any preferred spices, usually alspice, cinnamon, cloves (not many of these) and a shred of yellow lemon rind have been boiled so as to extract the flavor. The amount and kind of spice is purely a matter of taste. Personally I prefer the natural grape flavor. The spiced juice may be served chilled or hot. If the latter case the spices may be heated in the juice itself, which may be diluted or not according to taste.

In regard to your last question I regret to say that I must decline. I am not really a coward, but for my family's sake I must not take too great risks. I'd love to help you, at close range, with your party for the "younger set." I used to have quite a talent for children's parties, and all my friends used to save up these juvenile gayeties until I went to visit them; but that was before every mother boasted a separate system of scientific diet, physical and psychological, for her offspring. I love children, but I greatly fear "The Child." People tell me I have remarkable powers of foresight and prophecy. Well, I now see a vision. I see 12 little darlings with 12 little pains under their 12 little sashes (brought on perhaps by excitement, as much as by unfit food) and I see 12 fond and infuriated mothers writing to the editor of The Oregonian, and demanding the head of Lilian Tingle, in a charger, for advocating "a thoroughly unwholesome menu." The only reasonably safe way would be to make a list of the things each child is not allowed to eat, or ought not to be allowed to eat, and then put down on the menu the articles of food not mentioned (probably there would not be many) and make these as attractive as possible with the aid of animal-cooky cutters, quaint little drinking cups and the toys, dolls and animals, made with nuts, vegetables, crepe paper and imagination, that most children, young and old, delight in for Hallowe'en favors. Even plain bread and milk, served in attractive and unfamiliar guise becomes a "party" to the tiny tot; but I dare not even advocate such a simple menu as that, for I met a mother, recently, who had decided that sterilized goat's milk from a certified, personally inspected animal was the only drink for her 3-year-old; and another, who informed me that her daughter is never to be allowed to eat anything cooked, but is to lead a blameless, kitchen-free life on bananas, nuts, raisins and "pure, primitive, uncooked foods." A third mother I know considers bananas "poison," and nuts and raisins as equally dangerous. Being only an aunt myself, how dare I venture an opinion?

ASTORIA, Or., Sept. 23.—Is it possible to can chicken at home? If so, will you please publish a recipe for canning it? Also, I would like a recipe for fagots. I get so much help from your columns that I now venture to ask for more help and hope the same will appear in next Sunday's Oregonian. Thanking you, MRS. L. W.

Chicken may very well be canned at home, if an inexpensive supply is obtainable. Tender chickens may be cut up as for stew or fricassee, packed, bones and all, into a wide-mouthed jar, which should be then filled to overflowing with water. Add pepper and salt to taste, with, if liked, such additional flavoring as a slice of onion, a shred of yellow lemon rind, a clove, a bit of celery, two or three peppercorns. Follow the usual method for canning in jars (given repeatedly in this column), boiling three to four hours, or steaming a little longer, counting from the time boiling begins. Directions as to caps, clamps, etc., vary a little with the kind of jar used. It is usually well to keep the cans under observation for ten days (so that loose caps, etc., may be detected), as the contents may be saved by reboiling, if the jars are found not to be perfectly airtight. Another way, which is useful for tougher birds, is to simmer the chicken in a saucepan, casserole or fireless cooker until tender, with or without additional seasonings; then pack the meat, free from skin and bone, into the sterilized jar; fill up with carefully seasoned broth, adjust covers, etc., and boil one to one and one-half hours. Or the cooked meat might be minced, seasoned and packed tight, with broth to moisten, into the sterilized jars and then finished by one hour's boiling or steaming. Commercial "boneless chicken," or "chicken loaf," before pure food laws made trouble, often consisted of a mixture of fine minced chicken and cornmeal (white) that had been thoroughly cooked in the broth and had acquired chicken flavor. Such "chicken loaves" are sometimes useful for domestic makers, where economy is an object.

Owing to lack of space, I must ask you to wait until next week for the fagot recipe. I am glad you find this column helpful.

