

## LATEST DESIGNS FROM HOUSES OF PARIS NOW APPEAR IN SHOPS

Puffed Sleeves, Old-fashioned Puffed Skirt Trimming and New Hoop Make Dancing Frock Charming for Maids. Long Coats Seem to Have Captured Popular Fancy.



*Cheruit Frock for Restaurant*

FROM Bernard come smart and practical tailored effects; instance a simple but eminently chic little frock that can be slipped into and fastened up with ease. The braided bound edges, buttons and close-fitting collar emphasize the tailored effect of the costume, which is excellent in line, with its princess front and skirt set into the waistline with flat pleats. This fitted bodice is slightly aided to its good lines by featherbone at the seam—a new whim of Dame Fashion's for Autumn.

Cheruit contributes some of the most charming frocks that each season sees and one is a particularly dainty Cheruit creation of dead black surah silk with not a little hint of the ecclesiastical in its lines. The gathered skirt is controlled under one of Mme. Cheruit's beloved knotted sashes—this one embroidered in bright color at the ends. Yoke and sleeve are of black chantilly lace over white goldenrod satin, and the white and black notes—with a dash of sash embroidery color—are repeated in the hat.

The house of Doucet is world-famed as producing costumes of distinction and dignity. Tailored suits from this establishment always possess the cachet of conservative smartness. One model is of castor brown velvet and an interesting feature of the coat is the tab or coat-tail which fastens invisibly to a button sewed against the skirt so that the line at the back is straight and youthful. The skirt is sufficiently full, but the fullness is restrained by hidden elastics; and, of course, the skirt is short—to show charming walking boots with buttoned cloth tops.

**Answers to Correspondents**  
BY LILIAN TINGLE.  
PORTLAND, Sept. 27.—Will you give me your earliest convenience, a recipe for a "Mexican roast," in which green peppers are used? Thanking you in advance.  
MRS. S. W. C.

The following recipe was sent by a correspondent some time ago and is further recommended by a friend who has tried it. The latter says it may be improved for some tastes by the addition of a little Chili powder to the gravy. Other possible variations, the addition of a few stoned ripe olives and a "hint" of garlic obtained by rubbing the baking pan with a cut section.

Mexican Roast—Twenty cents worth of hamburger steak put into a chopping bowl or mincing machine with one small-sized onion; chop fine, then dredge with flour. Put this into a baking pan and divide it into three pieces by slicing it with a knife as it lies in the pan. Over this pour a generous supply of tomatoes and green peppers, which have been previously stewed until tender, put a little water in the tomatoes, with which to thin them, and bake about 20 minutes. Do not allow to cook too long. Baste once before it is done. This makes a very palatable and cheap roast.

*Typical Bernard Trotter Frock*

of water varies with the quality and condition of the sugar, and also with the weather. Very little is needed, as a rule, hence the need for stirring in only a few drops at a time. Mix thoroughly and quickly, and use to frost snails, coffee cakes, plain cookies, cup cakes, etc. Do not mix until you are first ready to use it. It may be applied to either hot or cold cakes. On the whole, I think it goes on best when the cakes or snails have lost their first heat, but are not yet cold.

I am glad you find this column helpful. GOBLE, Or., Sept. 25.—Will you please give me in The Oregonian directions for putting down fresh salmon in brine to keep for Winter? Thanking you in advance. L. M.

I am publishing your letter here, instead of in the daily issue, in the hope that some reader who has had practical experience in the preserving of salmon in brine may offer "pointers" for your use. The only recipe I have is not intended particularly for salmon, and I have not tried it.

Salted Fish—Split and clean the fish. Rub with salt, especially along the back bone. Pack into a keg of suitable size, sprinkling salt generously between the layers. Cover with a cloth and a weighted board to keep the fish below the brine that will form. Add a little boiled brine if needed. Wash the cloth frequently. Freshen the fish in cold water before using.

