PARIS MODELED DANCE FROCKS ARE SIMPLE IN LINE WITH BLACK AS PREVAILING COLOR

Laces Exceedingly Popular and Evening Gowns of Filmy Material Are Veritable Craze-Straight Lines From Shoulder to Heel Feature One Much Admired Creation That Is Strikingly Graceful.



From Paris-But

ANSWERS TO CORRESPONDENCE

FIRWOOD. Or., Aug. 25.—Dear Miss. Please send me a recipe for watermel fingle: Would you please give me a recipe for ripe tomato preserves. Yours truly.

MRS G. S. E. I am sorry to disappoint you.

TYPICAL of the simplicity of line which Paris favors for dance frocks just now is a little dancing dress of satin with the inevitable touch of sparkling trimming. And here again is the black dance frock! One will note many of them this year, for black evening gowns promise to have a tremen dous vogue. The black satin skirt is gathered at the waist and again at the edge-into a narrow hem, and the drapery is a length of gold lace, caught at the hips and weighted in front with a jet tassel so that it drags down into graceful folds. Jet bands and bands of petunia velvet cross the shoulders and petunia velvet edges the top of the bodice. A petunia flower with gold feaves is caught against the corsage.

Laces are extremely popular this year, and black lace dance frocks are a veritable craze. A very handsome border lace of Calais design is draped over black satin liberty in one charming model. The transparent yoke and long sleeves are of black tulle, and the bodice is most gracefully draped. This is one of the costumes designed after the sveitline principle for large figures and the proportions, as well as the drapery and the arrangements of lace and tulle have been carefully considered. The stout women can now buy a ready-made dance frock and wear it the same evening without alteration, so well do these sveltline-inspired models adapt themselves to the large

An extreme type of the straight-line evening gown is a model from a French house. Few ordinary dressmakers could achieve such beautiful simplicity of line but this gown is masterly. Flesh-tinted metal brocade forms the foundation of the costume and over this is flung silver fishnet. Silver rose help to weight down the drapery into the flat lines that are so strikingly graceful, and where the roses are not sufficiently heavy, long tassels of sli-yer cord lend their dragging weight.

An Eye for Bargains,

Youth's Companion.
"Sire," said the grand vizier of a certain Oriental potentate, "I suggest that in the future we buy our automobiles from the Western company that

has just offered us a 30 per cent discount."

"Good!" said the potentate. "Order a consignment of 500 automobiles, assorted sizes, at once, and tell the company to send us a check for the discount by return mail, and the bills pany to send us a check for the discount by return mail, and the bills pany to send us a check for the discount by return mail, and the bills pany to send us a check for the discount by return mail, and the bills pany to send us a check for the discount by return mail, and the bills pany to send us a check for the discount by return mail, and the bills pany to send us a check for the discount by return mail, and the bills pany to send us a check for the discount by return mail, and the bills pany to send us a check for the discount by return mail, and the bills pany to send us a check for the discount by return mail, and the bills pany to send us a check for the discount by return mail, and the bills pany to send us a check for the discount by return mail, and the bills pany to send us a check for the discount by return mail, and the bills pany to send us a check for the discount by return mail, and the bills pany to send us a check for the discount by return mail, and the bills pany to send us a check for the discount by return mail, and the bills pany to send us a check for the discount by return mail, and the bills pany to send us a check for the discount by return mail the count by return mail the count by the check for the discount by return mail the count by the check for the discount by the check for the check for

Heel

PORTLAND, Aug. 28.—I would like to give you a brine recipe. Have been using this same recipe for 22 years as a house-keeper and have never yet had a soft, mushly pickle as a result. It may be used on both "mined" and "straight" pickles allke! Measure your water, then make a brine to bear an egg. To every gallon of water add I level teaspoonful of powdered alum. Boil your brine and keep skimming it till it is perfectly clear. Have curumbers ready, pour boiling brine over them in the morning. Cover and let remain until the afterneon of the next day, then place in clear noold water. Let remain till next morning. They may then be prepared according to taste, only heat the vinegar good and hot, but not boiling, and pour over the cucumbers in jars. I have taken several prizes on y pickies prepared this way. I am an Oregonian subscriber and have benefited greatly through your column. MRS. F. Many thanks for your receipt.

