ADVANCE FALL STYLES SHOW WAYS OF DISGUISING FIGURES TOO FULL

Longer Coat Worn in Which Flatly Pressed Pleats Have Flare Below Waist and Pleats Also Are Used in Skirt Which Reaches but Does Not Conceal Walking Boots.



Blouse for Large Woman

not overpower that of the dill. Instead of covering with cold brine as above, pour boiling water over the cucumbers, the sait being already between the lay-ers. Ferment, cover and store as described above.

Portland, Or., June 25.—Will you kindly give me through The Oregonian a recipe for derman sweet pretzeis? Thanking you in advance,

Rich sweet pretzels-Two cups flour. one and three-fourths cups butter, half cup powdered sugar, one egg white and BY MRS. NINA CHURCHMAN LAROWE. two egg yolks, one tablespoonful sweet cream and a little grated yellow lemon rind, or a few drops cardomon extract, according to taste. Work the butter lightly into the sifted greedily and instantly put forth my flour as for short crust. Add the arms to embrace them. Several of the sugar and mix to a rather stiff paste with the egg and cream.

with the egg and cream.

The exact amount of cream needed will vary with the kind of flour used, the size of the egg and the softness of

will wary with the kind of flour used, the size of the egg and the softness of the butter. Keep the mixture chilided like rich cookie dough. Roll small portions into pencil-shaped strips and then shape into the characteristic pretzel form. Brush with beaten egg and sprinkle with chopped almonds or crushed loaf sugar as preferred. These are suitable to serve with tea or with sweet fruit salad or other light dessert.

Plainer sweet pretzels—About four cups flour, two-thirds cup butter, two cups scalded milk, two whole eggs and one egg yolk, one-half cup sugar, one-half yeast cake, grated rind of one-half lemon, one-half tenspoonful salt. Make a sponge with the lukewarm milk, the yeast and half the flour. When well risen, beat in the sugar, melted butter and flavoring, then add the rest of the flour to make a soft dough. Let rise and divide into small portions and shape into pretzels, very slightly larger than the rich kind given above. Some makers twist the strips before shaping them something like the letter B. Others leave them plain. Brush with egg to give a good glase. Leave plain or sprinkle with nuts, as preferred.

Let rise again before baking. Serve as "coffee cake" with milk, coffee or

Let rise again before baking. Serve as "coffee cake" with milk, coffee or chocolate for lunch or breakfast.

Quick sweet pretzels—Three cups of flour, one-third cup butter, one-third cup sugar, grated rind of one-haif lemon, one egg and one egg yolk, three level leaspoonfuls baking powder, one-half teaspoonful salt, about three-fourths cup milk to make a rather soft dough that can be easily handled. Work the butter into the flour sifted with the salt and baking powder as for short crust. Add the sugar and lemon rind or other preferred flavoring; mix to a dough with the eggs well beaten in the milk; turn out on a well-floured board, shape lightly into prefzels. Brush with egg and bake at once. These are sometimes decorated, after baking, with a small quantity of confectioners' frosting, made by adding hot water or cold milk, drop by drop, to sifted confectioners' until the right "spreading consistency" is reached. Some makers like to omit the sugar in these pretzels increasing the sult and sprinking the pretzels with poppy seed before baking.

I wrote you a letter about 10 days and booth signed from a human throat.

Grand Ovation Given Mr. Forrest.
Edwin Forrest found in what proved to be his last engagement at any the attent posted to be his last engagement at any the attent, that he still had the love of New Yorkers with him, and the last night of his three weeks was such an ovation as is seldom seen within the wails of a theater. The whole house rose for him and cheer after cheer broke for him and cheer after cheer broke for the house as seldom seen within the wails of a theater. The whole house rose for him and cheer after cheer broke for him and cheer af

recipe for the latter. Perhaps some readers may know of one. First, how-ever, learn to dip the firmer kinds of

blanched almonds or strips of candied neapple.
A pineapple pie less rich than the bove may be made with the following

r in one crust with a maringue: Mix one-fourth cup sifted flour with or in one crust with a maringue:

Mix one-fourth cup sifted flour with
three-fourths cup sugar and one and
one-fourth cups grated pinapple pulp
and juice. Stir and cook until the
mixture thickens, then remove from
the fire and beat in one egg.

An article was a finite last in a delight of the large figure is the large figure in the large figure in the large figure is the large figure in the large figure in the large figure is the large figure in the large figure in the large figure is the large figure in the large figure in the large figure is the large figure in the large figure in the large figure is the large figure in the large figure in the large figure is the large figure in the large figure in the large figure is the large figure in the large figure in the large figure is the large figure in the large figure in the large figure is the large figure in the large figure in the large figure is the large figure in the large figure in the large figure is the large figure in the large figure in the large figure is the large figure in the large figure in the large figure is the large figure in the large figure in the large figure is the large figure in the large figure is the large figure in the large figure in the large figure is the large figure in the large figure in the large figure is the large figure in t

DAYS OF EARLY THEATERS AND DRAMA IN NEW YORK RECALLED

Mrs. Nina Larowe Pays Tribute to Passing of Great Stars and Describes Her Debut on Stage in One of Leads Then Prominent.

