WISE WOMEN KNOW WHY!

THIS Nemo, No. 520, has

all the ease of a rubber

ANGORA SWEATER WITH JAUNTY TAM HAT DELIGHT OF WINTER MOTORIST

Smart Cape of Soft Brown and Waistcoat With Collar of Brown Checked With Black Suitable for Football Enthusiast-Dull Gray and Tan Garment Innevation of the Past.



Angora Sweeters Come Now In

The And Waistcoat Sweater of Angora B smart in style, this angora cape sweater is delightfully warm for Winter motoring or for sitting about at football games and the like. The cape is a soft brown in tone and the waist-coat and collar are of brown checked and collar are of brown checked is a soft and collar are of brown checked in the cape and collar are of brown checked in the cape and collar are of brown checked in the cape and collar are of brown checked in the cape and collar are of brown checked in the cape and of the checked may be snap-fastened up about the throat and the waist-cape drawn across the waistocat.

The day of the dull gray and tan angora are in soft collar are of brown checked in the collar are in soft calf.

Probably the grapes were riper than usual, or you overmeasured your sugar. Over-ripe fruit and too much sugar are frequent causes of failure in jelly-making. You might use gelatine in "patching up" your failure; but it would be difficult to get just the right texture, the flavor would not be so good, and while it might keep all right, it would be a little more risky than pure fruit jelly, and the expense would be increased without corresponding value. I would suggest this you take the "peelings" from your next apple ple, stew them in water barely to cover, drain as for jelly, concentrate as for jelly by holling, and then combine with a small quantity will show you the best proportions, then you can make a regular batch of apple-juice to finish off the rest, or you can make a regular batch of apple-juice to finish off the rest, or you can transform it bit by bit, as you happen to have apple peelings on hand. Use the tartest and least ripe apples you can get. I can't tell you the exact quantity or wholesome "pure truit" (though "mixed apple juice to two-thirds grape syrup might that does not work, try "half and half." With the latter proportion you might pessibly need a little additional sugar, but try without first. This method is often very helpful with perverse Jelly and has the sadvantage of wholesome "pure truit" (though "mixed apple you do your duty to Oregon by using more apples? Write again if you need more help. Part of your "grape syrup" might be combined with an equal quantity of thick cooked apple pulp (put through a sieve after the juice is drawn) with a sense of convenient and half." With the latter proportion you might pessibly need a little additional sugar, but try without first. This method is often very helpful with perverse Jelly and has the sadvantage of the perverse Jell

Answers to Correspondents

By Lilian Tingle.

By Lilian Tingle.

By Lilian Tingle.

FORTLAND, Oct 7.—I am in great distress and as your information is so often helpful to me I now appeal to you for selective in the bottle and yours may helpful to me I now appeal to you for selective in the bottle and yours may your full pickles will have a feeling was it ages. "Sugar-to-taste also is rather dangerous in grape fulled by the day by adding selatine, as I do not want to lose the quantity I have. Will the addition of selatine have a tendency to make it shoul or will it keep just the same? I trust you can give me it is a terrible addition as your question seems in the bottle and the two kinds. Very pleasing repailed are sometimes obtained by blending flatore thanking you in advance.

I AM answering you somewhat out of your further thanking you in advance. "GELATINE."

I AM answering you somewhat out of your further and the more urgent than some of earlier date. Probably the grapes were riper than usual, or you overneasured your sugar. Over-ripe fruit and too much sugar are frequent causes of failure in jelly-making. You might us gelatine in jelly-making. You might us gelatine in mented or that it is very sharply acid.

By Lilian Tingle.

Long boiling usually impairs the flavor and source and yours may lot the failure in the bottle and yours may lot of the juice. Grape juice frequently improves in the bottle and yours may improves in the bottle and yours may lot of the juice. Grape juice frequently improves in the bottle and yours may improve in the bottle and yours may improve in the bottle and yours may improve in the failure in grape juice in grape juice is too "finat". If you combining and remetted when you take of the two kinds. Very pleasing reare as to temperature and other details (likely and remember of the work. First-class commercial grape juice by the work. First-class commercial grape juice by the work. First-class commercial grape juice in proving the your first proposed in the bousekeeper usually can or Picture Hat and Ostrich

Plumes Return.

Small, Rakish Affairs Are No Longer in Favor With Dressed Women.



Feathers Never More Fashionable.