wany thanks for your receipt. I am very glad you find this column helpful. I have no doubt that your pickies will keep beautifully crisp (if they are kept well below the vinegar or brine), but it is always to be remembered that the use of alum in pickles is marked "very fountful" from the point of view of want:

Tomato Preserves No. 1—1 quart ripe formatoes, peeled and cut into small pieces, 4 cups sugar, 1 lemon, two oranges. Cut the rind of the oranges and lemon into very small strips. Boil these in water until tender, and drain. Cut up the orange and lemon pulp and add the sugar and the cut-up tomatoes with the cooked with the cooked and cut-up tomatoes with the cooked wholesomenees. Such pickles may perhaps be eaten in strict moderation by persons of robust health and strong dispersions of robust health and strong dis

these in water until tender, and drain.

Cut up the orange and temon pulp and add the sugar and the cut-up tomatoes with the cooked shreds of peel. Boil should be transparent. Seal like felly, should be transparent. Make a syrup in the find, wash to follow the directions given in the picking small onions, plain. Respectfully yours small onions, plain. Respectfully MRS. H.

Directions for pickleng onion of follow the directions given in the follow the directions given in the viven must be follow to always a your or sugar to 1 quart of water and flavor by bolling and the proportion of 6 cups of sugar to 1 quart of water in the proportion of 6 cups of sugar to 1 quart of water in the proportion of 6 cups of sugar to 1 quart of water and the proportion of 6 cups of sugar to 1 quart of water and the proportion of 6 cups of sugar to 1 quart of water and twith given quite recently. In the proportion of 6 cups of sugar t PORTLAND, Ang. 23.—Dear Miss Tingle: Three or four days ago I canned several quarts of beans, using the blanching method, packing the beans in the cans hot. Then isid them on their side in a boiler of boiling water. I filled the cans to overflowing with hot water as directed. Then I put them in to boil, but did not seal them tightly. Now the water boiled out, so that there is very little in each can—not nearly enough to cover the beans. What shall I quent them, put in more water and boil them again? They are in glass cans. One more question: How can I can curumbers in hottles. I don't want them to be sour, but want to make sweet pickles and put them in bottles to save the jars. M. C.

If you scaled the cans of beans tight-Bulgaria's Queen.

Bulgaria's Qu

place under these adverse conditions and then act accordingly. on should not have laid the jars on their sides, but set them upright with water covering them one luch deep.

If you mean sweet pickled cucumbers, you simply can put them up while hot in sterilized wide-mouth bottles and seal with a well-boiled, well-fing corks, dipping them overhead in melted paraffin or bottling wax after driving into the bottles as firmly as possible. I am glad to hear from you sgain.

PORTLAND, Or., Aug. 31—Please let me have a recipe for a good commeal bread argems without eggs. Thanking you.

MRS. C. S. R.

The following is easy and inexpens—

Where Mrs. Holway and Queen Eleanore contracted a warm friendship.

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During her visit to this city Mrs. Holway told many delightful anecdotes of Queen Eleanore, of Aug. 31—Please let me have a recipe for a good commeal bread argems without eggs.

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During her visit to this city Mrs. Holway told many delightful anecdotes of Queen Eleanore, of Queen Eleanore, of the private and her love for her people. Particularly was the Queen interested in the work of the American Red Cross, and when the Holways left Sofia she rented and equipped their large residence as a training school for nurses.