PORTLAND, Or., Sept. 26.—Will you please give me a recipe for stuffed green peppers (baked). The kind I like have potato, cabbage, raw tomato, cold cooked meat and the inside of some of the peppers. They are medium hot and the ingredients are chopped fine. Tooth picks are stuck in to hold the pepper lid on. How long and in what liquid do you bake them? What proportion of each ingredient should be used for 12 peppers? Please give me a recipe for chocolate fudge in which I can use cocoa instead of unsweetened chocolate. I should also like a recipe for cream of corn soup, in which I can use canned corn. Thanking you in advance, DOROTHY.

I think you will find some stuffed pepper recipes in another column. I hope one of them is what you want.

For the cocoa fudge use ½ cup milk, 1½ tablespoons butter, 1¼ cups fine granulated sugar, 3 tablespoons (level) cocoa, or a little more or less, according to taste; a pinch each of salt, cinnamon and allspice and ¾ teaspoon vanilla. Put all the ingredients but the vanilla into a pan, stir until the sugar is dissolved, then boil without stirring until it strings (usually about 8 minutes), set in a pan of cold water, add the vanilla and beat gently. As soon as it begins to thicken, pour into a greased tin. Cut in squares when cool. Must ask you to wait until next time for your soup recipe.

Roseburg, Or., Sept. 3.—Please give a recipe for the kind of moist, delicious gingerbread our grandmothers used to make. MRS. H. C.

Let me know if this is not the kind of gingerbread you had in mind. Soft molasses gingerbread. One cup molasses, 1-3 cup butter, 1½ (level) teaspoons soda, ½ cup thick sour milk, 1 well beaten egg, 2 cups flour, ½ teaspoon salt, 2 to 3 teaspoons ginger, ½ teaspoon cinnamon, ¼ teaspoon allspice. Put the butter and molasses in a pan large enough for beating and heat to boiling point. Have ready the flour sifted with the salt, and the egg well beaten; also the pans, well greased. Large pans, if used, should be lined with greased paper. As the molasses is just about to boil add the soda, beat well, and then add the other ingredients as quickly as possible consistently with thorough mixing. Bake 15 to 30 minutes according to size and depth of pan. "Cup gingerbread" would take 15 minutes. Whether cups or flat pans are used they should not be more than two-thirds filled with the mixture, and even a little less is safer.

Owing to lack of space I must ask Mrs. Newly Wed (Portland), and "Inexperience" (Salem), to wait until next week for their replies.

Why Be Flat-Chested

Develop Your Bust New Way in 15 Days

A Full, Firm Bust is Worth more to a Woman than Beauty

You can have a development like mine. I'll tell you how FREE

I was flat-chested and developed my bust to luxuriant proportions. **You can do the same just as easily and as quickly.** The secret of my success I am willing to share with every woman whom nature has neglected in physical charms. Write to me at once and I will send you **FREE** my great book on how to develop your bust in 15 days, which has been pronounced the most wonderful analysis of that indefinable quality in woman which attracts love, devotion and unswerving fidelity and which it has been proved can be developed in many women. Write at once for all I offer free.

Every woman wants to be beautiful, admired and courted. It is the natural and reasonable instinct planted in every woman's heart by mother nature. This privilege is denied to thin, anaemic, flat-chested women who lack the physical attractiveness that makes them envied. I was once skinny, scrawny and unattractive. I learned the way to remedy this defect of nature, and now with my physique developed as it should be, I find a new world of happiness and joy opened to me. Not only that but my attractiveness has been great enough to win for me a success as an artist and photographers' model second to none, and my services in this capacity receive the highest awards paid.

If you are scrawny, puny, thin, bony and flat-chested

I want you to write to me at once

I can save you from this unhappy condition. I can tell you how I rounded out my hollows, my skinny, wrinkled neck and figure into a thing of beauty. I can show you the easy, safe and simple road to this much-desired condition of physical perfection. Believe me, I know the sadness and heart-burns that are the lot of the girl or woman who lacks these physical charms, and this unhappiness I would like to see driven from the world. **Write at once for all I offer FREE including my beautifully illustrated book** on how to develop your bust. I will send all gladly to every woman who needs it and will send me a postal card asking for it. To safeguard you from the curiosity of your neighbors and immediate family I will mail you this matter under plain sealed cover so that no one need know what you are getting. Address

ELOISE RAE, 1928 Austen Bldg., Michigan Ave., Chicago, Ill.

