

MOUSE GRAY MODEL WITH SPLASH OF ORANGE IS GREATLY ADMIRER

Soft Tones With Daring Effects Are Found to Be Immensely Popular—Felt Hat With Chin Strap and Cockade Gives Chic Effect and Buttoned Boots With Light Kid Tops Lend Smartness.



Taffeta and Garbardine in Princess Effect



Practical Frock for Autumn Wear

ONE of the prettiest frocks of the Autumn, surely, is a model of mouse gray indestructible voile with trimmings of pussy willow taffeta in soft tones, cream lace on the bodice and motifs of bright orange silk embroidered at front and back of skirt.

New to the minute, and graceful besides, is this fall frock of navy blue-pussy willow combined with garbardine of the same shade. The pointed overskirt is laid in pleats which run into the princess bodice and large buttons serve to hold down the pleats and accentuate the princess suggestion.

A frock that should give good service for general wear all through the Autumn is of dark brown goldenrod satin and the style is simple, yet distinctive. The inevitable princess effect is manifested at the front and an individual note is given by the collar and reverse which outline only one side of the surplice bodice, the collar on the opposite side overlapping a wide reverse of the brown satin, embroidered-like cuffs and girldle with bronze metallic thread and wool yarn.

Answers to Correspondents

BY LILLIAN TINGLE. PORTLAND, Sept. 6.—Am always looking for your answers in the Daily and Sunday Oregonian, as they are so helpful, and believe more housewives or "domestic secretaries" would subscribe for same if fear and would like to put them up for Winter use.

apple. Cook until soft, in barely enough water to prevent burning. Run through a sieve. Add an equal amount of sugar, boil until thick and put up in jars or glasses. Cover with paraffine.

Plain apple butter—Pare, core and slice the desired quantity of apples. Boil sweet cider with it as received one-half. While the cider is boiling add the apples. Cook slowly, stirring constantly. When it begins to thicken add one cup of brown sugar, and two quarts of butter. Boil until it remains in a smooth mass when a little is cooled. About a bushel of apples to a gallon of bottled cider will be found right proportion.

For "light" housekeepers who may want to make small quantities of apple butter, the following proportion may be useful: To one quart of sweet cider, use one quart of apples, cooked, add a half cup of brown sugar and boil down until thick. Watch carefully, and stir constantly, as it scorches easily.

Following are suggestions for canned apples: Canned apples—Prepare apples in any way desired, whole or halved, quartered or sliced. Pack jars full. Fill with hot water and put on covers loosely. Have wash boiler ready with slatted bottom or piece of heavy wire screen to set jars on. Place jars in boiler so they do not touch each other, and the sides of the boiler. Put in enough warm water to come up to about two inches on jars. Put on cover and bring to boil. Boil gently 20 minutes, lift covers from boiler, allowing steam to escape, then clamp down covers, allowing no air to enter the jars. Let jars stand in water ten minutes before removing. This is especially desirable for saving fruit that would otherwise go to waste. They may be prepared in any other manner and sweetened to taste when wanted for use.

Canned pie apples—Inferior fruit may be used for pie apples, by carefully cutting away all bad parts. Make a syrup of one cup of water to each cup of sugar. Pare, core and slice apples. Cook in the syrup until clear. Pack closely in jar, fill with the boiling syrup and seal. Any tart apple may be used.

The Department of Agriculture gives the following directions to canning clubs and suggests the canning of windfall apples, whole or sliced, in preference to waste. Large cans are recommended for this purpose.

Windfall apples—For the canning of whole apples, select firm, not overripe apples. A great difference in the canned products will be noted in the different varieties of apples. Those below is intended for firm and preferably tart varieties. Some varieties will require less time and some more. Experience will teach adjustment of time.

Remove blemishes, cut out core. Blanch for one or two minutes in boiling water; plunge in cold water. Pack in glass jars and add thin syrup. Place rubber and top and partially tighten. Process 20 minutes in hot water bath, 15 minutes in cold water bath. Place in steam pressure outfit, or 6 minutes in pressure cooker. Remove jars, tighten covers and invert to cool.

Apples canned in this way will eliminate the enormous waste and will make this product available for apple salads, dumplings, breakfast apple dishes, apple potpies, baked apples, apple puddings and trimmings for pot roasts.

Sliced apples for pie filling—Peel and slice apples, one minute in boiling water; plunge in cold water. Pack in glass and add about one teaspoonful of hot, thin syrup to each quart. Place rubber and top and partially tighten. Sterilize 12 minutes in hot water bath, 10 minutes in water seal outfit, six minutes under five pounds of steam, or four minutes in pressure cooker. Remove jars, tighten cover, invert to cool.

Eagle Cliff, Wash., Sept. 5.—I thank you for advice in September 1st issue regarding what to do with jar as other fruits were added. After reading your advice, placed fruits in bottle and boiled and sealed, but added some sugar. Yours truly, MRS. C. A.

