MINARET COAT AND WIDER SKIRT ARE FOUND IN LATEST WARDROBES

Oriental Suggestion Clings to Frocks Seen at New York Horse Show — Craze for Duvetyn and Established Vogue for Velvet Vie With Broadcloth Tailleurs Among Elite of East.

Japanese Suggestion About This Frock — Broadcloth Notable Fabric — Wider Skirts Make Minaret Coat Necessity

NEW YORK, Dec. 6.—(Special.)—A number of these unclinging coats accompanied frocks having distended Minaret tunics. As the flowing mantle and dolman met the requirements of the crinoline skirt of the '60s, so will the wrap wider at the bottom be a natural consequence of distended skirts. The coat was of sealskin with a trimming of dyed skunk. The frock of lansdowne is draped closely about the knees and is slashed to show the smart - buttoned boot.

At a luncheon given in the Club Lunchroom before one of the afternoon sessions of the show, an odd gown was noted on a young woman, who later sat in an exclusive box. There is a flavor of Japan about the gown, despite its now conventional Minaret tunic, and under-tunic of pleated tulle. The Japanese suggestion is lent by a scarf of silk embroidery in glowing tomato and geranium reds and by a huge sash bow of black tulle.

Considering the craze for duvetyn and the established vogue of velvet, the number of broadcloth tailleurs at the Horse Show was really astounding. One particularly smart suit of black broadcloth and caracul cloth has a coat, long-tailed at the back, but slashed off in Eton fashion in front and confined under a sash-girdle. A touch of ermine at collar and cuff strikes a happy note of smartness, and buttoned walking boots with tops of twilled cloth match the costume.

Answers to Correspondents

BY LILIAN TINGLE.

PORTLAND, Or., Nov. 17.—While I enjoy reading your helpful column in The Sunday Oregonian, I have never ventured to ask any questions myself. But I am going to make a start by asking how to make rice pancakes. My husband ate them while visiting, and he could not tell me exactly how they were made, but he said they were so very nice that he is anxious for me to try them. So I told him my only hope would be in asking you. I am in hopes that I may be in time for this week's paper. I would also like to know how to make taffy candy. My little girl is so fond of it. I have tried, but it always goes back to sugar when I pull it. As the holidays are drawing near, I think it may be helpful to others. Now I do not want to bother you more for the first time, as I will be very thankful if I can see these questions answered. Thanking you in advance,

MRS. E. T. H.

Here are two recipes for rice griddle cakes, but of course I cannot guess whether either of them is in the least like what your husband has in mind. Possibly those he liked may have been "pancakes" of the French or omelette type.

No. 1. Rice Griddle Cakes (plain)—Two and one-half cups flour, ½ cup cold boiled rice, level tablespoon baking powder, ½ teaspoon salt, ¼ cup sugar, 1½ cups milk, 1 egg, 2 tablespoons melted butter. Sift the dry ingredients. Work in the rice with a little milk, so that every grain is separate. Add the rest of the milk and the egg well beaten and mix gradually to a smooth batter with the dry ingredients. Add the butter last. Bake like any griddle cakes and serve with syrup, honey, jelly or marmalade or preserved fruits, as preferred.

The sugar may be diminished in quantity, if a less sweet mixture is preferred, or a spoonful or so of molasses or of honey may be used for variety in place of sugar, the exact degree of sweetness being a matter of personal taste. The exact amount of milk will vary a little, according to the moisture of the cooked rice and the kind of flour used; so add the milk gradually.

Rice griddle cakes (richer)—one cup milk, one cup warm boiled rice, one-half teaspoon salt, yolks of two eggs, whites of two eggs, one tablespoon melted butter, one-half teaspoon baking powder, about seven-eighths cup of flour. Pour the milk over the rice, add the yolks, beaten with the salt until thick and lemon colored. Add the melted butter, the sifted flour, and lastly add in the egg whites. Cook on a griddle or in a small omelet pan. If gas is used very light cakes may be secured by giving the first part of the cooking above the gas flame in the ordinary way and then (instead of turning the cakes) cooking and browning the top part under the broiler. Or they may be dropped on a hot greased griddle and baked in the oven to avoid burning and yet brown on both sides. A little sugar, honey or molasses (to taste) may be added. Be careful, however, to use only a small quantity or you may spoil the texture. Serve with any of the accompaniments suggested above.

