## NEW FROCK DESIGNS EMPHASIZE FLAT, GIRLISH LINES AT BACK

Pointed Coat-Bodice of Tulle With Garnet Beads That Hang Straight Down is Feature Appearing in Dance Model-Silver Lace Used for Overskirt and Bertha.



Garnet Beads Decorate Beer Frock

N spite of the bouffant drapery, a designer has managed to give a ▲ pretty new dance frock a flat line at the back, quite an achievement, as anyone accustomed to handling fabrics can understand. The looped-up wing overdress is of white pussy-willow silk and underneath is a petitical of white tulle with a border of garnet beads. An apron of tulle and garnet beads mingles with the silk drapery, weighting it down at the back. The feature of the frock is, of course, the pointed coat bodies of tulle and garnet beads which hang straight down from the edge of the decolletage.

It was not necessary to add aprons, capes or sashes to give an exquisitely simple frock a correct line at the back, for its wearer possesses the long, graceful lines of figure and the admirable carriage and poise which need no help from art. anyone accustomed to handling fabrics

mirable carriage and poise which need no help from art.

The frock, a most beautiful example of 1916 fashion, is of king's filue velvet, with a bodice of tuile embroidered in blue and white bends. This transparent bodice is draped over flesh-tinted net. The skirt suggests flower petals, one overlapping the other, and there is no belt or girdle to break the line between bodice and skirt.

Not only is a new gay little dancing dress gathered at walst and hip, but it has also a draped, crossed bodice.

but it has also a draped, crossed bodice, and over this is a lace bertha shirred on cords. Yet the effect at the back is girlishly flat, without a suspicion of the dowdiness that an inexpert dressmaker probably would achieve with such a combination of gathers and shirrings, one over the other.

The frock is built of pale pink faille classique, and the little pleated frill outline skirt scallops is an interesting detail. Silver lace forms the gathered overskirt and bertha. The surpliced bodice is of the pink faille classique. but it has also a draped, crossed bodice

### Answers to Correspondents BY LILIAN TINGLE,

PORTLAND. Oct. 29.—Would you kindly give a recipe for Scotch out cake? Please publish it in The Sunday Oregonian, as do not take the daily. MRS. E. B. C. THE difficulty in making Scotch oat cake lies in the fact that it is

almost impossible to get the right kind of oatmeal here. Neither rolled oats' nor "steel-cut oats" will do. The real Scotch oatmeal, for baking purposes, is partly floury and slightly granular. One Scottlsh friend, here in Portland, compromises by regrinding the oatmeal abe buy serinding the cattered.

slightly granular. One Scottish friend, here in Portland, compromise by the state of the Scottish friend, here in Portland, compromise by the state of the Scottish friend, some successful her cakes are following is an "imported" recipe. "Knack is essential for success even with the fight kind of meal.

Scotch Catcake—One pound fine catmend, 1½ counces lard or dripping, 2 teaspoon baking soda. 1½ teaspoons sail: Mix all together with the short caing melted in enough hot water to make a dough which can be kneeded, but which is dry enough to tend to cramble around the edges. Roll very thin, with the short limits a fine branch of the cakes are nore usual in Scotland.

Perfect Cerrioge Max Discussion of flour on a small sheet of paper will help you in which can be kneeded, but which is dry enough to tend to cramble around the edges. Roll very the state of the state of all fold in the will be shorted into a moderate oven for two and a half cups with class of the side. Turn into a round cake pan that has been inted with offeld paper, and hake the mandal of the state of the side in the care white of two ergs, bearing with our threads. Pour in stream over the cake of form side in front of the firm. Since open fireplaces for tossing are not usual in Portland, you may nee the oven for the crisping, drying out process; but the flavor is not as fold as when the catcakes are firm in the cay in advance of the cay of the crisping drying out process; but the flavor is not as fold as when the catcakes are for in the cay of the crisping drying out process; but the flavor is not as folded in fine of the firm of the firm. Since open fireplaces for tossing out process; but the flavor is not as folded in filled on the cay of the crisping drying out process; but the flavor is not as fold as when the catcakes are firm the cay of the crisping drying out process; but the flavor is not as folded in filled on the cay of the crisping drying out the cay of the cay of the cay of the crisping drying out the cay of the cay of the cay of the cay



pe for head cheese. Perhaps sor lpe for head cheese. Perhaps some reader may make a suggestion; or I may find mine by next week.

