

ELIZABETHAN DOUBLET IS REVIVED FOR ORIGINALITY IN DANCE FROCK

Gold Cord, Gold Beads and Pearls Are Used as Embroidery—Lovely New Evening Gown Is Designed for Women Who Wear White—New Bodice Is Greatly Reduced.



When Bodice Is Reduced To Its Lowest Dimension

ALL-White Gown Re-Enters In This Guise

THERE always are women who insist upon white evening gowns, women who look their fairest in white, and one of the loveliest of the new white dance frocks is depicted here, a girlish little model of white indestructible voile over white satin debutante. Rows of closely placed iridescent sequins give the skirt a panned suggestion, and a drop of the filmy voile beneath is edged with iridescent fringe. The princess girde which defines the waistlines, and drops below it in a basque point, is of broad-edged white satin. White pearl earrings and a low coiffure band of pearls set in silver are items of importance in this white costume.



Now Milady's Adopt's The Doublet

Answers to Correspondents

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Tips Show Trend of Fashion's Vagaries. Knitted Jersey Suit Is Chie for Hunting—Violet Pussy-Willow Silk Makes Lovely Neglige.

THE AUTUMN sports girl may be perfectly equipped for a fortnight in the mountains or for a week of golf anywhere at an exclusive sporting goods shop which supplies golfing togs along with mashies and brassies, and correct hunting garb with the latest kind of shotgun.

New for Autumn sports wear is a stunning tailored suit of striped knitted jersey fabric, dark and rich in coloring and made in the approved style, with belt, pockets and skirt short enough to swing in a moult. There is the slightest suggestion of an upward curve at the waist line, in princess effect, and the gown has long silts for armholes. Underneath is a chiffon lining, also violet, to which are attached very long sleeves which wrinkle on the arm. Bands of rose fox edge the sleeves and a border of the fox outlines the skirt edge.

Ribbon is promised a special vogue this Winter and some of the smart little things for wear with Fall suits are made almost entirely of ribbon. A notable example is a turban with velvet trim, upturning against one side; the entire crown is draped with wide, navy-blue ottoman ribbon and a huge bow of the ribbon is draped across the back. There is a deal of skill in the draping of such a bow which must blend with the hat's lines, to be chic; but when a ribbon bow is smart, ah how smart it can be! Over a turban of this sort is drawn one of the new face veils in lattice or hexagon mesh with a staying vinet pattern.

Start Now on Some of Your Christmas Work.

JUST now, before Winter festivities get into full swing, is an excellent time for tucking away a few Christmas gifts in anticipation of the busy season ahead. Aprons, fancy ones and practical ones, make such acceptable gifts that one can always use at least three when apportioning the gifts at Christmas time. One woman always gives a special friend an apron at gift time, and they have come to regard this as an institution, the friend awaiting with intense interest to see the latest variety of apron. There is a delightful little sewing apron in progress now for that friend. It is made from two thicknesses of fine batiste. The other piece is embroidered first. There are two buttonholed slits near the center front of the apron, leaving a panel effect which is elongated into rounded lobes, also buttonholed. There is a wreathed medallion for an initial and several little floral sprays to be worked in light pastel colors. After this much of the embroidery is done, the outer piece is basted to a plain piece of the material and the two are buttonholed together around the entire outside edge, with the exception of the top. When the facing has been placed across the back of the apron, through which can be run a ribbon, and the lobe is tacked in place on the plain foundation, there will be a deep-pocketed sewing apron that is as practical as could be desired.

A separate lace-edged pocket is a feature in a new sewing apron which is made of voile, is quite rounded and faced very nicely, and is fast for at least four inches. The pocket is attached by lace-edged ribbons to the band of the apron by snap-fasteners or buttons and buttonholes.

Russian Cap Is Attractive. The Russian peasant cap of pink velvet is a high turban, certain to be becoming to a round face. Black tulle, a black ostrich band and a pump bow at the back. A close black satin touque has tricorn points. Bush-colored crown of taffeta, a brim of velvet and a frill of black mail. Daggers of jet will be worn. Fancy ornaments of beads are smart. Buckles of colored pyroxylin are o. k. A cannon wheel ornament is seen; also aeroplane and small bouquets of velvet flowers to fit into the tricorn corners.

WOMEN WHO ATTRACT INTEREST ARE CAUGHT BY PHOTOGRAPHER

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Mrs. Charles DeLoosey Oelrichs.

Duchess Torlonia.

Mrs. Geo. T. Marve.

Mrs. Dorothy Gates Herrman.

Anna Pennington.

THE champion woman swimmer of the Ohio Valley is Miss Bertha Bruckman, 19 years old. She beat a squad of 20 picked swimmers from Cincinnati lately in a three-mile swim down the river against a strong head wind. She thinks of trying the English Channel swim after the war.

Mrs. George T. Marve, wife of the American Ambassador to Russia, is returning to Petrograd by way of Norway. Mrs. Marve came from Russia a few months ago for a visit to her home in California. She has been the guest of her sister, Mrs. Moreland, in Pittsburg, and has visited Newport and New York. She is returning now to her work of nursing in Russian hospitals. At the beginning of the war Mrs. Marve took a course in nursing and assumed the direction of the woman's department of a hospital at Petrograd.

This time the wealthy fiance comes from Chicago, but he is not to be named for a time yet—not till Anna sets through her engagement with the Folies.

CUT GLASS REGAINS ITS DRESSING TABLE PLACE

Combination Much in Favor Includes Silver, Which Adds Air of Luxury to Boudoir.



CUT GLASS is coming into favor again for the dressing table, and their handsome sets of silver-backed brushes and mirrors, relegated to obscurity for a while because of the popularity of ivory-backed toilet belongings, are again being used. There is nothing bandwagon for the dresser than silver, and in combination with the pure white of glass, the gleam of silver is both dainty and luxurious in suggestion. Most women will be glad to welcome silver back to the boudoir.

PORTLAND, Or., Oct. 5.—Will you kindly answer through the columns of The Sunday Oregonian how to make sweet pickles as near like the store kind as possible, out of dill pickles that have been put up in a crock and are ready to eat now? Every year those I put up keep fine for about two months, and then I have to take them out of the dill crock and put them in Mason jars and cover with cold vinegar and seal, and that way I can keep them.

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