Alaha, Or., Sept. 27.—Will you kindly give me a recipe for chocolate dipping (not mess)? The one I have calls for Baker's chocolate, paraffine, cocoa, butter, sugar and cornstarch. The directions say to be careful about having the water in double boiler too hot, as the heat makes the chocolate coating spotted. Just heat enough to melt the chocolate will not dissolve the sugar. At the dip do not get real hard. Thanking you in advance. MRS. B. A. T.

You will find it better to purchase practice "dipping chocolate" than to use the mixture you mention. Dot Dipping Chocolate needs no preparation except careful heating in a double boiler and very thorough and constant working and beating to preserve the proper consistency and temperature. Chocolate dipping requires practice and the recognition of the exact "right point" of consistency and temperature at which to dip. A practical lesson from a skilled friend would teach you more than a cookbook full of recipes; and skill cannot be acquired in just one lesson, either. Paraffine, in dipping chocolate, increases the plasticity and hardening but is absolutely indigestible. Be sure to dip your candies in a cool water to cool them as quickly as possible by dropping upon a cold dish or oilcloth.

*Castor Velvet Suit from Doucet*

Portland, Or., Sept. 27.—Will you please, at your earliest convenience, give a formula in The Oregonian of a frosting which is used on snails, etc? It is, I suppose, a sugar-water frosting. Kindly tell me the proportions how long to boil it, whether to put it on cakes while hot (the frosting) and while they are hot. Thanking you and assuring you again and again that you are a constant source of comfort to us housewives. MRS. G. J.

I think you will find the easiest and most satisfactory way is to use a "hot water frosting," made as below. It is used by many confectioners and is quick and convenient.

Hot Water Frosting—Sift 1 cup confectioners' sugar into a small bowl and add hot water, a few drops at a time, until the mixture coats the spoon. Drops and spreads easily. The exact amount

Culver, Or., Sept. 2.—Will someone please let me through the pages of The Oregonian how to fix hot-malted milk with egg? MRS. O. C. P.

The following formula is often used at soda fountains: Malted Milk and Egg—1 tablespoon malted milk, 1 egg, 1 tablespoon crushed fruit, 20 drops acid phosphate, 3/4 cup ice water or charged water. Mix the malted milk powder, crushed fruit and egg and beat five minutes. Add the phosphate and crushed ice. Blend thoroughly, strain. Add ice water or carbonated water. A frosting of nutmeg may be added if liked. The following can also be combined with beaten egg.

Malted Milk and Currant Jelly—One tablespoon malted milk, 1/4 cup boiling water, 1 tablespoon currant jelly, cup cold water cracked ice. Mix the milk powder to a paste with the hot water to make a smooth paste. Add the jelly and the rest of the water. Stir to dissolve the jelly. Add cold water

and ice and strain. Hot water might be similarly used, but may curdle on standing.

Plain Malted Milk With Egg—Mix 1 tablespoon malted milk to a smooth paste with tepid water, add 3/4 cup hot or cold water or milk. Stir briskly and pour into a thoroughly beaten up egg. Froth it with an egg-beater and serve in a tall glass, with or without nutmeg. Coffee and cocoa are sometimes used as flavorings where the "plain" taste is not liked.

### Dainty Christmas Kerchiefs Easily Made for Gifts.

Colored Handkerchiefs, for Breast Pockets, Are Popular, and Busy Women Spend Leisure in Whipping Edge.

THE busy girl these days is whipping an edge on tiny pocket kerchiefs for Christmas giving—not so many weeks away, if one will count them. Colored handkerchiefs for the breast pocket are in vogue rather small so as not to be too obvious a part of the costume.

Cut a seven-inch square from pale pink, blue or lavender batiste, selecting a fine quality and drawing threads before cutting, to get the square perfectly true. Then draw out three threads along each side, about half an inch from the edge; and another group of three threads half an inch inward from the first group.