I am sorry the answer was delayed by my absence from Portland. Preserves that begin to ferment may often be saved by reboiling, and a little additional sugar usually helps their keeping.

Portland, Or., Sept. 5.—Will you please give the way of using mint in jelly and tell what kind of mint should be used? I want to know for the autumn jelly and apple. I shall watch for this in The Oregonian.

Spearmint, not peppermint, is the kind used in "mint jelly." The leaves are washed and crushed and simmered with the fruit from which the jelly is to be made. The amount used depends entirely upon personal taste. Apple jelly combines best with mint, but crab apple probably be just as good. I do not think, however, that mint would combine well with plum jelly unless perhaps it might be made from sour unripe plums, in which the distinctive "plummy" taste is not very marked. The mint-flavored jelly should be made in part and the flavor of mint quite decided. It is intended to be eaten as a relish with lamb or mutton in place of ordinary mint sauce.

Portland, Or., Sept. 2.—Will you please tell me what makes my jam so tart and ferment? I use half sugar and cook them thoroughly, yet last year I lost several jars and found one of my jars so tart and so. The paraffine covering was raised and the berries beneath were floating in bubbles.

Will you also tell me of something to drive away black ants? When I came back on my vacation they were in my cupboard and on my fruit shelves.

Strawberry preserves made with "half sugar" (presumably one-half pound sugar to one pound berries) would need the care in sterilization and sealing usually given to canned fruit, but not always so necessary with the richer, firmer equal weight mixture.

Ants are very troublesome and not easy to get rid of. Keep all food tightly covered and do not leave crumbs around. Black ants often have their nests outdoors and you may be able, by watching, to locate their nests and destroy them by pouring kerosene, carbolic acid or a boiling hot solution of alum. Wash the shelves with hot alum water or with kerosene. Black ants often have their nests outdoors and you may be able, by watching, to locate their nests and destroy them by pouring kerosene, carbolic acid or a boiling hot solution of alum.

WOMEN WHO APPEAR OFTEN IN DISPATCHES ARE PHOTOGRAPHED

Countess of Essex Inherits \$500,000 From Uncle—Chorus Girl Wife of Wealthy Contractor's Son Involved in Annuity Case—Wife of Ambassador to France Helps Wounded.



Lady Tiverton, and Children.

Countess of Essex. Bain News.



Mrs. William G. Sharp. Bain News.



Mrs. Dorothy Gates Herrman. Bain News.



Mrs. W.E. Corey. Bain News.

THE COUNTESS OF ESSEX, one of the best-known of the many titled American women in England, has just inherited \$500,000.

And if rumors are correct she needed it. Her fortune when she married was not large and her husband's estate is costly to maintain. She has been reported in recent years to be economizing. The new fortune comes to her from the estate of R. S. S. Grant, a member of the New York Stock Exchange. Mr. Grant's estate of more than \$1,000,000 after some small bequests are subtracted, is divided between his two nieces, the Countess of Essex and the Viscountess of Breteuil.

One of the younger chorus girls of the Winter Garden is the center of an annulment suit just brought in New York. She is Mrs. Dorothy Gates Herrman, 18 years old, and her husband is Philip Herrman, son of a wealthy contractor, Miss Gates, known to the stage as Dorothy Phillips, was born in Charleston, S. C., in 1897. She is a chum of the chorus girl whom Raymond Belmont married and from whom he is now legally separating. She lived with Mrs. Belmont when she first met young Herrman. His father heard of the attachment and visited her with

cucumber parings or bits of cotton soaked in oil of pennyroyal in the track of the ants, to discourage their visits. I cannot speak from personal experience as to this last method, but it appeals to my fancy.

Perhaps some reader who has met the conquering ant armies can suggest other remedies.

Beje, Wash., Aug. 18.—We have taken Oregon for a number of years and have until recently lived in Rainier, Oregon. Beat the sugar and eggs with a hand mixer and mixed the chocolate roll and filling, which I would like to see much. Will you please send me a good recipe for hot cakes, to be made with sour milk, but using the milk of ordinary milk sauce.

I hope the following is the recipe you want for chocolate roll and filling: Chocolate Roll.—Three eggs, one cup granulated sugar, one-fourth cup boiling water, two squares grated cocoa, one teaspoon cream, one and one-fourth cups sifted flour, one-half teaspoon salt, one-half teaspoon soda, one teaspoon cream of tartar. Sift the ingredients. Put the cocoa in a bowl with the chocolate, pour on the boiling water and beat to a cream. Beat the sugar and eggs with a hand mixer, until fluffy and light colored; then beat them into the chocolate. Fold in the dry ingredients. Bake in a sheet in a moderate oven. Turn out on a damp cloth, spread with marshmallow filling and roll up like a jelly roll.

