

VELVET TAILLEUR OF NEW MODEL DESIGNED ALONG DIRECTOIRE LINES

Rigid Tailored Lines Departed From With Extraordinary Effect—Bucks of Horse Show Frocks Regarded as More Important Than Fronts, as Being in Range for Inspection More Frequently and With Better Opportunity.



Velvet Tailleur for Horse Show. In Cafe Au Lait Tones.

There is just the happy departure from rigid tailored lines that a velvet suit ought to show in a Lanvin model of dark brown velvet with narrow bands of heavier for trimming. Do not overlook the beaver-edged pockets, which are a feature of special interest. This coat emphasizes the Directoire lines, which some of the courtiers insist will be more popular than the already rather overdone Moy-nage style by midwinter. A brown velvet and gold cloth hat with a pale shrimp-pink rose is exquisite with this velvet and beaver tailleur.

COAT-DRESS EXPECTED TO REMAIN IN VOGUE WINTER AS WELL AS FALL

Piece of Over Apparel Sometimes Has Skirt Simulated by Attaching Deep Band of Material to Drop Skirt of China Silk or Taffeta—Wing Finish Being Used in Sleeves.

One of the interesting features of new fashions is the coat-dress, which, as its name signifies, is a coat that simulates the lines and general effect of a dress. They are considered in excellent taste for Fall wear, and it is likely that their vogue will extend throughout the Winter, and that they will be worn beneath the great top coat. Sometimes the coat-dress has a simulated skirt, which is really nothing more than a deep band of the material attached to a drop skirt of china silk or taffeta. The "coat" extends almost to the hem of this petticoat, and sometimes it is introduced with fur. An idea that was originated a year ago is ex-

sult and dress, with the mere suggestion of a short waistline, and with the broad revers, double-breasted fastening and high turnover collar, will finally win out. With this type of suit there is sometimes introduced a waistcoat of contrasting cloth. It is cut very long, after the manner of Louis XV modes. As a matter of fact, certain of the newest fashions evidently seek their inspiration widely from the past in their history. This means that there is a considerable amount of braid elaboration as well as the employment of fancy buttons and laces. Pockets are again featured in all their manifold shapes and trimmings. There is a fad just now for flannel collars on serge and satin dresses. White is given the preference, but light blue, pink, rose and purple are in evidence. These collars are simply enormous in size, and they have matching cuffs, which are also large. They may be bought separately and attached to the dress.

Ribbon Used Lavishly. A great deal of ribbon trims the new things. It finishes the girdles, binds the seams and outlines the scalloped edges of flounces and of the drop skirt. Ribbon is also shirred in various ways and used for the neck and cuffs. Particularly effective when used in such colors as old blue, rose or orchid, or either black or white backgrounds. For women of youthful figure there is a dance frock with modified panier draperies. Even the reed is seen, but with much less insistence than six months ago. Nearly all the evening dresses show longer skirts, and some of them have trailing lengths hanging from the backs or from the sides. Great quantities of tulle are employed over satin and over cloth of silver or gold to make gala frocks. It is said that the supply of metallic braids is limited, and that is one reason why the price has been advanced.

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For the sports wear heavy jersey cloth is liked, and there are wonderful jersey dresses, trimmed with fur, which may be worn with a matching sweater or under the big coat of separate order. Yellow, old blue, rose and purple are the colors liked. There are sports suits, too, which are made of wool plush, in plaid or striped designs. Such are, really, the successors of the gay and cutting garb of the departed Summer.

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Answers to Correspondents

BY LILLIAN TINGLE. CANBY, Or., Oct. 12.—Dear Miss Tingle: Will you kindly give some recipe for serving bar le duc, and is it served with anything excepting cheese and butter? Is there any special way of making bar le duc, or is it simply a very rich preserve? I had never seen it before, and I get crisco recipes by writing to the manufacturers if you are interested enough.

