

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.



Nothing More Fashionable Than Black Lace



Straight Lines From Shoulder To Heel

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 not many of them this year, for black evening gowns promise to have a tremendous 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 leaves 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 mode. The transparent tulle and black sleeves are of black tulle, and the bodice is most gracefully draped. This is one of the costumes designed after the avitine 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 avitine-inspired models adapt themselves to the large figure.

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. Black-satin liberty and the foundation of the costume and over this is flung silver fishnet. Silver roses help to weight down the drapery into the flat lines that are so strikingly graceful, and where the roses are sufficiently heavy, long tassels of silver cord lend their dragging weight.

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

PORTLAND, Aug. 30.—I would like to know how to convert a rice and nut meal regarding same. MRS. R. A. G.

PORTLAND, Aug. 28.—I would like to give you a brine recipe. Have been using "Yes" brand for a year. 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 consideration of 300 automobiles, assorted sizes, at once, and tell the company to send us a check for the dispatch and the bill will be settled in due course."

ANSWERS TO CORRESPONDENCE

WOOD, O., Aug. 26.—Dear Miss Tingle: Would you give me a recipe for ripe tomato preserves? Yours truly, MRS. G. A. S.

I HOPE the following is what you want: Tomato Preserves No. 1—1 quart ripe tomatoes, 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 shreds of peel. Boil about 2 hours, or until firm. The peel should be transparent. Seal like jelly. Yellow tomatoes are perhaps best for this, but red ones are also good.

WOOD, O., Aug. 26.—Dear Miss Tingle: I have no doubt that your pickles will keep beautifully crisp if they are kept below the vinegar or brine. It is always to be remembered that the use of alum in pickles is marked "very doubtful" from the point of view of wholesomeness. Such pickles may perhaps be eaten in strict moderation by persons of robust health and strong digestion, but should never be given to children or persons with delicate or abnormal digestive systems.

SALEM, O., Aug. 24.—Dear Miss Tingle: Will you please give me a recipe for pickling small onions, plain. Respectfully yours, MRS. H. K.

Directions for pickled onions were given quite recently. I hope you saw them. If not, you might perhaps like to follow the directions given in the preceding letter, or, as a warming oven again and I will repeat the recipes as soon as the time limit expires.

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

PORTLAND, O., Aug. 21.—Please let me have a recipe for a good cornmeal bread or gems without eggs. Thank you, MRS. C. S. R.

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: 2 cups well-sifted cornmeal, 1 cup water, 1 teaspoon (level) soda, 1 teaspoon salt, 1 cup flour. Soak the cornmeal overnight in the water. When ready to bake beat in the flour sifted with the salt and soda. The exact amount of flour is slightly variable. Use 2 cups each shortening and sugar are optional ingredients. Bake in hissing-hot, very-well greased pan.

RAINIER, O., Aug. 20.—Dear Miss Tingle: Would you please give me directions for making a good bread? I have had a very good loaf made in a bread machine and I am calling on you to help me. Now the machine is so high and we must save all we can. I would be more than pleased if you will give me a little left over from meals or something which I should be "light" and ready for use. Take out one cup, put into a separate scalded-out glass jar, cover, and keep in a cool place. This is the "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 of old starter is equal to one cup of 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 and make the next batch with a new yeast cake or good active "starter" from a neighbor.

Some makers like to add 1/4-cup of flour with the sugar, others boil a tablespoonful of hops or a teaspoon of ginger in a cup of water. The yeast will usually be found quite satisfactory. There is little danger or likelihood that you will put too many potatoes in bread. You might make it too doughy. An allowance of one medium-size potato to each loaf is about right. If you use potatoes may be increased up to 3 pounds for potatoes in 2 1/2 pounds of flour (making 6 loaves), and still retaining a fairly good texture.

CLATSOP, O., Aug. 24.—Dear Miss Tingle: Being a constant reader of the Oregonian and having received a great deal of help from your articles, I am calling on you to help me. I am calling on you to help me. I am calling on you to help me. I am calling on you to help me.

I am afraid I do not quite understand your question. If you mean, in it is possible to convert a rice and nut meal regarding same, I should say "No," but you can use it economically in nice left-over dishes, as by not being too dry but leaving in a drying it, or you could use it for future use. If, however, you mean how to prepare dried beef from a brisket, I would not know what kind of a dryer you may have, I doubt whether you could use it for a commercial dried beef. Perhaps some reader may offer suggestions as to what to make of it.

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where Mrs. Holway and Queen Eleanor contracted a warm friendship. During her visit to this city Mrs. Holway and her daughter, the American Red Cross, and when the Holways left Sofia she rented and equipped their large residence as a training school for nursing.

Mrs. Holway, who is known among her friends as the author of charming verse, recently sent to Mrs. Eggett a tribute to Bulgaria's late Queen. The poem follows: Eleanor.

She comes from distant, royal towers, True daughter of a knightly race, And in her high-born soul there flowers The beauty of a queen's grace. No shallow pride, no vanity of birth, No eager quest for wealth and power, No empty show of pomp and dignity, By simple, sweet amenity.

Waistcoats Made in Everything From Pique to Seal.