ACCESSORIES FOR THE SMART ONE-PIECE GOWNS

VELVET and plush hats are de rigueur for dressy one-piece gowns worn in the street, but generally only the top of the hat is covered with these materials. The facing of the hat is of satin—white, if the top of the hat is black, and the reverse for the other arrangement—and the shape is larger than those worn with coat suits, the costume calling for more dressiness than the suit. The single ornament still bedecks these dashing hats, a pair of Mercury wings perched lightly at the brim edge or in front of the hat, a silk cockade at the front or side, or silk and velvet quills of enormous height put anywhere. The broad hat with rolling brim and round shallow crown, with a flat cockade of some sort, is a favorite with those who can wear the youthful and smart style. Colored hats in the same fabrics and styles also appear, but black and white reigns over every other scheme.

In a little importing shop on a side street are being shown some shoulder wraps of a specially charming sort, and here the woman with a sewing gift often appears to pilfer ideas for cheaper things. One wrap, with something of the graceful quaintness of the old-time talma, is called the "Coralie," and it is made of numerous wool fabrics and of satin and silk. If you wish one, get a yard and a quarter of double-width goods and divide it exactly in two down the fold at the middle; sew the two pieces together, making a straight scarf two yards and a half long. Then double the length with a soft, harmonizing silk, hemming this down neatly about a quarter on an inch from the edge. Then take a loop in the middle back of the scarf—this about eight or 10 inches deep—sewing on a hook and eye to hold is together. When on, the straight scarf sinks into the lines of the shoulders and arms, this adaptability to the figure and the loop at the back giving it the appearance of a shaped garment. The same smart throw-on could be made of a silk gauze, deeply bordered at the bottom with velvet, edged in turn with a strip of marabout.

With the continued scantiness of skirts it follows that the petticoat receives more and more attention, and now a wonderful freak of the combination sort is being shown for the finer costumes. This slimming garment, which owes its being to French ingenuity, is called a "pantalon jupon," and, with its top part made after the manner of a corset cover and wide drawers, its bottom hangs in ankle-length legs, hung with a single flounce of quilled lace, or lace over chiffon. Some of the more practical jupons will be made of fine silk in the same two-legged manner, and nobody need fancy that this bit of under-raiment is immodest or ugly. When worn it has all the appearance of a princess petticoat, and despite the growing vogue of the panier such garments are needed for the good fit of the skirt.

The handbag, gloves, veil and shoes are still important enough items in woman's dress, and, slight as the changes are, some new points are still obervable in these accessories. The tapestry bags are decidedly less smart than last year, although some very fetching ones of fabric sort are now to be had in Chinese embroidery, these made up in soft manner and rather deeper than broad. The favorite bag for a silk, cloth or velling costume is of English morocco in a color to match the dress, the gold framing very delicately made. It is beginning to be a fad, too, to have a handbag made of the dress goods, particularly if it is of checked velvet or wool, the shops which made a feature of handbags attending to the work.

Few face veils are worn by smart women, but large ones of a very ornamental nature are sometimes draped over the hat brim, falling in sweeping ends at the back. The favorite mesh is of lace over tulle in a different color—thus bisque white over violet, navy blue over flesh color, etc.—with the lace pattern over the face very small and the border elaborate. Another style in imported veils, for the best ones all come from France, is of a delicate net, worked by hand very lightly with silk or linen thread.

All gloves for sleeves short of the wrist are of the mousquetaire order, suede and chamois replacing the silk of Summer, and the colors white or pale gray, or bisque, according to the elegance of the dress.

Pumps continue to be worn with all smare street frocks and suits, but velvet and satin are antiquated fabrics for footwear. The new pumps are of buckskin, kid or leather, with a flat ribbon bow. The toes of them are more round than formerly, and to keep the shoe comfortably on the foot, there are rubber heel pieces to fit into every size. MARY DEAN.