Let me know if neither type is liked by your husband and I will try to guess again. I am glad you find this column useful. Ask for any other recipes you may need at any time.

Taffy. (1)—Two cups molasses, one cup sugar, one tablespoon vinegar or lemon juice, one tablespoon butter. Boil to 260 degrees Fahrenheit, or just beyond the "hard ball" stage. Pour into buttered pans one inch thick. Leave undisturbed until cool enough to handle, then pull quickly until white. Draw out into sticks, clip with strong scissors and wrap each mouthful in a small square of paraffine paper. Use a large kettle so that there is no danger of boiling over.

If a strong molasses flavor is liked plain molasses may be boiled until brittle and then pulled as above, but the mixture of molasses and sugar is better for most tastes and is easier.

I think probably you may not have boiled your unsuccessful taffy to the right degree, or you may not have had acid enough to discourage "sugaring," or you may have handled it unskillfully in pulling.

You may like to try the following recipe for the so-called "salt water taffy":

Two cups sugar, 1½ pound glucose or white "corn syrup," 1½ cup butter. Cook beyond the "hard ball" to nearly the "crack" (260 degrees Farenheit to be exact). It should be just brittle in cold water. Add three-fourths teaspoon salt (or less if liked) and two ounces pure glycerine. Pour out on a buttered slab or platter. Add vanilla while pulling and finish as above. As quite a little "knack" is needed in pulling taffy I would suggest that you take a practical lesson from some friend who is particularly successful with pulled candy. Let me know if you need any "butter Scotch" or "Toffee" not "taffy" recipes, which do not involve pulling, but do need careful attention to temperature.

—

Seaside, Or., Nov. 16.—Will you kindly give a recipe for prune soup. I have some dried mushrooms and should be glad to know how to use them in a sauce.

No. 1. Prune Soup. Soak overnight 1 pound well washed prunes in 1 quart cold water. In the morning add 1 pint more water and simmer gently until the prunes are tender. For "clear" soup strain the liquid (using the prunes for other purposes), add two tablespoons very fine sago or minute tapioca, a strip of yellow lemon rind (no white) and, if liked, one-inch stick cinnamon. Cook until the sago is clear and serve hot with or without one-half cup claret or grape juice, added at the last minute. As garnish, a spoonful of whipped cream may float on the surface. Serve with zwieback, if liked. Other dried fruit soups are similarly made, very good results being obtained by mixing several different kinds. Add a little water if the liquid boils away too much, or any good available canned fruit juice if the flavor is too weak or insipid. A dash of lemon juice or a spoonful of sugar may be needed in some cases. Such a soup may be served hot or chilled, according to the season and circumstances.

Prune Soup Puree. Prepare as above, using either prunes alone or a mixture of prunes and dried peaches. When the fruit is tender, mash to a pulp through a sieve. Dilute to taste with boiling water, using about two pints water for one pint thick fruit pulp. Reheat, flavor to taste with lemon or very little spice, and "bind" by boiling up in it a level tablespoon of cornstarch mixed to a thin paste with cold water. A little wine may be added if approved. Serve hot.

Cream Prune Soup. Combine well-flavored and seasoned prune or other fruit pulp with an equal quantity of milk (or milk and cream) slightly thickened, exactly as in making cream of tomato soup. Even greater care, however, must be taken to prevent curdling, but this can easily be avoided by taking the usual precautions for the latter soup, as so frequently described in this column.

To use dried mushrooms in a sauce, wash them quickly in cold water, then soak in a small quantity of cold water, (so as not to waste the flavor) until swollen, (exactly like dried fruits) after which they may be simmered until tender in any sauce or gravy in which you desire the mushroom flavor. Use the "soaking water" in the sauce. Sometimes it is well to cut the mushrooms in pieces before cooking. They are particularly good in some of the many varieties of so-called "Spanish" tomato sauce, recipes for which have been so frequently given in this column. Another use is to crisp the dry mushrooms in a slow over, reduce them to powder and use the powder for flavoring purposes.