Sausage may be made of pork, or pork and beef, or of beef only, or of pork and veal or mutton—the variations are numerous, and different names are given. The flavoring also may be varied.

Following is a typical plain pork sausage recipe:

Home Made Sausoge

Home Made Sausage.

Young pork tenderloin, four pounds of any other lean cut, two pounds of very fat cut, all without bones. Put it through the sausage grinder (after cutting up and freeing from all bone, skin and gristle), and grind it three times, or until as fine as desired. For each pound of meat use I teaspoon sage, I teaspoon said, I-3 teaspoon black or white nepner, as preferred 14 sage. I teaspoon sail, 1-3 teaspoon black or white pepper, as preferred, it teaspoon nutmeg or mace if liked. Some makers like a suggestion of thyme or summer suvery in place of using all sage. The amount of sait and pepper may be varied to suit individual taste. Mix in the seasoning very thoroughly.

For storage, pack into fars and cover one inch thick with melted lard. Keep in a tool storeroom.

### CO. G .WILL HOLD REUNION

(Continued From Page 5.) with insurance circles for some time. He is manager of the Massachusetts Life insurance Company here. C. D. Emmons—Now with the War-ren Construction Company. He was formerly in the real estate business and has interests in the Queen Char-lotte Islands, B. C.

James E. Bangs—Was a former dra-matic critic of The Oregonian. He is now dead.

C. W. King-Prominent in merchandising circles here for a long time. He is a member of the firm of Olds, Wortman & King.

C. S. Sladden.—Now deceased. Was formerly a real estate and insurance dealer at Eugene.
F. R. Lownsdaie.—In the real estate business here for some time. Is now dead.

dead.

H. A. Darnell.—Was a manufacturer's agent here and is now living in New York City. He was at one time with the American Consulate in Paris.

R. Smith.—After some time spent in business in Portland he lived on his farm near Oregon City. He has since died.

died.

N. F. Gillespie.—Was with the Meier N. F. Gillespie.—Was with the Meier & Frank Company here for some time. He left Portland a few years ago.

O. B. Stubbs.—Proprietor of the Stubbs Electric Company of this city.

C. A. Monell.—Is clerk of the District Court here.

J. M. Crabbe.—Formerly in the insurance business here. He went to Calliornia some time ago.

J. A. Reid.—A former shoe manufacturer here. He sold out and went East.

You do not say whether you want a rich or an inexpensive cake. The following was sent me by a correspondent some time ago. Write again if it does not read like the sort of thing you had in mind. I have a whole volume of fruit cake recipes of one kind and

Line your pans with heavy white greased paper to prevent burning. The heat of the oven depends upon how thick your loaves are to be. Use the

# WOMEN PLAY ROLES OF HEROINES IN EUROPE AND UNITED STATES

Fate of Lady Ralph Paget, Taken Prisoner by Bulgars, Is Subject of Speculation-Dr. Anna Shaw Refuses Car in Suffrage Parade, Insisting on Walking-Women's Justice League Trying to Settle Colorado Differences,







M. W. Gorman.—Was prominent as a botanist and worked in Alaska for the Government. He is now curator of the Forestry building.

O. P. McFall.—Was in the paper business here and is now a farmer in the Hood River district.

Ed Tucker.—Is now in Seattle, where he is connected with a firm of book publishers and stationers.

F. O. Burckhardt.—Is vice-president of the Alaska-Facific Fisheries Company, with headquarters here.

George F. Jones.—Now dead, Was formerly a solicitor for The Oregonian.

nian.

H. A. Schaub.—Was prominent in the transportation busines here and is now city freight agent for the Burlington at Seattle.

L. R. Flint.—Was traveling salesman. L. R. Filint.—was traveling sateshall for a carpet house in Portland and is now a merchant at Eurene. Ivan Humason.—Is in the real estate business here, an occupation he has followed for years.

GIRL WED. THEN COURTED Bridegroom, However, Disappears as

Another Marriage Is Arranged.

TRENTON, N. J., Nov. 6 .- Having

whom everybody still supposed to be Miss Warnoch, then the date for the weeding was set and, according to the testimony, as the time approached Rockafellow became afraid of the exposure, and at a dinner in honor of the proposed weeding attendants, his wife told him that if he falled to announce the truth she would do it herself. He lost his nerve, quit the house and wasn't seen again. That was almost three years ago, and the man has never communicated with his wife since.

Ogden Mills on Atchison Board.

TOPEKA, Kan. Nov. 7.—Ogden Mills, Adv.





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