

DAINTY RECEPTION AND AFTERNOON FROCK DESIGNED FOR DEBUTANTE

For Restaurant Wear Rich Materials Are Combined in Youthful Arrangement—New Dance Costume Is of White Tulle With Bodice of Peach Pink Pussy Willow Taffeta and Wide Skirt—Black Velvet Gown Is Chic.



Dance Frock Is Important

THERE are occasions when even the youngest members of society must be formally gowned and the debutante must have her conventional reception and afternoon costumes as well as her sport clothes. A restaurant frock of rich materials is the combination of materials essentially youthful in arrangement.

Over a skirt of pale buff satin nocturne is dropped the tulle of golden brown indestructible voile which is distended slightly at the edge with featherbone. This light hoop is hidden under a deep hem of brown velvet and there is a flounce of the velvet headed with beaver fur. The bodice of indestructible voile has a crossed sash of velvet and a touch of beaver on the collar.

If there is one type of costume the debutante takes special thought about it is the dance frock, and she must have a half dozen at least. Charming indeed is this flirty frock of white tulle with wing draperies over the hips, and an adorable little bodice of peach pink pussy willow silk draped into a bow below the bust. The tulle flounces are bound with peach pink velvet to match the bodice. This frock with its close bodice and very wide skirt is characteristic of the new silhouette for the winter season.

The debutante may affect somber black velvet, providing its style is sufficiently youthful, and the effect has certainly been achieved in an attractive afternoon costume in which an artful addition of red roses gives the black velvet gaiety.

The Russian bodice has a high collar and long sleeves, and the skirt is made distinctive by its unusual arrangement of flaring panels, which meet deep tucks over the hips. Of course the softest, finest chiffon velvet was used to make this tucked and gathered frock. The roses of gold lace are caught against collar and girdle. With the frock go velvet tam and buttoned boots of approved style.

Answers to Correspondents

BY LILLIAN TINGLE.

Portland, Or., Oct. 13.—Would you please be kind enough to repeat your recipe for Honey Nougat? I am sure you are in the Oregonian some time ago? Thanking you in advance. Yours truly, SUBSCRIBER.

I HAVE published several honey nougat recipes, I think. Try the following and let me know if it is not the one you had in mind: Honey Nougat. 2 1/2 cups sugar, 1 cup honey, 2 egg whites, 1/2 cup water, 1 teaspoon vanilla, 1 1/2 teaspoon salt, 1 1/2 cups nut meats. Boil the sugar, honey and water to the "medium" stage. Beat the eggs with the salt until stiff. Pour on one-half the syrup, beating thoroughly, and let the rest cook to the very hard ball stage. Beat this in with the rest, add the nuts and flavoring. When just soft enough to settle with a level surface, pour the mixture into a bread pan lined with paraffine paper or with nougat water sheets. If the latter are used cover the top also with nougat sheets. Let stand 24 hours before cutting. Cut into suitable pieces, and wrap each in paraffine paper. French candied fruits, cut in pieces, may take the place of part of the nuts. "Judgment" in recognizing the stages of sugar boiling and the proper point at which to cease beating is necessary for success. "Failures" can sometimes be helped by the use of the double boiler. If too thin; or by a few drops of boiling water; if too stiff.

Weston, Or., Oct. 17.—Will you kindly publish at your earliest convenience a recipe for Baltimore pickles. They are made of cucumbers sliced, are sweet and spicy, as near as I can describe the kind I mean. Would also like a recipe for a reliable relish for cold meat that requires no cooking. MRS. L. L. D.