—

Eagle Creek, Or., Nov. 26.—Will you kindly repeat your recipe for the "Brother Killer" fruit cake? I made it last year and it was most delicious. Please repeat the manner of putting it together and steaming it, etc. I thought I had kept the clipping but can't find it. Hoping I am not asking too much of a favor. E. W. T.

I have had several "informal" requests for this deadly sounding cake (which is equally good eaten hot as "plum pudding"), so I am answering your letter a little out of its regular turn, but I have not space to give all the minute details I gave last year.

English Fruit Cake. One pound (2 cups) best butter, 1 pound (2 cups) light brown sugar (pounded and sifted if lumpy), 1 pound eggs (8 or 9, according to size), 1 pound flour (4 level cups measured after once sifting), 2 teaspoons mace, 2 teaspoons cinnamon, 1½ teaspoons cloves, grated yellow rinds of one large orange and lemon (use no white rind), ¼ teaspoon almond extract, 1 level teaspoon soda, 2 to 4 tablespoons brandy or spiced pickle syrup, 1 pound seeded raisins (washed and dried in a warm place until swollen), 1 pound white Sultana raisins and 1 pound currants similarly treated, 1 pound blanched almonds, cut lengthwise, 1 pound mixed candied peels (citron, lemon and orange), or ¼ pound citron, ¼ pound lemon peel, ¼ pound orange peel and ¼ pound glace cherries if preferred. The lemon and orange peel (and the cherries, too, if good canned cherries are available) may well be crystallized at home. The peel must all be finely shredded.

If the maximum of fruit is liked another pound of raisins or a half pound each of currants and raisins may be used, making six pounds in all of fruit to founr pounds of cake foundation, but five pounds of fruit is really rich enough.

Prepare all fruit beforehand, and have ready greased tins with well-fitting linings of three folds of greased paper projecting one inch above the tin. Mix in the usual manner for butter cakes, using the "whole egg method" (not the "separated white method" (which often causes the fruit to sink to the bottom), but give as much beating to the butter, sugar and eggs as if you had separated the whites. Put into the prepared pans, scraping the mixture to the sides, and leaving a hollow in the center. Cover with a greased paper cap or place in a "cooking bag" and bake four hours, watching your oven carefully and noting the "four-quarter rules" for cake baking so frequently repeated in this column. The cake may be baked in a shoe box or corset box very advantageously if no tip of the right size and shape is available.

Be very careful in using the "five tests" for thorough baking (so frequently given in this column), as the exact time will depend upon the shape of your tins. Put an asbestos mat underneath if there is danger of burning on the bottom.

Better to my mind, is the steaming method, which avoids all danger of falling or overcooking of the crust, and that "burned currant taste" which is often a pervading one in ordinary wedding cake. Steam in two greased paper-lined covered tins (giving "layers" about 2½ to 3 inches think. If covered tins are not available, use greased paper caps on otherwise uncovered tins. Steam continuously 4 or 5 hours, then finish by baking ¾ to 1¼ hours, depending on the thickness of the loaf. This method calls for less attention and less fuel than ordinary baking. When ready to begin frosting cover the cake (or both cover and put together in layers, according to the shape of the cakes) with one inch thick "almond paste," using equal weights fine ground almond meal and sifted confectioners' sugar mixed to a flexible paste with egg white, flavored with almond and very little vanilla. When firm and dry cover the entire cake with one-half inch thick boiled soft "nougat," "marshmallow," or "white mountain" frosting. Decorate with holly sprays made of citron and glace cherries, or with mistletoe sprays made with citron and almonds or small candies. Or use a "swirl" in putting on the frosting, and decorate in conventional design with cherries, marshmallows and almonds.

In mixing note that no baking powder is used; the lightness comes chiefly from beating. No milk is used. The exact amount of spices and flavoring may be varied to suit taste. No molasses is used. It is safest to weigh, not measure, all ingredients.

The cake will keep (unfrosted, brushed over with brandy, buried in sugar and kept in a burglar-proof safe) for over a year. Portions of the mixture (say one pint) may be steamed in covered tins (three-quarters full only) for three to five hours and may be served, hot or reheated, with whipped cream, hard sauce, brandy sauce, or frozen sauce as "plum pudding."