BAR LE DUC preserves are, as you say, usually served very simply at the end of a meal with neutralized cream cheese, or even rich cottage cheese. Crackers or crisp bars of toast are the usual accompaniment. Bar le Duc being rather expensive is not so often served as freshly as preserves, with hot biscuits or waffles for an informal "Sunday tea" or simple supper, but, of course, it might be served on such an occasion if you wish. Or it might take the place of red currant jelly with lamb chops, mutton or venison, though, I think, most people would prefer the jelly. It might also be used in small fancy tarts of plain or sweetened pastry. Following is a recipe for making "imitation" Bar le Duc. It does not, of course, equal the real imported article.

Preserve, Bar le Duc (imitation)—1 pound large selected currants or gooseberries, 2 1/2 pounds sugar. Select the largest and finest berries and stem them carefully without crushing. Warm and crush enough ordinary currants or berries to give 1 pint clear juice. Boil the sugar and juice 5 minutes. Bring it slowly to the boil and skim carefully. Then put the selected berries into the syrup and simmer 5 minutes. Take them from the syrup without breaking and boil down the syrup, skimming well, and straining if necessary before pouring over the fruit. Seal in small jelly glasses and keep in a dark place. Some makers use honey in place of part of the sugar. Others use 3 pounds sugar to 1 pound fruit and 1 pint clear juice. In the "real" Bar le Duc each currant or gooseberry is whole and seedless, the seeds having been carefully removed through a slit in the side of the berry. "Bar le Duc" is the name of the place where this preserve originated. A peaceful little town as I say it some eight years ago; but now, alas! in the French war zone. The preserves are usually made of red or white currants or gooseberries, though I think strawberries are also sometimes used. Seaside, Or.—Do you consider crisco just as good for baking as butter and lard? Like to cook by weight better than measure, but crisco seems much lighter than butter or lard. Should I use more, and if so, how much? Crisco is better than butter or lard for all deep frying, as good as either for some kinds of cake and pastry making; not so satisfactory as lard for some forms of pastry; and inferior to good butter for any purpose where flavor plays a leading part. It is, however, one of the best butter substitutes.

"PREPAREDNESS" EFFECT LENDS TONE TO DENS

Patriotic Colors Used in Table Covers and Sofa Cushions and One Woman Even Uses Them for Towel Embroidery.

THE slogan, "Preparedness," has furnished inspiration for many new ideas in home decoration. There are "preparedness" scarfs and table covers embroidered with the Nation's emblem, and one patriotic housewife has even gone so far as to cross-stitch her towels with a red, white and blue flag. The good taste of this is rather questionable, but there can be no objection to the "preparedness" cushion. The cover is of tan linen, with a trimming of tan cotton fringe at the ends and the gracefully draped flag is embroidered in silk. The lettering and wreath are put in with stencils, the letters buttonholed in color around the edges and the green leaves outlined in darker green hem-stitch.



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How You Can Remove Every Trace of Hair (Toilet Talk) A stiff paste made with some powder delonate and water and spread on a hairy surface about 2 minutes when removed, take every trace of hair with it. The skin should then be washed to free it from the remaining delonate. No harm can result from this treatment, but be sure it is delonate you get and you will not be disappointed.—Adv.



It Rests Your Back!

This ENTIRELY NEW Corset Service Deserves Close Investigation by EVERY WOMAN—SLIM or STOUT

- Nemo Back-Resting Corsets give lines of ultra-fashion. Flatten the back. Expand the chest. Help to contract the abdomen. Induce an erect bearing and healthful poise. Nemo Back-Resting Corsets prevent and relieve backache by strengthening and supporting the tired muscles. Produce a feeling of restful comfort; soothe wearied nerves. No. 338 BACK-RESTING, for very slim figures; wide unboned side-sections protect sensitive hip bones. Very light—weighs only 15 ounces. Sizes 19 to 26. \$3.50 No. 350 BACK-RESTING, for slender to medium figures of medium height. Lightly boned—weight 18 ounces. Very flexible. Sizes 20 to 30. \$4.00 No. 509 BACK-RESTING, with "Invisible" Nemo Self-Reducing Straps; for full but not over-stout figures. Light, flexible and comfortable. Sizes 22 to 36. \$5.00 IN ALL GOOD STORES The Nemo Hygienic-Fashion Institute, New York B.R.—10

