

DEBUTANTE WRAPS QUITE GORGEOUS IN SEASON'S PARISIAN IMPORTATIONS

Model Fashioned by Callot Soeurs Is of Mermot Pink and Silver Brocade With Lining of Pink Pussy Willow Silk Having Heavy Tassels of Gray Silk With Collar and Cuffs of White Fox.



DEBUTANTE MUST HAVE HER STUNNING WRAP.

WAR ON TONSILS MUST YIELD TO FEWER REMOVALS OF NEEDED ORGAN

Appendages Created for Purpose Not to Be Destroyed Ruthlessly in View of Disease That Often Results, Says Dr. Rossiter—Function Disappears Gradually as Child Grows Older, Is Theory.

DEBUTANTE wraps are quite as gorgeous as those for older women, but a certain youthfulness of line is always preserved. This beautiful wrap, after a Callot Soeurs model, is of mermot pink and silver brocade, with a lining of pink pussy willow silk. From the cape-like back falls two heavy tassels of gray silk which brings out the gray tone of the silver threads in the brocade. Collar and cuffs are of white fox.

HEALTH AND EFFICIENCY—HOW TO MAINTAIN BOTH.

By Frederick M. Rossiter, D. S., M. D. Questions pertaining to health, hygiene and the prevention of disease will be answered in this column. When for lack of space and when questions are not suitable answers will be made by mail, providing a stamped envelope with address is enclosed. No questions will be considered without the name and address of the sender. No diagnosis will be made in this column.

organ in the body has a specific function. All organs do not possess the same importance in function during all the different periods in life. The tonsil is most important during the first and second decades. It naturally enlarges in size during the first few years, and it is during these years that it no doubt serves its most important function. The tonsil is placed, like a sentinel, at the important passageway to the lungs and to the stomach. Under normal conditions it acts as a defense against bacterial invasion. The tonsil consists of a tissue that is in close relation to the lymph glands and has a similar action. It is full of leukocytes and these even force their way out and bathe the surface of the gland. One of the important functions of the leukocytes is to destroy germs and neutralize their poisons, and to keep them out of the blood if possible. The tonsils are full of these body policemen on the lookout for wandering malicious germs. The cell structure of the tonsil acts as a defense against the absorption of various poisons, especially bacteria, germs in the mouth and on the tonsil. It is true that the tonsil is full of little crypts or deep pockets and in these are found various pus germs and parasites. These pockets were not made for the purpose of lodging these germs but they are for the purpose of keeping them from gaining entrance to the body. If the vitality is low or the tonsil becomes weak in its defenses because of too much to do, then these germs break through the defense of the tonsil and may cause trouble in the body. But there is definite proof that the tonsils have a defensive action. Diphtheria is a much more serious disease in one who has had the tonsils removed.

There are many physicians today who believe that the tonsil produces one of the internal secretions that has to do with the development and growth of the body, and especially of the skeleton. Another function ascribed to the tonsil is that it has to do with proper lubrication of the throat. A dry pharyngitis is more common after removal of the tonsils. Dr. J. H. Comroe, of New York, says that the tonsils possess important mechanical, acoustic and phonetic functions. Their shape, size, presence or absence cause a variation in the resonance of the sounding portions of the throat and make a change in the quality of the voice. In many instances the singing voice has been practically ruined by removing the tonsils. On the other hand, diseased tonsils are blamed as an occasional cause of the following diseases: Constipation, rheumatic fever, endocarditis (acute heart disease), chorea, tuberculosis, gall-bladder disease, appendicitis, acute Bright's disease, gastric ulcer, joint disease and diseases ad infinitum! Dr. Comroe in his paper says: "But we agree also that the breast and the stomach constitute the organs which become the seat of the vast majority of malignant growths, and yet no one has had the courage to suggest the wholesale removal of these organs as a preventive measure." In New York City, school medical inspectors had supervision over 325,000 children. The inspectors reported that 242,000 of these children had enlarged tonsils. And this is a fair average in any city. The leading specialists of that city were asked to give an opinion as to the exact indications for the removal of the tonsils, and no two agreed as to what these indications were. There are millions of children in this country that have enlarged tonsils, hence the question of the removing of the tonsils is an important question. There is no question but that there has been considerable intemperance exercised in the removal of tonsils that

did not need to be removed. Parents should not feel that merely because a child has large tonsils they should be removed. More caution should be exercised. When a tonsil is chronically diseased, and contains pus, and interferes with the health, its removal is more justification for its removal, but more effort should be made to save the tonsils of children until they are 15 or 16 years old at least. After this time the tonsil gradually diminishes in size.