Ninth Article.

FTER the return from Europ A great opportunities offered them-selves in New York City and I were ending forever their stage careers. Edwin Forrest came to New York City to piay an engagement of three weeks and I had the pleasure of going every

Grand Ovation Given Mr. Forrest.

I hope you found your answer in last Sunday's paper. You asked for "milk chocolate," not for "milk chocolate creams." I do not think I have an easy recipe for the latter. Perhaps some readers may know of one. First, however, learn to dip the firmer kinds of

For tragedy, she dressed in black and for comedy in white. For all her flesh A pineapple pie less rich than the above may be made with the following filling baked either between two crusts of the participation of mixture thickens, then remove from the fire and best in one egs.

2. The following "chocolate cream" makes a good filling for a chocolate pie. It may be finished with chopped nuts, meringue or whipped cream, as preferred. The pie shell should be lightly baked before the filling is put lin. Use a large, deep shell or individual sizes:

Chocolate cream filling—Two cups scalded milk, five level tablespoons



Mrs. Nine Churchmen Lerowe

readers may know of one. First, however, learn to dip the firmer kinds of chocolates before attempting the softer and the old actors. Forrest still was and the old actors. Forrest still was the great Richelleu, the young man appired to the cardinal's robes and in this way the Boothian F was eliminated in making pies on which a meringue pie, a gelatine meat loaf "just for two," using say one cup meat?

In making pies on which a meringue is used should filling of pie se cold before, and should the meringue be browned quickly or not?

Thanking you most sincerely, Thanking you most sincerely.

Thanking you most sincerely, Thanking you most grant one cup grated pineapple, one-fourth tenspoon sail, the juice of one lemon and a little of the grated rind if liked Line a pie plate with rich short crust, turn in the mixture and bake in a moderate way.

By and by changes in theatrical mather scale in this booted in the young man and into the young man up. The company of the pathway.

All Society Lured by Stage.

By and by changes in theatrical mather scale in this booted in the scale was eliminated in this way the Boothian F was eliminated and into make pineapple pic chocaises pie, and the great Richelleu, the young man up. The company of two with the scale was being the front of the first entrances. They had a list for two," using the property of two of two will have been stated of the scale was being the free later were always at the first entrances. They had a list first entrances. They had a list of the first entrances. They had a list of the cast was length of two

sail, the fluce of one femon and a little of the grated rind if liked. Line a ple plate with rich short crust, turn in the mixture and bake in a moderate oven. Be careful not to over what a meringue and return to the oven which should be cool enough to dry rather than bake the maringue. It should take at least eight minutes before the meringue begins to color at all.

Instead of using the meringue the pie may be decorated when cold with whilpped cream, either plain or forced through a fancy pastry tube.

Another type of pineapple ple or tarts may be made by filling previously baked ple shells of short crust, fake or puff pastry, as preferred, with an ordinary pineapple Bavarian cream. The top may be decorated with chopped blanched aimonds or strips of candied of the grant and the light fantary of Midsten and the l

All society seemed to want to actrich girls and even married women left their homes to step onto the stage. Big amateur dramatic clubs existed in Brooklyn and New York; all the mem-bers were stage struck.

old Comedies Appeared Anew.

Augustin Daly's theater was the first home of the society drama. Then came the Union Square Theater and then the Madison Square. All those were the same singsong rendering of the

I wrote you a letter about 10 days ago asking for a recipe for plain chocolate dip and milk chocolate crams. Would you please put it in next Sanday's paper if you acan possibly find space, because I am in a great hurry? Thanking you in advance.

I hope you found your answer in last Sunday's paper. You asked for "milk chocolate." not for "milk chocolate." not for "milk chocolate." not for "milk chocolate." not for "milk chocolate." recipe for the latter. Perhaps some creams." I do not think I have an easy recipe for the latter. Perhaps some readers may know of one. First, how-

was my chance. I know, or coarse, that acting was an entirely different field from that of the recitation. My friend said may to all my protests, and so I went to the next rehearsal with the part of Emilia "letter perfect." I went in awe said nervous trepidation. I thought to myself, "They will never account ma"

accept me."

I knew there was a great deal of stage business to be learned thoroughly. I was introduced to the would-be stars not much impressed with the acting of our amateur stars. It seemed to me that the professionals who had been engaged to fill out the cast shone resplendently beside our Othelio and our married women p onto the stage would do so, of course, if they were clubs existed in sure of their salaries. The surroundings of Miss C.'s brownstone front indi-