Waistcoats are the rage and they are made of everything from pique to sealiskin. A topcoat of brown wool velvet or Martial Arras shows, beside the broad trimming band, cuffs and exaggerated irremovable collar of sealiskin, a very natty sealiskin jacket 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 the jacket and collar of black satin, and there are splendid waistcoats of Chinese embroidery giving color to otherwise sombre-tinted tailormades.

In spite of the tremendous vogue of wool velvet, broadcloth will hold its own this winter as a material for handsome and distinguished tailors. Very often satin or velvet are combined with the cloth effectively and less often than last year one notes the heavy, fur-trimmed coat, which is fashionable, but furry effects are not to be overdone, as they have been in the past two seasons, when any self-respecting man would wear a coat and frocks and negligees sported more or less fur of any quality obtainable.

Plated skirts are more fashionable than they have been for years, and nothing pleats more satisfactorily than a skirt which is being used quite extensively for trotter and morning dresses for all-winter wear until long ago. Sometimes there will be a long-waisted bodice of satin, joined at the hip to a pleated moirai skirt; sash, cuffs and collar of the moirai. Some- times a skirt and jumper bodice of moirai with ash and sleeves of satin. The new moirais are very attractive in rich, plain colors and in hairline stripes and checks. Parisians wear a good deal of this practical and satisfactory fabric, finding it ideal for indoor wear all winter long and for smart, street frocks in the between seasons.

DEREAP next to the clever svelt-line method of cutting and draping which has brought about a metamorphosis in the stout woman's dress, there has been no more important adjunct to the entire costume in the past decade than the brassiere. Even the thin woman has adopted it; to her curves and curves it is the only garment of non-presentable costume. The brassiere began as a stout, uncomfortable garment made of fabric as strong as sailcloth, warranted not to "give" whatever the strain put upon it; and it has developed into an airy and comfortable garment, whose chief merit is capable of holding the most overdeveloped figure in firm and graceful lines. There are hundreds of styles, from mere wrings of gauzy fabric to beautifully cut models whose daintiness of appearance belies their reliable qualities of sturdiness and firmness in controlling superfluous flesh.

If the corset is the stout woman's ally, the brassiere should certainly be called her mainstay, for without it she cannot hope to achieve a fashionable and graceful silhouette. There are brassieres to wear over the corset, in place of the old-style corset-cover or camisole. There are even camisoles with brassiere attachments, and the large woman who has not lost one pound of weight in 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.

PERSONAL FEELINGS SET ASIDE. Personal feelings are covered up for the sake of the feelings of those who mourn. The purpose of endeavor might be affected if ever so little by a general evidence of sorrow and depression around them. "No argument is needed to convince the patriotic American that the wearing of mourning just now, while it might soothe the personal sorrow, would militate against the efforts this country is making to bring this world struggle to a swift and easy close."

WOMEN! IT'S CHEAP! USE LEMON JUICE TO MAKE BEAUTY LOTION

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.



BLEACH OUT SUMMER TAN NOW.

BUTTERNUT-COLORED skin is all very well against an out-of-door background, but no one wants it above a pastel-tinted evening gown in October. It is better to bleach out tan than to allow it to "wear off." The latter process may take until Christmas and the skin will never be as fine and fair again. A thorough bleaching and softening now will restore the complexion much more satisfactorily, though, of course, each summer of exposure to wind and sun takes its toll out of a lovely complexion.

The careful to use cold water of the face in the morning, dash cool water on face and throat and spat (no rub) dry with a soft towel. On alternate nights, apply cold cream plentifully, bathing the face first in warm water, softened by a pinch of borax. Do not use any face powders during the treatment, and only a little talcum powder, if necessary, to take off the "shine." Bandages wet with cucumbers juice, laid over the face while one rests in the afternoon, will hasten the bleaching process, but it would be difficult to keep these bandages on at night during sleep.

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 cases 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 in the forefront of our thoughts. The evidence of personal woe in the form of black dress, with the sartorial interests of Paris and London give indisputable authority to all its expressions on the matter of dress, was reviewed recently in regard to this new non-wearing-of-mourning movement.

Two hundred and nine years ago the province of New York put a close season upon deer, partridge, quail, will turkeys and geese hen.

WOMEN! IT'S CHEAP! USE LEMON JUICE TO MAKE BEAUTY LOTION



In all weathers the skin and complexion can be kept wonderfully clear, soft and white by the use of this lemon juice lotion, which any girl woman can easily prepare. The Juice of two fresh lemons strains into a bottle containing three ounces of orchard white at any pharmacy or a quarter pint of the most remarkable lemon skin beautifier at about the cost of must pay for a small jar of the ordinary cold cream. Care should be taken to strain the lemon juice through a fine cloth so no lemon pulp gets in. This lotion will keep fresh for months. Every woman knows that lemon juice is used to bleach and remove sun-bleached freckles, salivaceous and other cold creams. It is the ideal skin softener and beautifier. Just try it! Get three ounces of orchard white at any pharmacy and a quarter pint of this sweetly fragrant lemon lotion. It naturally should help to soften, freshen, bleach and bring out the roses and hidden beauty of any skin. Those who will make it habit to gently massage this lotion in the face, neck, arms and hands once or twice daily may be repaid with skin that is flexible and young looking and a peachlike complexion—Adv.