I have no pickle recipe with the name you mention. Perhaps some reader may help. A number of cucumber pickle recipes, sweet and spicy, both whole and sliced, have been given in this column recently. Also a num-



Black Velvet for Debutante

ber of relishes, both cooked and uncooked. You give me no hint as to the kind of relish desired. The following are easy: "Ladies Delight." Chop equal parts tart apples and onions. Add 1 cup seedless halved raisins for every quart. 1 teaspoon salt and 2 tablespoons sugar. Cook in a crock or on a stove, stirring frequently, until the apples are soft. Add 1/2 cup vinegar and 1/2 cup mustard seeds. 1/2 cup young nasturtium seeds, 1/2 cup sugar,

1/2 tablespoon black pepper, 1 very small head chopped celery, 2 chopped onions, 1 teaspoon each ground cloves, cinnamon and mace, 2 pints vinegar, 1 very finely minced clove of garlic, if liked. Mix thoroughly and put up in sterilized jars. If a hot relish is liked, add cayenne, cautiously, to taste; or use a little chili powder, if the flavor is approved. Do not serve pickles or relishes too frequently. They are so often used as an excuse or disguise for poorly-cooked, flavorless meat dishes.

Portland, Or., Oct. 21.—If convenient to you, I would like directions for making mayonnaise dressing, using Weston oil.

Mayonnaise salad dressing.—One pint salad oil, two egg yolks, two to three tablespoons lemon juice, two to three tablespoons vinegar, one to two and a half teaspoons salt. Optional ingredients are one teaspoon powdered sugar, one teaspoon mustard, a few grains cayenne. Have all ingredients with the egg yolks and about one teaspoon vinegar. A tiny pinch of soda may be added to help the mixture. Beat the oil very slowly at first until the mixture begins to thicken. Beat well with a Dover egg beater, thinning as seems necessary from time to time until all the oil and vinegar is used up. The mayonnaise should be stiff enough to hold its shape. It liquefies when added to a salad or kept in a warm place, therefore add it as short a time as possible before serving and keep securely covered in the cellar or ice chest. A screw top glass jar is convenient for this.

If the oil is added too rapidly or if it is too warm the mixture will curdle. Setting the bowl on ice or beating in a spoonful of crushed ice will sometimes help in the latter case. In the former a teaspoonful of egg white may help, or taking a new yolk and starting in to beat again, adding the curdled mixture slowly. The seasoning may, of course, be varied to suit the personal taste and the kind of salad for which the dressing is to be used.

Whipped cream or whipped egg white may be combined with the mayonnaise just before serving, when a lighter, fluffier dressing is desired.

For potato salad more acid and condiments would usually be added. For a fruit salad all lemon juice or a mild mixture of lemon and orange may replace the vinegar and a very minute quantity of sugar may be pleasing to some tastes.

Portland, Oct. 4.—Kindly give at your earliest convenience directions for making grape juice. MRS. A. F. S.

The first method is one recommended by the United States Department of Agriculture, and while it calls for more care, skill and understanding of the underlying principles, it gives perhaps the best-flavored and most wholesome juice. Some of the other methods may, however, be more convenient sometimes or better adapted to particular kinds of grapes.

Method 1. Use only clean, sound, fully ripened grapes. Crush them cold in a fruit press or in a strong, clean, well-scalded sack, letting two persons twist the ends in opposite directions until the juice is thoroughly extracted. Heat the juice very gradually in a large double boiler or a crock set in hot water, to a temperature of 180 degrees to 200 degrees Fahrenheit. Note that boiling point should not be reached. The juice should be heated, but not boiled. Use a thermometer if you have one, as the flavor suffers above 195 degrees Fahrenheit. Let stand 24 hours to settle, then drain from the sediment and strain through a flannel jelly bag. Fill sterilized bottles or fruit jars, leaving a little space for the juice to expand on heating. Seal in a fruit press or in a steam cooker. If the boiler is used, fill with cold water to within one inch from the top of the bottles. Heat gradually, but do not allow to boil. The juice should be no hotter than when it was first heated, 180 degrees to 200 degrees Fahrenheit, and the water outside the bottles may simmer.

but on no account actually boil. If the temperature is too high the juice is less delicate in flavor and is more apt to be cloudy. Seal as soon as the proper temperature is reached. If bottles are used the corks should be new and sound and should be boiled in boiling water until soft. After being driven into the bottles they should be coated with paraffine or bottling wax.