Marshmallow Filling.—Two egg whites, two cups sugar, one cup water, 12 marshmallows, one teaspoon vanilla. Boil the sugar and water to the very soft ball, then beat it gradually into the whites of eggs. Beat in the marshmallows while the mixture is hot enough to melt them. Beat until firm but fluffy. It should be cool when put into the roll, or it will "run." Keep covered with paraffine paper on a level place until the roll is ready. A little knack is necessary in making the icing and in rolling, so do not be discouraged if you do not have perfect success the first time you try it.

Sour Milk Giddle Cakes.—Two and one-half cups flour, one and one-half teaspoons salt, one egg, one and one-half cups milk, one egg, two tablespoons melted butter, two to three tablespoons of sugar, if liked. Mix and sift the flour, salt, sugar and soda, add the sour milk, and well-beaten egg, fold in the melted butter. Cook on a hot griddle lightly greased. Cook on one side until the edges are firm and the butter well puffed and full of bubbles, then turn and cook on the other side. Do not turn again. The sugar may be omitted, if you like, but the slightly sweetened milk tends to brown better. Much depends upon skill in handling the griddle, sifted bread crumbs soaked in the milk and substituted for part

of the flour will help make nice light cakes.

Baker, Or., Aug. 28.—Is there a successful way to dry corn on the cob at home? I mean without cutting the corn off. If so, please give the recipe. I have a large quantity of corn, and I am sure it will be appreciated. A. B. S.

Following are instructions for canning corn given by the United States Department of Agriculture: "Hot water bath" means the ordinary wash boiler and rack arrangement in which the jars are placed after filling. The steam cooker is safer, but is not always available for domestic use. Use only very fresh young corn. Blanch in boiling water 10 to 15 minutes, according to ripeness, size and freshness; plunge in cold water. Pack, alternating butts and tips; add just a little boiling water and one level teaspoonful of salt to each quart. Place rubber and top and partially tighten. Process 180 to 240 minutes in hot-water bath, one and one-half hours in water-seal outfit, 80 minutes under five pounds of steam, or 40 minutes in pressure cooker. Remove jars, tighten covers, invert, and cool. Heat up for table use in steamer, not in water.

Sweet Corn (off the cob)—Same as above, except cut from ear after blanching. Pack and fill jars with boiling water, adding one level teaspoonful salt to each pint. Proceed as above.

Vancouver, Wash., Aug. 11.—Some time ago "Widow Farmer" of Corvallis, published in The Oregonian a recipe for open seasoning of peas. I have canned peas and beans in this manner, but would like an individual recipe for corn, as and off the cob. I have found corn much harder to keep than other vegetables. SUBSCRIBER.

Note the answer given above. Corn cannot be canned successfully by the "open-pan" method.

Vida, Or., Aug. 11.—I see by yesterday's paper that you gave recipes for pickles in Sunday's paper, and we had the misfortune to miss them. I am sure you will be glad to make a mistake and put on paper often makes a mistake and puts on paper that I will try to have that pickle article forwarded to you. I forget whether it does or does not answer your questions. If not, please write again. Your vinegar is possibly at fault.

Yes, Possible, Sometimes. Acheson Globe. It is also possible, sometimes, to get an automobile before one can afford it.

How Any Woman Can Remove Hairy Growth

(Beauty Culture.) It is no longer necessary for a woman to visit a beauty specialist to have unwanted hair removed, for, with the aid of a plain delatone paste, she can, in the privacy of her own home, remove even a stubborn growth in a very few minutes. The paste is made by mixing some water with a little powdered delatone. This is applied to the hair and after 2 or 3 minutes removed and the skin washed. When it will be very clean and smooth. Be sure to buy real delatone.—Adv.

EDUCATED WOMEN NEEDED

Growth of Institutional Life Increases Demand for Managers. OREGON AGRICULTURAL COLLEGE, Corvallis, Sept. 8.—The modern community is becoming more and more dependent upon institutions. Data gathered by the Oregon Agricultural College indicate a larger use of institutional homes, co-operative boarding establishments and community centers in the life of modern communities. Hospitals, sanitariums, asylums are given an increased share in the responsibility of caring for that part of humanity whose interests are best served by these means. Even in club, fraternity and dormitory facilities by students living outside their homes.

It has also been shown that women are taking places as administrative and executive leaders of these institutions. The services of women especially skilled in the technicalities and the management of these institutions are constantly sought by boards of directors and other officials. It is to these educated and trained women that recourse is had in the preparation of menus of balanced and attractive diet, for days in advance. And along with these requirements is demanded ability to attend to the buying of the institutional supplies of the right kind and varieties to compose the diet, not neglecting the economical use of the purse.

Yes, Possible, Sometimes. Acheson Globe. It is also possible, sometimes, to get an automobile before one can afford it.