From Would be excellent in Your make any You could also make use if you make any You could also make use if it in grup putting probabily get a copy of the happen of the superson of the property worth \$5,000,000 and the method is a property of the property worth \$5,000,000 and the method is the superson of the property worth \$5,000,000 and the method is a point that way, the superson of the property worth \$5,000,000 and the method is a point that way, the superson of the property worth \$5,000,000 and \$5,000,000 and

lass cans la, however, safer and more satisfactory for the housekeeper. Probably the small crock would keep fairly well if you used, under the lid, a well-fitting "pickle board" and simply used paraffine round the edges.

PORTLAND, Sept. I.—Will you kindly re-peat a recipe for imitation Worcestershire sauce which you gave a year or more ago? I find I have mislaid the recipe. MRS, M. S.

I don't remember giving the recipe under the name you mention, but per-haps the following store sauce is what you mean. If not, please write again, I regret the delay in answering your

guestion.

Store sauce, of the Worcestershire sauce type—One quart vinegar, one-half ounce casenne, three cloves of garlic, crushed or chopped very fine, six anchovies, mashed, 12 whole cloves, bruised, three blades of mace, six allspice berries, one small bay leaf. Cover and let stand three or four days, then rub all that will go through a sieve and add one cup port wine and one cup Chinese soy, cork up in a demijohn and let stand two weeks. Then put into smaller bottles, cork and seal.

I must ask other correspondents to wait a little longer for their replies.

A Bit of Cheese

ONE of the culinary anxieties of the young bride is what she terms her husband's erratic tastes and abnormal appetite for cheese. Particularly, if his bachelorhood has carried him into restaurant life, cheese has formed a staple feature of his daily menus and a component part in many of his favorite dishes.

component part in many of his favorite dishes.

On the other hand, the bride, newly come into her housewifely kingdom, has perhaps been raised in a home where good plain American cheese was served at reguiar intervals and Philadelphia cream eheese or Swiss cheese on rare occasions.

The cheeses most frequently served as dessert are Edam, Roquefort, or some of the softer cheeses, such as Neuchatel, Brie or Camembert. Any rich cheese is suitable to be served with the black coffee, and with it should be passed either plain, unsweetened wafers, fresh and crisp, or water crackers. Old, hard and rich cheese should be grated, if whole or passed with a cheese scoop, if soft. Serve soft cheese with a knife.

With the green salad that follows the

he grated, if whole or passed with a cheese scoop, if soft. Serve soft cheese with a knife.

With the green saiad that follows the roast, sandwiches of very thin brown or white bread with grated cheese are liked, or cheese crusts or straws. Grated cheese is also sometimes added to celery saiad.

Another dainty way of serving cheese is to make Philadelphia créam cheese into small flattened balls, like the cream walnut candles, putting half of a walnut meat on each side. To make this cheese thin enough to mould, add a little cream or milk to the cheese and season with sait and paprika to tasts. Serve these bails on hearts of lettuce, or pass with the lettuce. Other varieties of nuts, chopped and mixed with the cheese, may be used for the balls.

The brande of soft cheese that come in small jars are slways a comforting resource when the unexpected happens, and the housewife is looking for material for a sandwich to serve with the cup of afternoon tea, or the after-thenese supper.

Cheese balls are delicious when served hot with salad. They call for one cup dry cheese, grated; three drops of Worcestershire sauce, whites of two ekgs, well beaten; pinch of sait. Mould little soft balls, roll in bread crumbs, fill wire basket and cook in hot lard until brown.

Cheese cakes to be used for the same purpose are made as follows: One cup flour, pinch of cayenne, Mix with melted butter; rell out as thin as pastry, cut in round cakes and bake in quick oven a light brown.

WAR HURTS PUBLIC HEALTH

ful cities devastated and death and destruction stalking grimly over Christian lands cannot help but stir the most phlegmatic soul with horror. With these vivid impressions continually before its day after day the most serene surroundings take on a dire aspect. Peace and quietude are impressible.

Property Worth \$5,000,000.

NORWEGIAN APRON HAS ATTRACTIVE FEATURES

White Scrim Edged With Cotton Torchon and Cross-Stitched Is a Pretty Copy.



BEGIN CHRISTMAS APRONS NOW.

A has been picked up in one of the stitch pattern is done in shades of fascinating little villages that blue, red and green, according to the blue every ford in Norway. The crude Norwegian color scheme. The

N attractive Norwegian apron, with cotton torchon and the crossoriginal apron was of coarse canvas shape of the little apron, intended for with handmade Norwegian lace around the edge and genuine peasant cross-stitch work for decoration.

The copy is of white scrim edged trast with the pointed lower portion.

boiler, as in method I, and heat one hour at simmering point. Then drive home and wax the corks. This method calls for less care than No. 1, and gives a more delicate flavor and texture than No. 5.