Method 2. Use only clean, ripe, sound grapes. Heat them, slowly, in a crock or double boiler, at the back of the stove, or in a good clean, fireless cooker. When the skins are tender strain through a jelly bag. Add half as much sugar as you have juice, and seal while hot in sterilized cans.

Method 3. Crush well-washed, ripe, sound grapes slightly with a wooden potato masher. Simmer (but do not boil) for about 30 minutes, then crush or squeeze as in method 1. Strain, reheat and skim the juice. Add one cup of sugar for every quart of juice. Let the sugar dissolve, boil 6 minutes and seal while hot in sterilized cans.

Method 4. Prepare and heat the juice as in method 3 but add no sugar. After straining let it get cool and settle; then place in bottles or jars, set on a rack in a wash boiler as in method 1. Heat gradually, letting the water actually boil 10 minutes. Seal while hot. This is less delicate in flavor than that prepared by method 1, but it keeps better.

Method 5. Wash, pick and place the grapes in a granite kettle with as little water as will prevent scorching at first. Bring to a boil, then chop, mash and drain over night. Reheat, bring to boiling point, boil 10 minutes and skim. Put into a crock or on a rack up and place on a rack in a wash boiler. Cover and boil one hour. Wax the corks as above. This gives a juice which keeps better than that prepared in a little crock in flavor. A small quantity of sugar might be added if liked.

Method 6. Cook the grapes to boiling point, crush and drain over night. Next day reheat, boil 20 minutes and seal in two- quart sterilized fruit jars like canned fruit. Let stand two

months, then open and put into sterilized bottles or jars, straining if necessary to secure clearness. Put the corks in the bottles, place in a wash boiler, as in method 1, and heat one hour at simmering point. Then drive home the corks. This method calls for less care than No. 1 and gives a more delicate flavor and texture than No. 5.

Gateway, Or., Oct. 11.—I heard ground cherries are good for the stomach. I think probably the following method will be satisfactory, but I have had no personal experience in drying ground cherries:

Dried Ground Cherries. Scald by dropping into thin boiling syrup. Skim out and spread on platter. Sift granulated sugar over and let dry in the sun, or in a warming oven, or fruit dryer, as may be most convenient. Sift on a little more sugar for packing. Store in airtight receptacles. If liked, a little lemon rind may be boiled in the scalding syrup to modify the flavor of the fruit.

Trousdale, Or., Sept. 23.—Could you tell me of some recipe to use paraly through your valued column? Thanking you for help.

Paraly is used as a garnish and as a flavorer. For the former it is used either fresh, in sprigs or finely chopped, or for some meats, it is crisped by quick frying in deep fat. In the latter case be sure it is perfectly dry before frying, or stuffing, for moisture from the boiling over of the fat. As a flavorer it is usually either finely chopped or dried and sifted, the former being, of course, best. Chopped paraly is used in small quantities in potato and other vegetable salads, in many "hot dressings" or stuffings for meats or fish, in some fancy loaves and croquettes, and in some soups and sauces. Its use and the quantity employed depend entirely upon personal taste.

For drying, it is improved by being dipped first into boiling and then into cold water before being hung up. It should first be carefully picked over, washed, and tied in bunches of suitable size.

CARE OF OUR TEETH VITAL TO OUR WELFARE

Enamel Covering Will Last as Long as We Do If We Only Will Take Care of Mouth by Visiting Dentist Occasionally.

The enamel covering of our teeth is of sufficiently good material to last as long as we do if we intelligently co-operate in the care of them.

This may be accomplished simply by paying a visit once every month to a reliable dentist and having the teeth given a thorough cleaning. This to be followed up by daily faithful care. Faithful care means the brushing of the teeth morning, noon and evening, after each meal.

The health department of New York City has issued leaflets for the care of teeth, and it has given the following as a safe and cheap tooth powder:

The prescription is two ounces of precipitated chalk, one-half ounce of powdered soap and one dram of powdered orris root.

It seems the mouth germs can only gain a foothold where there is some roughness to which to cling.

Decaying food creates acids which corrode the enamel and afford the desired roughness, and the tartar affords the same.