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The following is easy and inexpensive and while, of course, not as "good eating" as if made with eggs, is easy to make, wholesome, and palatable:

Plain Cornmeal Gems.—2 cups cornmeal, 2 cups well soured milk or buttermilk, 1 teaspoon (level) soda, 1 teaspoon sait, 1 cup flour. Soak the cornmeal over night in the sour milk. When ready to bake beat in the flour sitted with the sait and soda. The exact amount of flour may vary slightly with the kind of flour used. One or two tablespoons each shortening and sugar are optional ingredients. Bake in hissing-hot, very-well greased gem pans.

Eleanore.

She comes from distant, royal towers. True daughter of a knightly race.
And in her high-born soul there flowers A heritage of quently grace.
No shallow pride of rank, or birth, E'er mars her soul's scredity.
By simple, sweet amenity.

"Noblesse Oblige" she counts the high Prerogative of majesty.
And lifts life's burdens, far and nigh, With unassuming modesty.

With unassuming modesty.

Fair courts of ease and dignity—
To enter humble cottage wals.

With miles of savet daughter of a knightly race.
And in her high-born soul there flowers.

A heritage of queenly grace.
No shallow pride of rank, or birth, E'er mars her soul's scredity.

By simple, sweet amenity.

"Noblesse Oblige" she counts the high With unassuming modesty.

She quits her eleanore.

RAINIER, Or., Aug. 30.—Dear Miss Tingle: Would you please give me directions for starting what we call everlasting yeast? It is a yeast where a starter is kept out such time at bread making. Is there danger of putting too many notices. putting too many potatoes in yeas! I think too many makes the bread seem doughy. Is this so? Thanks for past favors MRS. H. J.

think too many makes the bread sent doughy. Is this so? Thanks for past favors MRS. H. J.

Home-Made Yeast—i medium-size potatoes washed and pared, I quart hot water, %-cup sugar, I teaspoon salt, I cake dry yeast soaked in one-fourth cup cold water, or I cake fresh compressed yeast, or I cup liquid yeast (or "starter"). Grate or grind the potatoes into the water and boil about 5 minutes, stirring all the time. Add the sugar and salt and allow the mixture to cool to lukewarm. Then add the yeast and keep in a warm room (at about 70 to 72 degrees Fahrenheit) for 24 hours, when it should be "light" and ready for use. Take out one cup, put into a separate scalded-out glass jar, cover, and keep in a cold place as a "starter" for the next batch. Keep the rest in a covered crock or enamel pail in a cool place and use as needed. One cup will be about equivalent in use to one fresh or dry yeast cake. If the yeast after a while seems less active and gives heavy or sour bread, throw away the old "starter" from a neighbor.

Some makers like to add %-cup of

bor.

Some makers like to add %-cup of flour with the sugar, others boil a tablespoonful of hops or a teaspoon of ginger in the water, but the simpler recipe will usually be found quite sat-

There is little danger or likelihood There is little danger or likelihood that you will put too many potatoes in yeast. Too many potatoes in bread will tend to make it too doughy. An allowance of one medium-size potato to each cup of liquid is a very general one in ordinary bread making; but for "war bread," where plenty of potatoes are available and wheat flour is to be conserved the allowance of nois to be conserved the allowance of po-tatoes may be increased up to 2 pounds for potatoes to 24 pounds of flour (making four loaves of about one pound each), and still retaining a fairly good texture.

directions accompanying the fars. Sauerkraut, however, will keep in the barrel, in a cool place, for a reasonable length of time, provided that the air is excluded from the kraut by the brine and weighted board, that "yeast scum" is not allowed to collect, and that care is exercised in taking out supplies of kraut.

"Crisco" tins could not be used for kraut on account of the action of the acid on the tin. If, however, you can lacquer them properly inside, they could be used for canning fruits and vegetables by the "cold pack" method, the lids being sealed perfectly air-tight when taken from the boiler by treating them with paraffin of bottling wax. "Crisco" cans, just as they are, are excellent receptacles for dried products.