I must ask other correspondents to wait until next week for their replies.

Tango Boot Is Pleasing to Women of Refinement

Instep of Silk Stocking Shown and Effect Dainty for Tripping Fantastic Toe.

MORE pleasing to the woman of refined taste than the laced cothurn slipper for dancing wear is the new tango boot, which shows the instep of a silk stocking. It is quite as pretty but is not as suggestive as a ballet dancer's footwear as is the cothurn, with its crossing ribbons.

This new tango boot is of black satin, French-heeled and turn-soled — the daintiest little boot possible for tripping the light fantastic on a ballroom floor. Half a dozen straps of narrow ribbon, shirred over elastic, cross the front of the boot, fastening at the outside with buttons. This combination of the trim buttoned effect and the ribbon-strapped instep effect is quite fetching and becoming to foot and ankle.

Actors Create Panic.

ST. PETERSBURG, Dec. 5. — (Special.)—Before the cold impartiality, the truthful detail and the incorruptible qualities of the motion-picture film, when produced as evidence in court, all protestations of innocence from the dock must necessarily fall flat should the pictures on the screen clearly indicate guilt. This lesson has been driven forcibly home to 20 peasants of a little village named Krivee Looki, who were accused, at Cerenburg, of attempting to murder a number of cinema actors and actresses, members of a French company. The photo-players were engaged, at Krivee Looki, in the production of the film representing an episode in the revolution in the reign of Catherine II, and the peasants, who were naturally attracted by the scene of operations, suddenly conceived the idea that the cinema camera was a machine of the devil. Superstitious alarm was at once created. An interpreter, arriving too late, received the first blow; actresses fainted; actors, although the fight was unequal, resisted the attack with the weapons allotted to them in "making up" for their parts. After a vigorous ding-dong half hour the police arrived and the photo-players were rescued. At the subsequent trial of the peasants everyone pleaded innocence, but the court was converted into a picture theater for half an hour and, as the various villagers were identified on the screen, their pleas were quickly changed to "guilty" and justice was quickly done to the ringleaders and to those who, according to this modern witness, showed no ferocity in the fight.

Good Old Oregon Proves Best.

THE DALLES, Or., Dec. 6.—(Special.)—Marmaduke Maxwell, for many years a resident of Wasco County, who sold out two years ago and went back to his old home in Devonshire, England, where he expected to pass the remainder of his life, has returned to The Dalles. He declares that Oregon in the good old U. S. A. is good enough for him.

RIVALS IN CLUBDOM SHOW UNITY OF WORK AROUND SOCIAL BOARD

Benefit of Federation Demonstrated at Luncheon When Organization's Affairs Are Discussed by 28 Women in Informal Gathering—Committee Named to Secure Convention.

BY SARAH A. EVANS.
President Oregon Federation of Women's Clubs.

IF THE benefit of club federation needed demonstration, it would have had it a few days ago, when the state officers, the presidents of the federated clubs of the city and many committee members gathered around the lunch table at the Hotel Oregon and discussed club affairs.

The meeting was entirely informal, and the 28 clubwomen forgot they were from diffeernt clubs and that sometimes they were rivals, or competitors, and only remembered that they were clubwomen, bound together by a common tie, and were there to be helped and to be helpful.

Several measures that had been discussed at the state convention came up for further consideration, and after they were disposed of a general invitation was given to suggest work that the clubs might take up, in which united action might be beneficial.

The first thing suggested was to make an effort to prevent the keepers of small shops contiguous to the public schools from selling cigarettes to schoolboys, and to ask the Mayor for the assistance of the police officers in enforcing the anti-cigarette law. A committee consisting of Mrs. E. E. Coovert, Mrs. S. S. Ball and Mrs. Allen Todd, representing the Coterie, Mount Scott Mutual Culture Club and the Shakespeare Study Club, respectively, were appointed to wait upon the Mayor with this request.

One member reported having seen in one of the larger towns of the state a reel exhibited at a moving picture show which had been rejected, as objectionable, by the board of censors of Portland. Believing that this could be remedied to a great extent if the clubwomen of the state would interest themselves in the matter, a state committee was appointed to confer with the Portland board of censors regarding the matter.