Answers to Correspondents.
Moderation is Needed.
A Reader writes: "Will you kindly tell me what to do in case of a cold in the head? Yells are annoyed, blood pressure is high, pains under the eyes, lids twitch."
"What precautions must one take to avoid serious consequences? Am past middle age and have suffered many years, kidneys are all right, but the colds are in order. Least exertion causes rash of blood."
"Is subject likely to have paralysis?"
Reply.
1. If this rash of blood is due to high blood pressure whatever the cause, it is necessary to be moderate in physical exertion in eating, avoiding stimulants of all kinds, and adopting a low proteid diet.
Rest in bed for a few days at a

Answers to Correspondents

BY LILLIAN TINGLE.
RAINIER, Or.—Will you please repeat the first prize fruit cake recipe in your contest some time ago. I have lost mine. Also, there are any way you could secure back numbers of The Oregonian containing the recipes published during the contest. I, too, appreciate your page.
MRS. W. M.
The following is the prize recipe you desire. I fear, however, that it is too late to secure those back numbers of The Oregonian. The contest was two years ago, you know. However, I think I have most of the recipes in my notebook so if you have any particular one, or more, in mind, let me know and I will reprint them as soon as I have an opportunity. I am glad you find this page useful.

First Prize.
Wedding Cake—Four cups butter, four cups sugar, six cups currants, one cup citron, two lemons, one-half pint brandy, tablespoon each of cloves and allspice, 10 eggs, four pinches flour, three cups sultana raisins, half cup candied lemon peel, two teaspoons each of nutmeg, mace and cinnamon.
Put butter and eggs in large bowl, break eggs into quart measure, cover small waiter with clean sheet of paper, lay sifted flour on it, fruit, citron and lemon peel (cut into shreds), the almonds and spices also put with flour, with brandy measured at hand. Also get ready large cake tin by papering it inside with white paper, and outside and bottom with thickened paper, which may be tied on. Having thus prepared everything, and banked up the fire to last, beat up the butter and sugar to a very light cream, beating a little, after each addition, until all are used, then put in contents of the water and beat once, with brandy, thoroughly smooth and put into papered cake tin. Smooth over the top, put plenty of paper on to protect it, bake eight hours, keeping oven steadily up to heat, moderate heat. Watch carefully and you will produce a cake worthy of the occasion. Remove from oven carefully and keep in an airtight cask. Next day ice it with thin coat of white icing. Now spread a second coat of icing, which will prevent any cracking, and being mixed up with the icing, when you are icing to finish. Now, with a broad knife, when first coat is dry, lay the sides of the cake in a layer of cake in sufficient quantity to reach the edges. Decorate with made flowers to taste.
RUTH BLOWERS.