CLATSKANINE, Or. Aug. 24.—Dear Miss Tingle: Being a constant reader of The Occarional baving received a great deal of benefit method as missing the paratite sand having received a great deal of benefit method as must gave all two can, I would be more than pleased if you will tell in how of the missing head of benefit of benefit of the missing the must paratite of the element of the action of the more than pleased if you will the left over from meals or something in the form the questions and nature so the benefit of benefit of benefit of benefit of the action of the air to cooking department, I am calling on you to help me out. New tut meat is so you can the cooking department, I am calling on you to help me out. New tut meat so you can list early and publish and we must save all we can, I would be more than pleased if you will tell in having received a great feal of benefit and having received a great feal of benefit as measurement, I am calling of benefit having received a great feal of benefit and having received a great feal of the element having received a great feal of the element having received a great feal of the element having received a great feal of the heat has in be the order of the mission having received a great feal of the element having received a great feal of the eleme

lare, are excellent receptacles for dried products.

PORTLAND, Aug. 20.—I would like to know how to combine tans fish and rice. I thank you for any suggestlons you might give me regarding same. MRS. R. A. G. You might make a tuna fish and rice loaf, following amy good salmon load loaf, following any good salmon load loaf, following any good salmon load load free with cup flaked tuna fish and I or 2 hard-boiled eggs with a tablespoonful or so of butter and seasonings to taste.

A rice and tuna souffie would be good, or you might cream the tuna, or cumbine the tuna with any preferred games and use it as filling for a rice casserole or timbules.

Or you could use cold tuna and cold dry boiled rice together with chopped ceiery and very finely chopped pickies, parsley or green pepper (with or without hard-boiled egg) in a "main dish" salad, using any preferred dressing.

Or you might make a tuna and rice chowder, using tuna in place of clams and boiled rice in place of the potatoes of an ordinary chowder.

PORTLAND, Aug. 28.—I would like to give you a brine recipe. Have been using this same recipe for 22 years as a house.

You might like to use the following to economise: Wheat flour and eggs and making a larger "batch."

Corn meal waffics—Three cups flour, one-half cup corn meal, one and one-half teaspoons paking powder, one and one-half teaspoons salt, three tableone-half teaspoons salt, three

recipe is used. American Woman Friend of Bulgaria's Queen.

She moves with words of reverent praise
Amidst the wounded and the dead,
In Mercy's guise; nor scorns to raise
A peasunt solder's dying head.
Where'er within her kingdom's bounds
The voice of suffering wakes the land,
She goes to heal pale Sorrow's wounds,
Nor ever goes with empty hand,

She seeks within the nation's life.
To raise the standard of the pure.
Enthrone fair Truth, cast out foul at
And Highteousness and Peace Insure.
Thus on her tender fibrart she bears.
The burden of her people's needs;
And on her brow, unconscious, wears
A diadem of noble deeds.

Let Bulgar mothers emulate
Her character's nobility.
And Bulgar daughters imitate
Her exquisite humility.
Let grateful subjects e'er proclaim
Her sacrificial womanheod.
And on Bulgaria's Roll of Fame,
Inscribe: "Eleanere the Good."

Waistcoats Made in Everything From Pique to Seal.

Brondcloth Fashionable for Tail-leurs and Fur Used More Spar-ingly.

W AISTCOATS are the rage and they are made of everything from VV are made of everything from pique to sealskin. A topcoat of brown wooi velour from Martial Armand shows, beside the broad trimming band, cuffs and exagerated Incroyable col-lar of sealskin, a very natty sealskin waistcoat that covers the front from neck to hips and extends around the waist in a sort of curving belt. A dark green cloth suit from Jenny has

handsome and distinguished tailleurs. Very often satin or velvet are combined with the cloth effectively and less often than last year one notes the touch of fur. Fur is distinctly fashionable, but furry effects are not to be overdone, as they have been in the past two seasons, when any self-respecting street costume and most frocks and negligees sported more or less fur of any quality obtainable.