Miss Mattie Beatty, a director of the federation, was made chairman of the committee, with Mrs. Lee Moorehouse, of Pendleton, and Mrs. Helen Smick, of Roseburg, as members of the committee.

The greatest enthusiasm was expressed when the subject of inviting the council of the General Federation to meet at Portland in 1915 was suggested. Not an objection was raised, and every woman present was eager to begin arrangements at once for securing the meeting.

The invitation has already gone to the executive board of the General Federation, and, although it cannot be acted upon for some months, it will be on record as the first invitation received.

A committee for securing the convention will be named in a few days.

At the close of the luncheon, by unanimous vote, it was decided to make these meetings an event of each month, the third Saturday being designated. An invitation will be sent to the presidents of all the federated clubs of the state and members of standing committees, inviting them to attend, if they can make it convenient to be in Portland on the third Saturday of any month.

Several clubs will be named to act as an "outlook" committe for each meeting, whose duty is will be to have some important topic to bring before the meeting for discussion.

At the January meeting the presidents of the Brooklyn Mothers' and Teachers' Club, the Coterie and the Council of Jewish Women will present the topics. This, however, does not bar any other club from bringing questions before the meeting.

The next luncheon will be given at the Hotel Oregon, on January 17, at 12:30 P. M. and at 3 P. M. at the same place, the mid-Winter meeting of the executive board of the Oregon Federation will be held.

* * *

Club circles of Oregon have had quite an acquisition in the person of Mrs. E. E. McKibben, who has moved recently to Grant's Pass from Muskogee, Okla.

Mrs. McKibben is chairman of the food sanitation committee of the Department of Public Health of the General Federation, and is doing splendid work for the cause.

In a circular just sent out she says: "The housewife holds the whole food supply problem in the hollow of her hand." She then goes on to point out why this is true, and how bad conditions can be remedied by the housewife, very conclusively proving that her statement is true.

In conclusion she asks the following 10 suggestive questions:

First—Has your club a health worker, i. e., one woman who will report to the State Chairman of Public Health as willing to assist in local health work?

Second—Do you, as clubwomen, keep yourselves informed and discriminate against poor food as you do against poor clothing?

Third—Have you secured a woman food inspector? Have you assisted the local inspector by accompanying him on any inspection or buying only of the places he found cleanest?

Fourth—Have you helped pass an ordinance looking to a better food supply, the better handling of food, or controlling the breeding places of flies?

Fifth—Are you buying only bread which was wrapped in non-absorbent paper at the bakery?

Sixth—Are you buying any meat from a market where meat is exposed to flies?

Seventh—Have you any organization in your town which looks after the food supply?

Eighth—Have you visited the dairies which supply your households with milk?

Ninth—What is the name of organization in your town which is interested in pure food? Please give address of president or secretary.

Tenth—Are you working for better fed babies and better fed school children?

Mrs. William Fear, 629 Terrace road, Portland, is state chairman of the home economics committee, and she desires earnestly that the clubs of the state answer these questions to her, and she, in turn, will take them up with Mrs. McKibbon.

Oregon clubwomen are becoming recognized as leaders in the crusade for clean and pure food. But recently the president of the Oregon Federation was invited to act as chairman of the market committee of the League of Northwest Municipalities. This was not a personal matter, but a compliment to the work of the clubwomen of the state for better market conditions; hence it goes without saying that if Oregon is to stay in the lead the clubwomen must exert themselves to renewed efforts, and one of the first ways to begin is to send in at once the answers to these questions to Mrs. Fear, and if they cannot be answered with credit to yourselves and your town, get busy!

* * *

Mrs. Julia Marquam, a past-president of the Portland Woman's Club, is sojourning in the East this Winter, and from Boston has written a most interesting letter to a friend in Portland, giving her a bright and interesting glimpse of things feminine at "The Hub." She says: "Knowing your acquaintance with Boston, I thought you would be interested in matters here.

"It is the most interesting city in America to me. All sorts of things in the way of good music, but of course the symphonies have been my greatest delight. So many good plays that it is an embarrassment of riches.