This being the case, it is so easy to see why clean teeth are so necessary. If these mouth germs do get fastened upon unclean teeth it is almost impossible to dislodge them, as they are provided by nature with a glue-like substance by which they attach themselves, and there they stay and busy they keep. Having entered the tooth through the enamel and corroded enamel they do not stop until the tooth is, as we say, decayed.

The mouth, through cleaning and polishing of the teeth, keeping off the growth of tartar, and dentists who

have used this preventive method assert that if children's teeth are given a fair chance they may at the age of 20 be without a single cavity, and that, if it is possible to prevent decay for 15 years, it is, by care, possible to prevent it indefinitely.

Decay is largely accomplished during sleep, and a good mouth wash upon retiring is advised. Nothing is better than one teaspoon of common baking soda in a half glass of water.

The enamel of our teeth is one of the hardest substances known, but it is the one part of the human body which never renews itself. When destroyed nothing can replace it.

Hints for Sandwiches. Mother's Magazine.

Combination Sandwiches—Chop together one-half cupful cold boiled ham, one-half cupful chicken, three hard-boiled eggs, two tablespoons onion, one cupful chopped celery, two chopped cucumbers, pickles. Mix together thoroughly. Season with salt and mix with enough mayonnaise or melted butter to make a nice paste to spread on slices of buttered bread. Form into sandwiches.

Sweetbread Sandwiches—Chop cooked sweetbreads and stuffed olives together, using an equal amount of each; add a little shredded lettuce and moisten with well-seasoned French or mayonnaise dressing. Spread on thin slices of bread.

Apple Sandwiches—Chop fine two ripe apples, two stalks of celery and one sweet pepper. Mix together with a little mayonnaise dressing. Spread between thin slices of buttered bread, garnishing with a sprig of watercress.

Bacon Appetizers—Fry the bacon until crisp, then break up into bits, add some chopped green peppers and chopped onion, using about one cupful of each. Season with salt and pepper to taste, then when the onion and pepper are cooked enough, add a little shredded lettuce and spread on slices of buttered bread and form into sandwiches.

Tobacco and Heart Disease. Good Health.

Playing an important part in the high death rate from heart disease is the use of tobacco. The effect of nicotine upon the heart is indicated by the pulse, a most accurate index to the condition of the heart. The pulse says that the heart is partly paralyzed, that its force and vigor are diminished, that it is poisoned, in fact. Old smokers, in every four of those who have indulged but a few years, often suffer with palpitation of the heart, intermittent pulse, angina pectoris and other symptoms of derangement of this most important organ. There is, in fact, a diseased condition of the heart which is so characteristic of chronic tobacco poisoning that it has been appropriately termed "narcotism of the heart."

Medical statistics show that about one in every four smokers has this condition. There is good evidence for believing that not only functional, but organic disease of the heart may be occasioned by the use of tobacco.

Getting Ahead. "I suppose a fellow ought to have a good deal of money saved up before he thinks of marrying."

"Nonsense! I didn't have a cent when I started, and I'm getting along fine now."

"That so? Installation plan?" "Yes; and we've only been married and keeping house for a year and I've got the engagement ring all paid for now."—Philadelphia Press.

To Remove Indelible Ink Stains. In marking my linen I found that in spite of my care I dropped several spots of indelible ink on a fine piece. Although I had heard that indelible ink never came out, I was told by a chemist that equal parts of ammonia and turpentine would remove it. I tried this, saturating the linen and rubbing hard, afterward washing in clear water, thoroughly with perfect success.