four tablespoons brandy or spiced fruit syrup, one pound sultana raisins, one pound dark seeded raisins, one pound best currants, one pound blanched almonds, cut lengthwise, one pound mixed crystallized peels (or one-fourth pound orange peel, one-fourth pound lemon peel, one-fourth pound citron peel and one-fourth pound glace cherries). If the maximum of fruit is desired, another pound of raisins or currants, or better, one-half pound of each, might be added (making six pounds in all), but the five pounds of fruit and nuts will usually seem rich enough, and with the four pounds of cake foundation and the liquid will give a large eight to nine-pound cake. I generally cook this quantity in two flat loaves and stick them together afterwards with almond icing, if you prefer to bake the cake a narrow shoe box or corset box, lined with well-greased paper, is good for storing a tin. About four hours will be needed for baking. During the first hour it rises, in the second it rises and begins to brown, in the third browns and stops rising, in the fourth cooks in center, and must be protected from further browning, but it should not be removed until it has been thoroughly tested (by sight, smell, hearing, touch and skewer) or it may have a heavy streak in it. Have pans ready before you mix. Have greased lining papers, well-fitting and projecting one inch above the pans. Have the raisins and currants quickly scalded, washed in several cold waters, carefully picked over (for stones, seeds or stalks), and dried in a warm place where they will swell a little. Have the flour warmed, sifted, measured or better, weighed, and re-sifted with the soda and spices. Warm it on a paper in the warming oven. Cream the butter in a large warm bowl. Do not oil the butter. Beat in the sugar. Use a long-handled flat-bowled wooden spoon. Learn to use alternately different sets of muscles in beating so that you may continue, uninterruptedly, without getting tired. Have the butter well increased in bulk and quite white before adding the sugar. Add the eggs, unbeaten, one at a time, with about one tablespoon flour to maintain the creamy butter consistency and air-entrapping quality of the batter. Add liquids in the same way, being careful to keep the right consistency of the batter, not "thinning" it and wasting your beating, as well as making it easier for the fruit to sink. Add the other flavorings. The "fruit peel and nuts tossed in a little of the flour, so that each piece

is separate. Lastly, fold in any remaining flour. Put into the prepared pans, scraping the mixture well from the center to the sides. The cake may be baked, but there is usually a difficulty with so solid a mixture in getting the center baked without imparting a "burned currant" flavor to the outside slices. Consequently many of the people (including myself) use steam to cook the cake, and the oven for finishing only. Four to five hours' steaming, followed by three-fourths to one and one-half hours in the oven, will usually be enough, the exact time depending upon the thickness rather than the size of the loaf. For steaming a cap of greased paper should be used. Or if the tin comes high enough above the mixture to allow for all possible rising, a tin cover or a second inverted pan may be used. A greased paper cap is also helpful, sometimes, in baking to prevent too rapid top-browning. If there is any danger of too great heat from below in the oven, an asbestos mat may be used under the cake tin. Home-made candied peel and cherries not only reduce the cost of the cake, but also improve its flavor. The spices may be varied to suit individual taste. A Wisconsin inventor has patented skin with pivoted foot pieces that avoid a wear along over snow or ice as he presses his feet down against the runners.

Train Your Hair as an Actress Does

No class of people devotes as much time to beauty as do actresses, and naturally no class must be more careful to retain and develop their charms. Inquiry among them develops the information that in hair care they find dangerous to shampoo with any makeshift hair cleanser, instead they have studied to find the finest preparation made for shampooing and bringing out the beauty of the hair. The majority of them say that to enjoy the best hair wash and scalp stimulator that is known, get a package of cacthor from your druggist, dissolve a teaspoonful in a cup of hot water and your shampoo is ready. It costs less than three cents for this amount. After its use the hair dries rapidly, with uniform color. Dandruff, excess oil and dirt are dissolved and entirely disappear. Your hair will be so fluffy that it will look much heavier than it is. Its luster and softness will also delight you, while the stimulated scalp gains the health which insures hair growth.—Adv.

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