"Lectures on the most up-to-date subjects, and clubs! I have been attending the New England Woman's Club. It is called 'the twin of Sorosis,' of New York, because of their being almost of identical age—the oldest two in clubdom. The members have been most cordial to me. After my first visit the secretary invited me to come at any time as her guest. I have attended several other clubs when a friend of mine, who is a reader of dramas, gave the programme. They like the same plays that we do—those that show the struggle of woman for emancipation.

"The keenest interest all the way through is in the eternal feminine question.

"When I heard simple little Mary Autin speak, the crowd was so great that I was in danger of being crushed; hundreds were turned away. When Mrs. Pankhurst spoke at Tremont Temple it was worse. She is much more esteemed here than out there.

"I was interested to see how the sober Boston men applauded as she showed the history of their early struggles with the same stubborn foe, and said her cause was identical. I am convinced that she will be one of the history-makers of this century.

"The women are pursuing a strenuous campaign for the ballot this year.

"A Miss Channing lives in this house, who is a niece of the great Channing. She is a leader in the cause, and has asked me to speak at a meeting where she presides. I feel quite enthused. I have met many lovely people who are most kind, and I feel so much at home that it is hard to think of leaving for New York, which I should do for the holidays."

* * *

"The State Magazine With a National Circulation," is the self-assertive sub-title of a little magazine which found its way to our desk last week, but with more things within its 50 pages than self-confidence, for it is the official organ of the "See Idaho First" Association, Idaho State Federation of Women's Clubs and Idaho State Automobile Association. The name of the magazine is "See Idaho First."

To find the State organization of Women's Clubs sandwiched in between two associations like the above, illustrates, in a striking manner, the place the clubs are assuming as co-workers in the upbuilding of the state. While it is the official organ of all three of the organizations, it is throughout a little boost for Idaho. How Idaho clubwomen feel toward "made in Idaho" goods, may be judged from the following excerpt, published in the civic department of the magazine:

Who Buys the Flour?

The Commercial Club, of Columbus, Ind., has started a crusade in the interest of home-made bread and flour, and at the next meeting of the club the 400 members will be asked to pledge themselves to use none other than home-made bread and flour, and the local grocers will be asked to enter into an agreement to handle none other than home-made bread and flour. The crusade was started because of the large quantities of bread and flour that are shipped into this city from other cities and towns.—Town Development.

Practically the same programme was carried out by most of the women's clubs of Idaho last spring during Home Industry week, and as a result the flouring mills in the various towns have the bulk of the local business. If the Columbus Commercial Club fails to make good in its campaign, the Idaho Club Woman advises the club officials to take up the matter with the women's club and they will make it a success. The women do the flour buying, anyway.

A half page is devoted to the resolutions and the work of the convention of the Oregon Federation recently held at Hood River, with some very pleasant comments upon both.

* * *

It is expected that 3000 members will be on the roster of the Woman's City Club of Boston by May, 1914. Many of the most prominent women of the city are already members. The main purposes of the club are thus stated: "The Woman's City Club of Boston is primarily a social clearing-house, whose purpose is to co-ordinate and strengthen the already existing interests of each member, and to unite all the members by mutual sympathy and understanding in open discussion and consideration of all movements for the public good."

Transatlantic Mating.

Exchange.

A short time ago there appeared in the London Outlook an article on "Anglo-American and American-Anglo Marriages," by Mrs. George Crichton Milln. In the current issue of Harper's Weekly an author who often contributes to its pages under the pseudonym of "Anglo-American" discusses the same subject and comments on Mrs. Milln's opinions. Mrs. Milln has arrived at four general conclusions. "(1) An Englishman who marries an American and settles down in England has the best that either country can afford. (2) He is not irrevocably doomed to unhappiness if he lives with his wife in America. (3) The American husband of an English wife had better, for the peace and contentment of his household, make England his home. (4) The English wife of an American husband is almost invariably out of her element in the United States, can scarcely ever adapt herself to her environment, and is not only uncomfortable herself, but the cause of discomfort in others." "Anglo-American" discusses each of these propositions in turn.