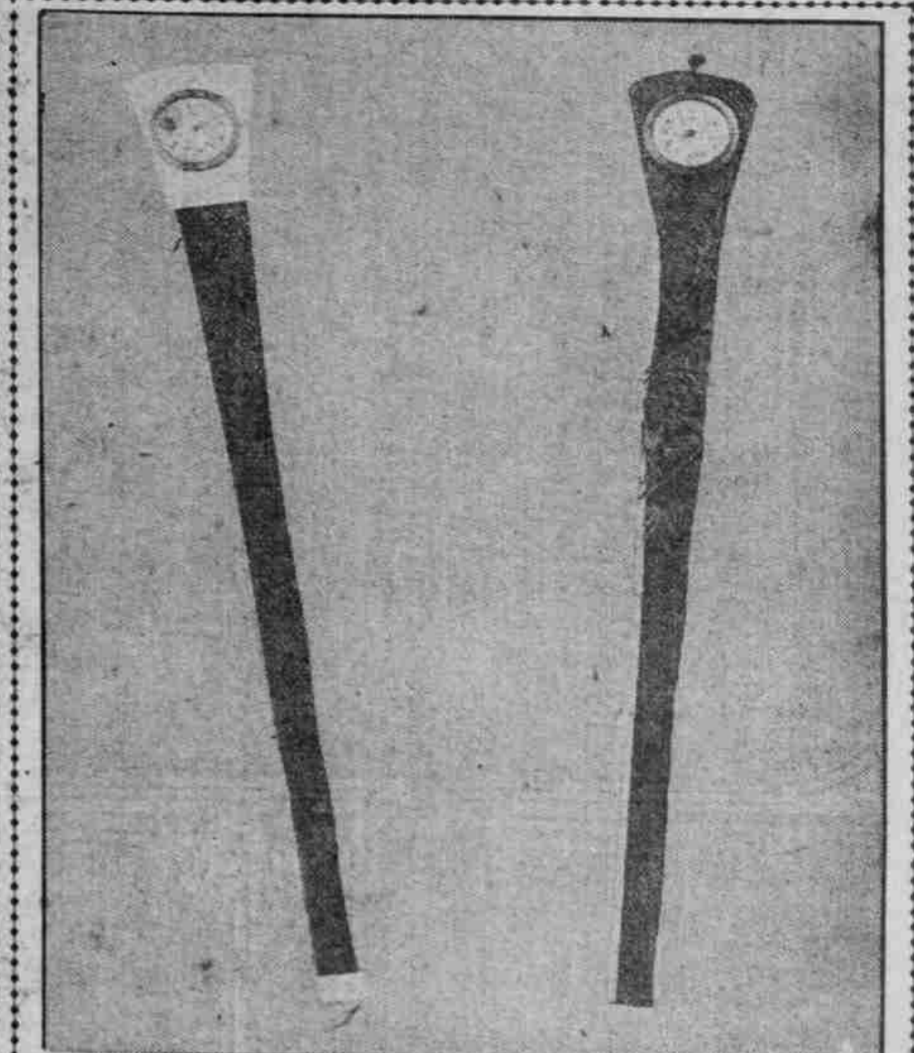
The following are some apple recipes which have been included in the answer to Mrs. V. M. R. (Gene, Or.) last week. They were sent to me by the by-products committee appointed by the Fruit Growers' Congress.
Apple and onion soup, made like tomato cream soup, is another "fruit soup" which "beats" better than its sounds.
Apple Soup No. 1.—For three pints of soup take a pint of apple stewed sauce, rub through colander and add to it 1 1/2 tablespoons sugar or tapioca cooked till soft and clear in a pint of boiling water. Simmer together 20 minutes. Flavor with nutmeg and cinnamon; strain and serve hot or chilled.
Apple Soup No. 2.—Two to three quarts of water allow four tart apples cored but unpeeled, sliced thin. Cook them in 1/2 cup rice till soft, then rub through sieve add spice, a little sugar, and chopped or candied fruit.
Fruit Soups—Fruit soups are usually served cold—when convenient, chilled on ice—in very small china or glass bowls or cups. With the softness and richness of service, however, it may be forgotten or not realized that such soups are not to be made with mere introductory flourishes, whatever the intent. Fruit soups are foods and as such are used in many countries by the wealthy. They are made with delicate table appointments. It is true that a fruit may be used which is not of itself substantial (though the orange may be an exception), but the sage, arrow root, or tapioca used for thickening, furnishes a certain amount of heat-producing material and the wine if added this is increased, so it may readily be understood why, when used in quantity, such combinations may produce the effects of "substantial meals," or why, even in small measure, fruit soups with but slight additions of foods containing nutritive elements, are considered at the right to be chief "dish" of a luncheon or light supper.
RILEY M. FLETCHER BERRY.

In reply to Mrs. J. C. Vaughn's letter, I have to offer the following "old-fashioned" recipe for bay rum, which I have found since last Sunday's column very useful.
Bay rum—To one quart uncolored rum, add 25 fresh gathered bay leaves, packed in a wooden mortar. Let them steep for 10 days, shaking occasionally. Then allow to settle, and draw off the clear liquid. Cork well.
Dawson, Or., Nov. 7.—Will you kindly publish in your columns the recipe for "soft white mountain icing" you use on your fruit cake. I am to have the pleasure of decorating a wedding cake, made from your English fruit cake, and I wish to use the same, and am more than anxious that the icing should be just right. I have the almond meal to three parts sugar. Please tell me if you can tell me how to make a quarter to a nine-pound cake with an inch of icing. Could you favor me with an answer? This is a Thanksgiving wedding cake, and I am looking to you most cordially for suggestions. The Oregonian are always most helpful in any book especially for my kind of recipe. Thanking you very much.
MRS. W.

The "rougier frosting" is simply "sandy foam" or "divinity" or "mousse" made in a mixture applied to a cake instead of being put into a tin. Sometimes I put nuts into it or marshmallows, but if you are using almond icing, I think the outer icing should be plain. The proportion is one egg white and three level tablespoons glucose or "white sugar syrup" and one-fourth cup water to every cup of sugar, with a pinch of salt to take off the "flat" taste of the egg, and a few drops of lemon juice to improve the color. Vanilla or other flavoring may be added at the last. A little practice and "knack" will be necessary, perhaps, in getting it "just right" and quick work is essential in putting the frosting on the cake. A quick, steady hand can make graceful "skiffs" in the icing that gives a "fantastic" effect, and are really prettier than the more formal "piped" decorations usual on wedding cakes.
The amount of sugar needed depends

UMBRELLA HANDLE NEW PLACE FOR TIME PIECE

Long Sleeves Depose Bracelet Watch and Another Vantage Point Has to Be Found—Scheme Adopted Results in Attractive Creations.