Pleated skirts are more fashionable than they have been for years, and

than they have been for years, and nothing pleats more satisfactorily than mohair, which is being used quite extensively for trotter and morning dresses for all-Winter wear under long topcoats. Sometimes there will be a long-waisted bodice of satin, joined at the hip to a pleated mohair skirt; sash. long-waisted bodice of satin, joined at the hip to a pleated mohair skirt; sash, cuffs and collar of the mohair. Some-times skirt and jumper bodice are of mohair with sash and sleeves of satin. The new mohairs are very attractive in rich, plain colors and in hairline and stripe effects. Parisians wear a good deal of this practical and satisfactory shric finding it ideal for indoor wear

again and let me know which you had in mind.

Prunes should be dried from 4 to 6 hours at a temperature of from 110 to 150 degrees Fahrenheit. They should not be "bone dry," but leathery. "Condition" well before storing. For further details write to the Oregon Agricultural College for a builetin on prune drying and on the preservation of vestables and fruits.

Waffles—Two cups pastry flour, four level teaspoons baking powder, one half cub melted crisco, three egg whites beaten separately. Mix to a smooth batter, beating well and adding the egg whites beaten separately. Mix to a smooth batter, beating well and adding the egg whites is the seating well and adding the egg whites last. Bake in hot, well-greased waffle irons. The success of waffles waffle irons. The success of waffles and graceful silhouette. There are greated so if you are not successful, take a non of presentable costuming. The brassiere began as a stout, uncomfortable garment made of fabric as stickle garment made of fabric as stout, uncomfortable garment made of fabric as stickle garment made of fabric as stout, uncomfortable garment made of fabric as stickle garment made of

qualities of sturdiness and firmness in controlling superfluous flesh.

If the corset is the atout woman's stay, the brassiere should certainly be called her mainstay, for without it she cannot hope to achieve a fashiomable and graceful silhouette. There are brassieres to wear over the corset, in place of the old-style corser-cover or camisole. There are even camisoles with brassiere attachments, and the large woman who has not looked carefully into the brassiere question will spend a profitable day making a study of this type of garment and selecting the models particularly adapted to her own needs. She will certainly find them and, once found, they should never be missing from her wardrobe.

them and, once found, they should never be missing from her wardrobe.

The heautiful sveltlin-inspired frocks and tailleurs that have changed the stout woman's once-dreaded shopping-for-ready-mades into hours of delight-ful ease rely for their foundation, spe-cial corsets and brassieres which bring the large figure down to trim outlines. Over these controlled contours the per-fectly proportioned sveltline garments one-half teaspoons salt, three tablespoons sugar, one and one-half cups
boiling water, one and one-half cups
sweet milk, two eggs, three tablespoons
shottening. Add the meal to the boiling water and hoil 20 minutes, turn into
a bowl, then add the milk and remaining dry ingredients mixed and sifted,
beating well. Then add the egg yolks
well beaten, the melted shortening and
the egg whites beaten stiff. Bake in a
hot, well-greased waffle iron,
Waffles should be regarded as a "luxury" in war times on account of the
amount of butter and syrup usually
eaten with them, even if a "plain"
recipe is used.

Making Mango Chutney.

One quart vinegar, two tablespoons ginger, two tablespoons mustard seed, two cups brown sugar, two tablespoons

TREATMENT FOR BLEACHING TAN FROM SKIN IS GIVEN

Steaming Process Recommended to Make Complexion Fair, but Warning Not to Use Rouge During Process Is Most Emphatic.



shows, beside the broad trimming band, cuffs and exaggerated Incroyable collar of sealskin, a very natty sealskin waistcoat that covers the front from neck to hips and extends around the waist in a sort of curving belt. A dark green cloth suit from Jenny has a waistcoat and collar of black satin, and there are splendid waistcoats of Chinese embroidery giving color to otherwise somber-hued tallormades.