To Mark Leaned Dishes. It often happens, especially at fairs and upon similar occasions, that one is

Nemo Genuine Merit Always Wins Out! NEMO—More DURABLE than any other corset NEMO—More VALUE than any other corset NEMO—Always FASHIONABLE, but never friskish NEMO—All shaped for the INDIVIDUAL FIGURE NEMO—PERFECT FIT without alteration. NEMO—HYGIENIC features and patented INVENTIONS NEMO—Sold in GOOD STORES EVERYWHERE

The "Self-Help" Nemo Wonderlift Corset The most brilliant success the corset world has ever known. It opens a new era in corset service and corset selling. The semi-elastic Wonderlift Bandlet is instantly adjustable to any figure. It supports and holds in place the vital internal organs, preserving the health and preventing disease. Already many thousands of physicians are prescribing the Wonderlift, not only as a remedy for women's ills, but as a preventative. Nine out of every ten women correctly fitted in a Nemo Wonderlift Corset will never be satisfied to wear any other. No. 554—for short full figures \$5.00 No. 555—for taller full figures No. 556—for slender to medium

Nemo Self-Reducing Corsets with Relief Bands For a certain type of stout figure, Nemo Corsets with Relief Bands are best. The Relief Bands now are made largely of semi-elastic Lastikops Webbing. They gather up a large, soft abdomen, support it comfortably, and gradually, by a constant massage, drive away the fat and make the figure both smaller and lighter. This very valuable and popular feature is now used in three different models, for three different types of the short figure: No. 402—For stout figures with small bust; No. 403—For stout figures with large bust; No. 404—For stout figures with large bust and large abdomen and hips. No. 405—Similar to No. 403, but with higher bust and back; for taller full figures, with large bust—\$4.00. Each has a medium skirt, with elastic bands at back to give comfort in any position. Many thousands of stout women of medium height have worn No. 408 for years, and will wear no other. The two new models provide the same satisfaction for the shorter and taller types.

WINGS ARE LATEST FAD FOR FEMININE APPAREL

Draperies and Panniers Are Found Everywhere on Smart Frocks—Fashion, Born in France, Attributed to Interest in Warplanes.

WINGS are the latest feature of feminine dress, but they are not located on milady's shoulders. One is much more likely to find them on the hips and the aprons and under her collars and, of course, on her headgear. Paris began talking about wings early in the season, and wing-draperies and wing-panniers were soon firmly established in fashion. One of the first wing effects was seen at the Harris Theater, where the leading lady wore white satin with exaggerated wing draperies, in "Rolling Stone."

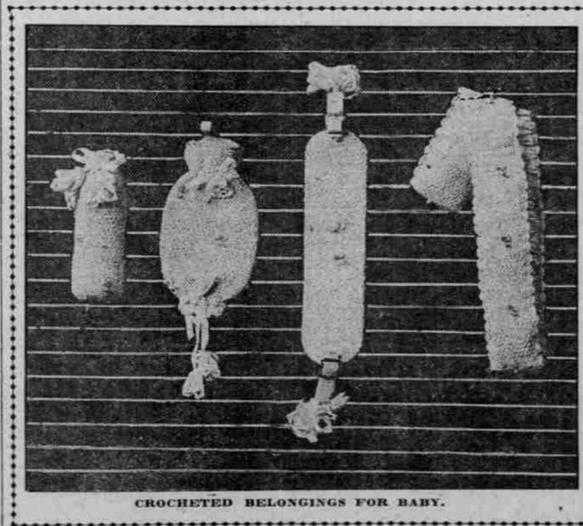
Even children's little frocks have eccentrically placed pinions—otherwise wings—and Jeanne Lanvin has brought out a number of enchanting party frocks for wee girls, with hooped skirts of silk or chiffon under flounced skirts of tulle and lace. The hooped skirt, he it understood, is a sort of "wing," according to fashion's idea; since everything that is reinforced with stiffening material comes under wing classification. The 20th-century hoop is a much modified version of the 19th-century hoop, which would have required a subway car all to itself; but the idea is the very same—yards of light fabric made to stand out from the fast because of its artificial featherbone or wire beneath, but the twentieth-century hoop usually stands out from the ankles—or even several inches higher—for modern skirts are not smart unless they reveal the buttoned bod almost to its upper edge.