With mercerized cotton thread and a rather fine embroidery needle, run in and out along the lines of drawn thread, taking up only two or three threads to a stitch. This will give the kerchief a pretty border trimming. The outer edge is then rolled and whipped, setting the whipping stitches on an even slant over the roll.

When you have gone all around the handkerchief or turn it over and whip it the other way in a circular way. Cut obliquely crossing the first one. This gives a firm yet dainty border to your little pocket kerchief.

### Care of Complexion

TO REMOVE successive layers of tan, that coating taken on little by little and which looks at last as much like varnish as anything, massage, steaming and good cream are necessary, and even then the cure in many cases, will be extremely slow. In fact, sunburned hands have been known to hold some part of the artificial browning for a good while. Other skins are skins which never entirely recover from a good cooking. Other skins will respond in a very short time to systematic treatment.

Begin by steaming the face every day, after that wiping it carefully, and while still warm applying the cold cream. Follow this with gentle massage, keeping the thumb steady against the face and moving the four fingers of the two hands in a circular way. Cucumber cream is thought to be especially efficacious in treatment of tan, as it is both slightly bleaching and healing in its effects.

A cucumber lotion is also admirable and has the advantage of being more easily made at home. The following formula gives an excellent lotion for sunburn, but it is equally effective in cases of most roughness and redness: Oil of sweet almonds, five ounces; fresh cucumber juice, ten ounces; essence of cucumbers, three ounces; white castile soap (powder), one-fourth ounce; tincture of benzoin, two-thirds dram.

## A Timely Message To the Women of America

Only a few months ago, the greatest and most important corset-invention of all time was placed on sale—the new

# SELF-HELP Nemo WONDERLIFT

Its far-reaching and beneficial effects were immediately recognized by hundreds of physicians and surgeons, by fashion writers and hygienists; also—and this is even more significant—by every intelligent woman who had the good fortune to see it and test it.

This new corset-invention furnishes the medical profession with helpful assistance in preventive as well as curative treatment of certain female weaknesses; also—far more important—it gives all women, in every walk of life, the means of SELF-HELP TO HEALTH.

To make this boon to womankind quickly known, and to place it speedily within the reach of the greatest number, we have induced representative stores throughout this country to participate in a great trade event during the first week in October—

## A "Self-Help" Exposition Beginning Monday, October 4, 1915

—the purpose of which is to forcibly bring before the public the exclusive merits of this new WONDERLIFT Corset.

During this period every Corset Department will become, for the time being, a branch of the NEMO HYGIENIC-FASHION INSTITUTE. The thousands of graduates and students of this Institute who are employed in many stores throughout the country, as well as the regular staff of every Corset Department, will unite in a great effort to demonstrate and instruct the women of the United States in the latest and most scientific method of SELF-HELP; and our own staff of Instructors will visit, during that week, as many stores as possible.

These experts will explain the new feature of this remarkable corset; how it gives the most healthful natural support, with delightful comfort; how it gradually and effectively reduces the size and also the weight of the figure; how it keeps the healthy woman healthy, and relieves those who are physically weak.

They will fit the "Wonderlift" on you, and show you how to adjust it YOURSELF, so that it will give you symmetrical lines and a stylish, fashionable figure.

## It is the Imperative Duty of Every Woman

—to get acquainted with this corset, which soon will be recognized, the world over, as a great blessing to womankind. Every woman owes this to herself, and to those who are near and dear to her.

The most important function of the "Wonderlift" is to PREVENT the ills peculiar to women—bearing-down pains, back-aches and so on. But it has proved a wonderful help in CURING these disorders, or at least relieving the distressing symptoms.

The Wonderlift Corset, in style, workmanship, material and durability, is far superior to most of the ordinary corsets (having no particular feature) sold at the same prices. The benefit of this invaluable, entirely FREE OF EXTRA CHARGE.

Prices, in all sizes, \$5.00 and upward.

The Nemo Hygienic-Fashion Institute, New York City, U. S. A.