Knitted worsted trimmings, heavy braidings and cords are conspicuous on the new Fall frocks of wool material. Embroideries of chenille or beads decorate models in silk or georgette.

In spite of the tremendous vogue of wool velour, broadcloth will hold its own this Winter as a material for handsome and distinguished tallleurs. Very often satin or velvet are completatively and the cloth offectively and the cloth of the cloth of the cloth offectively and the cloth of the cloth of

FASHION DECREES NO CREPE FOR RELATIVES OF WAR HEROES

American Women Are Urged Not to Put on Mourning for Soldiers Killed in World Conflict.

THE wives, the sisters, the sweethearts, the mothers of men who have gone out to fight for the great cause of democracy have been asked to sink their own personal feelings—when comes that dread day when the inevitable lists of the wounded, and the dead, shall bring sorrow to our shores—and to put the cause of patriotism first. And patriotism in this instance will mean refraining from exhibiting the evidence of personal woe in the form of black trappings; that the courage and the high intentions of others who must go forth to battle, or who must send their loved ones forth to battle, may not be affected by depression of spirit.

One of the leading trade journals of the country, the Dry Goods Economist, whose close relationship with the sar-

the country, the Dry Goods Economist, whose close relationship with the sartorial interests of Paris and London give indisputable authority to all its expressions on the matter of dress, was interviewed recently in regard to this non-wearing-of-mourning move

Britain Adopts Principle.

"We cannot win the war by wearing crept," declares the Economist." Lon-don realized the importance of this sacon realized the importance of this sec-rifice of the personal 'Luxury of woe, early in the war, and discarding of mourning apparel throughout the peri-od of the war, was a principle adopted by Great Britain shortly after that country's entrance into the conflict.

country's entrance into the conflict.
And this principle is in keeping with
the spirit which has animated the English people throughout three years of
terrible struggle and anxiety.
"But France has worn mourning," it
was suggested.
"Yes, France has—and the utter sorrow, the depression of spirit that the
black garb of Paris has helped to create has had its reacting effect. Paris
is sad, unutterably sad; England is
stout-bearted, optimistic, bravely asstout-hearted, optimistic, bravely as-sured. In London the theaters and the music halls are all open. People go about as though pursuing every-day affairs with gladsome, or at least If there are sad hearts they do ot proclaim themselves by banners of

Personal Feelings Set Aside. Personal feelings are covered up for the sake of the feelings of those who must win the war—those whose high purpose of endeavor might be affected

if ever so little by a general evidence o if ever so little by a general evidence of sorrow and depression around them.
"Surely," insists the Economist. "No argument is needed to convince the patriotic American that the wearing of mourning just now, while it might soothe personal sorrow, would militate against the efforts this country is making to bring this world struggle to a swift and early close."

"But would not the wearing of mourning and the necessary purchasing

"But would not the wearing of mourning and the necessary purchasing of new wearables and new fabrics tend to increase business prosperity through-out the country?" the Economist was

nishing, you have a nice sted for bab;
Make a taffeta dress look like new b
using tea that is left over.
To prevent cake from burning sprin
kle a little bran in bottom of t as.
If cake sticks to pan after it is don
turn on bottom side, still in pan. Wrin
out cloths in cold water, put on botto
of pan for a few minutes and cake wi
come out without breaking.

Two hundred and nine years ago th province of New York put a close season upon deer, partridge, quall, wil turkeys and heath hen.



In all weathers the skin and complexion can be kept wonderfully clear soft and white by the use of this inent pensive lemon lotton, which any gir "On the contrary, the refraining from mourning apparel will have a decided economic value. It is a time for the conservation of resources in the home; and in many homes money would be put into swathings of black and the trappings of crepe that ought to go into food and fuel.

Economy Is Good Reason.

The result would be to increase the shortage of materials, already growing.