Gardening in October Promises Good Returns

Ornamental Trees and Shrubs Should Be Planted at This Season—Fallen Leaves Should Be Kept for Covering Flowers.

BY LOUISE BRYANT.

A GOOD deal of activity should be carried on in the garden in October. This is the best month in the year to plant ornamental trees anl shrubs. Always make the hole at least a foot wider than the area of the plant. Notice particularly the soil at the bottime of the hole; if it is of hard clay or gravel break it up to a depth of a foot and mix sod and manure with it.

If you are planting a rose garden and want good blooms next Spring this is the proper time to plant. Hardy climbing roses should also be planted in Autumn. Roses can be safely set out any time before the ground freezes.

The gardener who is fortunate enuogh to have grown trees already about his place should be careful to rake up the fallen leaves to use later as a mulch for covering flowers and shrubs. To obtain a much earlier bloom of sweet peas the seeds can be planted the latter part of this month. In well-drained sandy soils Fall planting has proved especially successful. It is well to remember that sweet peas should not be planted in the same place two years in succession unless the old soil is replaced by new. Never plant sweet peas in the shade or the vines will be long and scraggly with few flowers. They will mildew in damp places. On a fine, loose soil put a good, generous application of well-rotted manure; choose a place in the garden where there is plenty of sunlight and fresh air, keep well watered and the blooms picked off, and the secret of sweet-pea growing is yours. Plant the seeds rather thickly and thin out the young plants. Be sure to have supports before the young vines are of any size so that the first tendrils may attach themselves.

October is the best month in which to plant bulbs. Keep in mind that bulbs planted too late will be apt to rot in the ground. In choosing bulbs be careful not to get shiveled, dried up bulbs, get firm, healthy-looking ones.

Are You FAT? I Was ONCE I REDUCED MYSELF

I was Fat, Uncomfortable, Looked Old, Felt Miserable, suffered with Rheumatism, Asthma, Neuralgia. When I worked or walked, I puffed like a Porpoise. I took every advertised medicine I could find. I Starved, Sweated, Exercised, Doctored and changed climate but I ruined my digestion, felt like an invalid but steadily gained weight. There was not a single plan or drug that I heard of that I did not try. I failed to reduce my weight. I dropped society, as I did not care to be the butt of all the jokes. It was embarrassing to have my friends tell me I was getting Stout, as no one knew it better than myself.

SOMETHING HAD TO BE DONE

I began to study the cause of FAT. When I discovered the cause I found the remedy. The French Method gave me an insight. I improved on that. Removed the objectional features, added more pleasant ones, and then I tried my plan on myself for a week. It worked like Magic. I could have

SCREAMED WITH JOY

at the end of the first week when the scales told me I had lost ten pounds by my simple, easy, harmless, Drugless Method. It was a pleasure then to continue until I regained my normal self in size. I feel fifteen years younger. I look fifteen years younger. My Double Chin has entirely disappeared. I can walk or work now. I can climb a mountain. I am normal in size. I can weigh just what I want to weigh. I am master of my own body now. I did not starve, but ate all I wanted to. I did not take Sweat Baths. I did not Drug. I used no electricity, or harmful exercises, but I found the Simple, Sane, Common Sense WAY of reducing my weight and I applied it. I have tried it on others. My Doctor says I am a perfect picture of health now. I am no longer ailing. I am now a happy, healthy woman. Now I am going to help others to be happy. I have written a book on the subject. If you are fat I want you to have it. It will tell you all about my Harmless, Drugless Method. To all who send me their name and address I mail it FREE, as long as the present supply lasts. It will save you Money, Save you from Harmful Drugs, Save you from Starvation Diets, Harmful Exercises, possibly save YOUR LIFE. It is yours for the asking without a penny. Just send your name and address. A Postal Card will do and I'll be glad to send it so that you can quickly learn how to reduce yourself and be as happy as I am. Write today as this advertisement may not appear again in this paper.

HATTIE BIEL, 536 Barclay, Denver, Colo.

Plain Talks TO Wise Women

(No. 2)

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