Wing panniers and draperies are supported by wing interlining which has "body" enough to make tulle and soft silk retain a smartly bouffant effect, while remaining invisible itself. There are also light featherbone hoops to run into casings on lingerie petticoats and tiny contraptions which may be tacked to the wing points of collars. One of the French couturiers ascribes the "penchant" for wings in costume to interest in the aeroplanes and hydroplanes being used in the war. This may be true; but of all the wing attachments which woman has contrived to add to her wardrobe, it is hard to determine just what sort of wings, angelic, birdlike or warlike, she inspired the return of the bustle, which, made of crinoline and featherbone, must be included in fashion's new wing appendages.

Artificial Gems Soon on War. So successful have been the experi-

NEW GIFTS FOR YOUNG MOTHERS ARE PROPOSED

Crocheted Articles for Baby's Crib and Perambulator and Also as Presents For Autumn Brides Are Suggested.



CROCHETED BELONGINGS FOR BABY.

HERE is something entirely new for the woman who knows how to crochet and has Christmas gifts in mind. These articles are crocheted with white cotton and are washable. On the parts where the plain stitches occur little rosebuds are embroidered with washable floss and a trimming of narrow pink ribbon completes the dainty effect. Blue or pale yellow, or any preferred coloring, may be substituted for the pink.

One of the bags holds baby's milk bottle; another a tiny hot water bottle for the crib. A strip with elastic metal clasps for the stockings. A pair and the long strip, joined at the ends, is to hold up the toddler just learning to walk. This strip is lined with shirred pink satin.

A new idea in the crocheting line also is the garter ends supplied with metal clasps for the stockings. A pair of these garters will make a charming gift for the Autumn bride.

asked to loan dishes, utensils or other articles which are difficult to mark. Any such article can be "tagged" by pasting on it a strip of surgical plaster marked with the owner's name. The article can be washed as usual, as neither the plaster nor the ink in it will wash off.

Reason for Being a Woman. Atlantic.

By nature man belongs to the hunt in the open, and woman to the fire indoors, and just here lies one of the best reasons for being a woman rather than a man, because a woman can get along without a man's out-of-doors much better than a man can get along without a woman's indoors, which proves woman of the two the better bachelor, as being more self-contained and self-contented. Every real man who abroad on the hunt is always dreaming of a hearth and a hob and a wife, whereas no real woman, if she has the hearth and the hob, is longing for a man's hunting spear or quarry. If she is indeed a real woman she will very likely long to give a man the comfort of the fire, provided he will not stay too long at a stretch, but get out long enough to give her time to brush up his hearth and rince his teapot satisfactorily to herself.

TODAY'S BEAUTY SUGGESTIONS

Face powder simply covers up an unattractive complexion and leaves no lasting benefits. Those who have tried a simple surpax face lotion find it much better, as it removes skin discolorations, such as freckles and tan, and makes the skin smooth, white and velvety. This lotion is made by dissolving four ounces of surpax in one-half pint hot water, then adding two teaspoonfuls glycerin. This complexion beautifier does not rub off or show like powder, and gives a more refined appearance. It removes both shininess and sallowness, rapidly giving the skin a permanent healthy, youthful appearance.

An especially fine shampoo for this weather can be had at trifling expense by dissolving a teaspoonful of canthox in a cup of hot water. Pour slowly on scalp and massage briskly. This creates a soothing, cooling lather that dissolves and removes all dandruff, excess oil and dirt. Rinsing leaves the scalp spotlessly clean, soft and pliant, while the hair takes on a glossy richness of natural color, also a fluffiness which makes it seem very much heavier than it is. After a canthox shampoo arranging the hair is a pleasure.—Adv.

Hot Curling Iron Goes —No More Broken Hair!

(Beauty's Mirror) Every woman knows that continual use of the hot curling iron means brittle, blistered, parched, dead-looking hair with burnt, uneven ends. There's no need of anyone using that instrument of torture, now that we know what can be accomplished by the occasional application of ordinary liquid siliceous. This is not only more effective, giving the hair the place of part of its natural beauty. Any drugstore can supply siliceous in liquid form and a few ounces will last many weeks, so it is quite economical to use.

The approved way is to part the hair in several strands and with a clean tooth brush apply the liquid the full length of each strand. The over-night transformation is so successful that it can be accomplished by this simple and harmless method.—Adv.