UMBRELLA HANDLE TELLS TIME OF DAY.

NOW that long sleeves are the thing, the bracelet-watch, a recent craze of the novelty-loving woman, has been deposed from favor and some other place had to be found for midday's glance, which she will wear anywhere except in a watch pocket.
The umbrella handle is the latest point of vantage and now the hours of a rainy day, or even a day that looks

threatening, are marked in attractive fashion by small watches imbedded in the handles of smart umbrellas.
Sometimes the handle is of carved wood, sometimes of wood with a Parisian ivory tip. Remarkable the exceeding attractiveness of these watch-umbrellas, one feels sure that more umbrellas than usual will be borrowed and not returned, through forgetfulness, this Winter.

BEULAH BINFORD IS NURSE

In Who Was "Woman in the Case" in Beattie Murder Goes to Europe.

RICHMOND, Va., Nov. 14.—Beulah Binford, who gained notoriety as "the woman in the case" of Henry Clay Beattie, Jr., who was electrocuted for killing his pretty young wife, has gone to Europe to lend her aid as an English army nurse, according to Stafford Wilning, a commercial traveler, who arrived here recently from New York.
"I saw Miss Binford on the day she sailed from New York," said Wilning, "and I know she has packed her baggage and bought her ticket. She told me she planned to volunteer her services as an English nurse. She paid her first bill for her expenses."
Beulah Binford was only 16 years old and a beautiful girl when young Beattie, the son of a wealthy dry goods merchant, shot his wife. The murder was committed with a shotgun on a lonely road. Beattie said the shot was fired by a highwayman, but after the most sensational trial in Virginia's history, Beattie was convicted.
After the trial Beulah Binford disappeared. She was reported to have tried to act in moving pictures and on the stage, but her part in the Beattie case—the part of the alien who lured the husband from his wife and a baby—was such that no manager would give her a chance. Later the Binford girl was said to be earning a living as a typist. Her whereabouts have been unknown

VOTES PUT BEFORE LIVES

Plymouth Men Return to Hospital. One to Die, Other Near Death.

WILKESBARE, Pa., Nov. 10.—This county furnished two distinct examples of the kind of citizenship newspapers and public speakers have been urging upon the electorate for years. Anthony Yanoski, 40 years old, of Plymouth, was fatally injured in the mines recently, refused, after emergency treatment, to be taken to the hospital unless he was first driven in the ambulance to the polls. A unique procession of first aid employes headed the ambulance to the polling place in the Nottingham district, and there, propped up on a stretcher, with his head and arms in the booth, Yanoski cast his ballot. He was then removed to the hospital, where his condition is dangerous.
Leopold Freeman, pioneer merchant of Plymouth, who by a strange fate lives in the district adjoining the Nottingham, went from a sick room to the polls, and, refusing the aid of an automobile on the insistence that the walk would do him good, cast his ballot and returned to die. His body was found by a granddaughter one hour after he had cast his ballot. He was 64 years old and born in Austria.

Conspicuous Nose Pores
How to reduce them
Complexions otherwise flawless are often ruined by conspicuous nose pores.
In such cases the small muscular fibres of the nose have become weakened and do not keep the pores closed as they should be. Instead these pores collect dirt, clog up, and become enlarged.
Begin tonight to use this treatment
Wring a cloth from very hot water, rather it with Woodbury's Facial Soap, then hold it to your face. When the heat has expanded the pores, rub in very gently a fresh lather of Woodbury's. Repeat this hot water and lather application several times, stepping at once if your nose feels sensitive. Then finish by rubbing the nose for a few minutes with a lump of ice.
Woodbury's Facial Soap cleanses the pores. This treatment with it strengthens the muscular fibres of the nose pores so that they can contract properly. But do not expect to change in a week a condition resulting from years of neglect. Use this treatment persistently. It will gradually reduce the enlarged pores and cause them to contract until they are inconspicuous.
Woodbury's Facial Soap is the work of a skin specialist. It costs 25c a cake. No one hesitates at the price after their first cake.
Do this today—Now! Tear out the illustration of the cake below and put it in your purse as a reminder to get Woodbury's. Tear out the cake now. Take it to your druggist or toilet counter today. Begin tonight to get the benefits of this facial soap. For sale by dealers everywhere.

Woodbury's Facial Soap