The French city of Grenoble plans to make itself a health resort by piping to baths curative waters from a lake 25 miles away.

MEALS HIT BACK? DYSPEPSIA, GAS SOUR STOMACH?—PAPE'S DIAPEPSIN

Try it! In five minutes indigestion goes and stomach feels fine.

Time it! In five minutes all stomach distress gone. No indigestion, heartburn, sourness or belching of gas, acid, or eructations of undigested food, no dizziness, bloating, foul breath or headache.

Pape's Diapepsin is noted for its speed in regulating upset stomachs. It is the surest, quickest stomach doctor in the whole world, and besides, it is harmless.

Millions of men and women now eat their favorite foods without fear—they know it is needless to have a bad stomach.

Get a large fifty-cent case of Pape's Diapepsin from any drug store and put your stomach right. Stop being miserable—life is too short—you're not here long, so make your stay agreeable. Eat what you like and digest it; enjoy it, without fear of rebellion in the stomach.

Pape's Diapepsin belongs in your home. Should one of the family eat something which doesn't agree with them, or in case of an attack of indigestion, dyspepsia, gastritis or stomach derangement, it is handy to give instant relief.—Adv.

To Women Seeking Health and Strength

For those ills peculiar to women Dr. Pierce recommends his "Favorite Prescription" as

"THE ONE REMEDY"

A medicine prepared by regular graduated physician of unusual experience in treating woman's diseases—carefully adapted to work in harmony with the most delicate feminine constitution.

All medicine dealers have sold it with satisfaction to customers for the past 40 years. It is now obtainable in liquid or sugar-coated tablet form at the drug store—or send 50 one-cent stamps for a trial box, to Buffalo.

Every woman may write fully and confidentially to Dr. Pierce, Invalids' Hotel and Surgical Institute, Buffalo, N. Y., and may be sure that her case will receive careful, conscientious, confidential consideration, and that experienced medical advice will be given to her **absolutely free.**

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Thousands of Women Now Tint Their Hair

Beautiful Hair Is Woman's Chief Charm. The Most Glorious Brown (Any Shade) Can Be Easily and Instantly Obtained With

Mrs. Potter's Walnut Tint Hair Stain.

SEND FOR TRIAL PACKAGE.

Even though a mask be placed over a woman's eyes she will still be just as fascinating if she has beautiful hair. Gray, streaked or faded hair will ruin the appearance of any woman, no matter how attractive she may otherwise be. Many thousands of women now tint their hair to any shade desired by using Mrs. Potter's Walnut Tint Hair Stain. This preparation is most easily and quickly applied in the privacy of your own room. Results are always sure and uniform — no previous experience whatever is necessary, and the tint can not rub or wash off nor can it be detected. This method is very far superior to the old way of using henna, sage or old fashioned "hair dyes"—as henna invariably turns the hair red and "dyes" are not always satisfactory.

Mrs. Potter's Walnut Tint Hair Stain is also most excellent for tinting switches and all artificial hair. Any shade from light golden brown to darkest brown or black may easily be obtained.

Send 25 cents and the coupon for a generous trial package which will be mailed you in a plain wrapper.

All druggists sell Mrs. Potter's Walnut Tint and the price is only $1.00.

For the trial package you will have to send direct to Mrs. Potter's Hygienic Supply Co., 2041 Groton Bldg., Cincinnati, Ohio.

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Mrs. Potter's Hygienic Supply Co., 2041 Groton Bldg., Cincinnati, Ohio.
Please send in plain wrapper, trial package of your Walnut Tint Hair Stain. I enclose 25 cents for postage and packing.

Name.....
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Send Us a Lock of Your Gray Hair

We Will Send you a Free Trial Treatment by Return Mail.

To prove to any woman (or man) whose hair is turning gray that Mrs. Nettie Harrison's Four-Day Hair Color will restore it to its youthful appearance we will send a free Trial Treatment. Make the test in the privacy of your own home at our expense.

Just send your name and address and the Trial Treatment will be sent by return mail, all charges [illegible] Contains no lead, sulphur or [illegible] harmful ingredients. Used [illegible] and indorsed by thousan[illegible] of [illegible]fied users.

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