### Pinholder for Baby Is Attractive and Inexpensive.

Material is Satin Ribbons With Adorable Kewpie With Gauzy Wings of Pink.

FOR baby's use exclusively is this dainty pinholder, made of satin ribbons and an adorable Kewpie—the tiny size that costs about a quarter of a dollar.

A wide pink sash is tied about Kewpie's middle and at the back gauzy wings of pink tulle corded at the edge with pink silk are sewed securely. A long pink ribbon loop is attached so that the pinholder may hang conveniently beside the dressing basket at bath hour; and several dangling pink ribbons are knotted through white bone rings which hold safety pins of various sizes.

Mrs. Kleeman's will was offered for probate by Hungerford. It named him as executor without bond, directed that he receive a monthly stipend of \$20

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### WIFE'S 'NO' CAUSES DEATH

Man Asks Her to Return, and Getting Refusal, Hangs Himself.

CHICAGO, Sept. 25.—Thomas Dem Bleker, 25 years old, of 19 North Ada street, a window washer, telephoned his wife, Mrs. Minnie Dem Bleker, at 940 East Fortieth street, and asked her to return and live with him. They had been separated since last December, and she refused. Then he hung himself in his room.

A coroner's jury returned a verdict of suicide.

### Tree Is Refuge in Flood.

IOLA, Kan., Sept. 23.—J. R. Hibbs and three members of his family, who had been in a treetop two days during a flood, were rescued late at night. They live on a farm 20 miles from Iola and clung to the tree when their home was swept away. All are suffering from exposure and lack of food.

### A Single Application Banishes Every Hair

(The Modern Beauty)

Here is how any woman can easily and quickly remove objectionable, hairy growths without possible injury to the skin: Make a paste with some powdered delatone and water, apply to hairy surface and after 2 or 3 minutes rub off, wash the skin and the hairs are gone. This is a painless, inexpensive method and, excepting where the growth is unusually thick, a single application is enough. You should, however, be careful to get genuine delatone.

### \$530,000 ESTATE DIVIDED

Chicago Millinery Merchant Leaves \$100,000 to Each Child.

CHICAGO, Sept. 25.—The will of Bernard Baugarden, clothing and millinery merchant who died August 20, distributes \$530,000 among 13 relatives and seven charitable organizations.

The widow, Mrs. Rosa Baugarden, of 4447 Greenwood avenue, is to receive one-third of the estate. Nathan W. Baugarden, a son, of 5651 Calumet avenue, is to receive the income on \$100,000 until he dies, when the principal will go to his children if he has any. If he leaves no children, the sum is to be held for the use of the children of his sisters, until the youngest child reaches his majority, when the principal and interest will be divided among them.

Mrs. Beesie Rosenthal, of 4447 Greenwood avenue; Mrs. Celia Gold, of 518 East Forty-sixth street, and Mrs. Miriam Walper, of 721 East Fifteenth street, daughters, are each left \$100,000 under the same conditions. Other relatives are given smaller amounts.

The Beth Moshev Zikim, of 1649 South Albany avenue, the Marks

### FRAUD CHARGED TO MAYOR

Nebraska Official Held to Have Influenced Relatives' Will.

CUSTER, S. D., Sept. 23.—Circuit Judge McGee has given a decision holding void the will of Mrs. Marathia Kleeman, an early resident of this place, on the grounds that fraud and undue influence were used by Ira Hungerford, Mayor of Crawford, Neb., and his wife, a daughter of Mrs. Kleeman.

Mrs. Kleeman died at Hot Springs in December last. With her just previous to her death was her daughter, Mrs. Helene S. Hungerford, and Mayor Hungerford, who is a prominent real estate man. Another daughter of Mrs. Kleeman Mrs. Elsie McBride, of Crawford, had died a short time before leaving a husband, L. M. McBride, and two small children.

Mrs. Kleeman's will was offered for probate by Hungerford. It named him as executor without bond, directed that he receive a monthly stipend of \$20