Method 7. Wash, crush and heat the fruit. Simmer 30 minutes. Crush, drain and squeeze. Let settle, restrain, then add one cup of sugar for two quarts of juice. Boll 6 minutes and seal at once.

EXPERT GIVES SEVEN **GRAPE JUICE RECIPES**

Lilian Tingle Tells Method Recommended by United States Department of Agriculture and Mentions Others Not Requiring Great Attention.

BY LILIAN TINGLE. HE following recipes for different types of grape juice are given in reply to numerous requests. The first method is the one recommended by the United States Department of Agriculture, and while it calls for more care, skill and understanding of the underlying principles, it gives perhaps the best flavored and most wholesome

WAR HURTS PUBLIC HEALTH
Physician Advises Americans to Restrain Interest.

HARRISBURG, Pa. Oct. 11.—Dr. Samble of G. Dixon, Commissioner of Health, in a talk on hygiene and health, said:
With the greater portion of the space in the newspapers devoted to the news from the fields of conflict, it is inevitable that the interest of the Nature of its for the gathering and transmission of news make it possible for all interests of the struggle now waging. Modern facility to stand at the breakfast table history which has been made but a few hours previous. We pay a price for its formed for the details of the struggle. The strictest of the struggle of the publication of page after page of distressing stories.

"It verges upon the miraculous, this ability to read at the breakfast table history which has been made but a few hours previous. We pay a price for it, however, greater than its generally appreciated. Continual depression of continual depression of mind reacts upon the backgrait and death and destruction stalking grimly over Christian lands cannot help but stir of the structions. Dwelling top of the bottles. Heat no bolls.

Sustance Heat Needed.

The juice should be no botter than destroy of milk and one tablespoonful of hour page and crumbs and cut into a wash boller or steam destruction stalking grimly over Christian lands cannot help but stir

ful cities devestated and death and destruction stalking grimly over Christian lands cannot help but stir the most phiegmatic soul with horror. With these vivid impressions continually before its day after day the most serene surroundings take on a direaspect. Peace and quietude are impossible.

"The effect of all this upon those who are unusually vigorous and sane may be positively dangarous. For those who are aged and infirm it is certain to result in marked physical as well as mental depression. The connection between the mind and the nerve centers which centrol the vital organs is of extreme delicacy and is little understood. Certain it is that continued mental disturbance is often the forerunner of serious bodily allments.

"While it is not to be expected that

"While it'is not to be expected that any one will entirely abstain from keeping the run of the war, it is well to exercise restraint in this rogard. Do not allow it to monopolize your thoughts. The cultivation of optimism and a cheerful view of life is at all times desirable; under the present circumstances it is the best of health insurance."

JOHN D.'S TAX HIGHEST Rockefeller's Personal New York

Property Worth \$5,000,000.

Juice May Be Diluted.

corset with none of its faults an ingenious new idea. Nemo Lastikops No. 520-\$5.00

> Nemo "KopService" is the corset-sensation of the season. Different-and better. New construction. Perfect lines for the "basque" effects. Four splendid Kop-Service models:

For Full Figures
No. 551 and 552
Slender or Medium
Nos. 561 and 562

Other Favorites Nos. 506 and 508 \$5.00 The New No. 504 \$5.00

The Nemo is a rich gift of comfort and style to the stout woman, and a perfect corset for the slender, as well.

SOLD EVERYWHERE Nemo Hygienic-Paskien Institute, New York

pan one tablespoonful of butter and one small onion, chopped fine. Cook under a cover until soft but not brown. Add one tablespoonful of flour gradually, one-half cup of milk and when they begin to boil put in the tripe and 25 oysters. As soon as the gills of the oysters curl season with one-half teaspoonful of salt and a dash of pepper, and serve.—Copyright, 1914, by the McClure Newspaper Syndicate. Biscuit Sandwicks Roll biscuit done pull apart and spread while hot.

-and spread with butter. Then roll and ham, seasoned with celery salt and another and put on top of this. Cut cayenne pepper, moistened with mayout and bake in quick oven. When onnaise.



Seal dyed muskrat,

commonly called

Scarf . . \$14 Muff . . 21

Aleutian Seal

GORDON Pure Fur Law

For Aleutian Seal is seal dyed

demands that every skin be called by its true name.

So to Gordon and to us, who sell Gordon Furs, "Rats is Rats."

We have a store downtown where you can find out all about Gordon Furs. We are glad to have you visit us.

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