

WITH THIS CHARMING GOWN NO SUNNY DAY WILL TEMPT MILADY

Svelte Model in Linerie Gives New Lines of Slimness and Youth to Woman of Large Figure.



Slender Lines Sought in Linerie.

Charming Evening Robe

THOUGH the day be bright and sunny and all nature calls milady out of doors, this charming bit of finery would be sufficient temptation to keep her indoors. It is of French blue velvet. The collar and sleeve edging is of white fox fur and it is lined with the softest of white mesaline.

ANSWERS TO CORRESPONDENCE

HOLLAND, Or., Sept. 30.—Please give me a recipe for making toilet soap, made either of cast or lard. We have made lard soap, but never attempted the other. MRS. J. I have never found a satisfactory home-made toilet soap. Of course it is easy to make ordinary soap and scented it at home, but that does not constitute a good toilet soap. With home appliances the exact proportions necessary for the chemical reactions are difficult to secure, so that usually there is some uncombined alkali left or too much glycerine, which is bad for the skin. I do not think you will find it economical in any way. Better buy a small quantity of good toilet soap and use it carefully. Any extra "soap fat" which you may save can be used for making ordinary soap, which is quite satisfactory for ordinary domestic purposes. See the recipe given below, for instance. Possibly some reader may have had satisfactory results in making toilet soap and may offer suggestions. PORTLAND, Sept. 23.—My Dear Miss Tingle: Please give me a recipe for making soap which contains ammonia and borax. Home-made soap with borax and ammonia—five pounds clean, rendered fat, one pound lye, 3 quarts water, 1/2 pound borax, 2 tablespoons ammonia. Dissolve the lye in the water. When completely dissolved and cold dissolve also the borax. Heat the fat slightly,

little soaking being sometimes necessary if the fish should be too salty or too dry. We have had good success by this method, but it is not the same as the "market" product. WOODBURN, Or., Oct. 3.—Dear Miss Tingle: Will you please give me a recipe for East India relish. The one I am referring to has green tomatoes, jalapeno peppers and brown sugar, etc. in it. Thanking you for the favor. B. E. I hope the following is what you want. The proportions of the main ingredients and of spices may be modified to suit personal taste. India Relish—One pint each finely-chopped cabbage, celery, green tomatoes, onions and pickling cucumbers, 1 cup each finely-chopped green and red sweet peppers (or one pint chopped green peppers may be used) about one quart strong pickling vinegar, two to three cups brown sugar (according to taste), 1/2 cup white mustard seed, 2 tablespoons celery seed. A small cheesecloth bag containing one inch bay leaf, 6 cloves, 10 pepper corns and two or three small red pickling peppers. Chop all the main ingredients and either sprinkle thoroughly with salt, in layers, or let stand in brine over night. Drain and mix thoroughly. If too salty rinse with cold water. Place in a kettle with the vinegar. Just before cover, add the seeds and spices and heat nearly to boiling point. Let stand over night, then add sugar and vinegar. If a slightly hot pickle is liked add cautiously, a very little cayenne to spice bag and seal at once. If pickling cucumbers are not easily available save the peelings of ordinary cucumbers, putting them in brine (cutting them not too thin) until ready to make the pickle, then chop finely as though they were fresh pickling cucumbers. The latter is more reliable, anyway. Several kinds of chopped pickles or relishes may be made from ordinary cucumber peelings—a "small economy" particularly for the city housekeeper or apartment dweller. A little grated horseradish may be added, last, to the above relish, if liked. The exact amount of sugar is a matter of personal taste. Use strong vinegar, "just enough to cover," the exact amount depending.

CLATSkanie, Or., Sept. 20.—Dear Miss Tingle: I am anxious to make sweet pickles of Italian prunes. I have asked many people, but none seem to know how to make them. They were whole, with the stem on, and the skin was not cracked. I remember, I think, Mamma used whole cloves and stick cinnamon in the pickles. I remember, I used to eat the pickled spice. She kept them in a stone jar with a cloth tied over the mouth of it. They were delicious. If you can give me the recipe I shall feel much obliged to you. I have experienced but could not keep the prunes until I am an interested reader of your section The Oregonian. P. E. Following are some old-fashioned recipes for spiced prunes, which I hope may be helpful. In order to keep the prunes whole, it is necessary to prick or "dock" the skin thoroughly so as to prevent cracking, as they expand on heating, and to allow the vinegar and spices to penetrate. A useful "fruit docker" for pricking them can be made by driving the heads of several stout darning needles into a large cork, and using the needles will result in several pricks and consequent time saving. I give both the cooked and the uncooked pickle. If you keep the prunes in a crock be sure to use a plate or weighted board to keep the fruit under the vinegar and so minimize the chance of moulding or softening. Prune Pickle No. 1 (unsweetened)—Wash dry and prick the prunes, arrange in a crock and cover with strong hot pickling vinegar heated with 1 tablespoon whole cloves, 2 tablespoons broken stick cinnamon and 1 tablespoon each whole allspice and sage to each quart. Next day drain off the vinegar, reheat and pour over the prunes, to this three times, and seal in jars. They keep best in sealed jars, but will do fairly well in a crock if kept below the vinegar. Pickle No. 2 (cold)—Wash, dry and prick the prunes, arrange in layers in jars with sugar between the layers, using from one-half to one cup sugar for every pound of prunes, according to how sweet a pickle is desired. Sprinkle a few cloves and pieces of stick cinnamon between each layer. Add 1 teaspoon salt to every quart of cold pickling vinegar used. If a slightly hot pickle is liked use 1 small, dry, red "pickling" pepper and about one inch stem ginger in each quart jar. Pour the cold vinegar over the fruit sugar and spices and seal at once. Be sure the prunes are very thoroughly pricked over for this pickle. Sweet Pickled Prunes—Wash, dry and prick the prunes and arrange in jars in a crock. Make a syrup, using 4 to 8 cups brown sugar and 1/2 cup mixed cloves, broken stick cinnamon and allspice to one quart vinegar. The amount of sugar depends upon how sweet a pickle you desire. If the flavor is liked, a small piece of ginger and a bit of bay leaf may be added to the spices. Pour the hot syrup over the fruit, let stand over night, then drain off and reheat the syrup. Do not boil the syrup, but let it come to a boil, then boil down to any degree of richness at the last boiling. Seal at once. The older cookbooks suggest boiling the syrup six times. In the fruit is to be kept in a crock; but judgment is necessary in order to keep the fruit firm.

MONTESANO, Wash., Oct. 2.—Dear Miss Tingle: I am sending the recipe for an apple sauce cake without eggs, hoping it will be satisfactory. MRS. R. E. R. Apple Sauce Cake—(Mrs. R. E. R.)—Two tablespoons of butter or Crisco, 1 cup of sugar, 1 cup of milk, 1 cup of apple sauce, 1/2 teaspoon of soda, 1 teaspoon of baking powder, flour to make the thickness of cake batter as the apple sauce varies in thickness. Use lemon juice, if desired, and spices may be added. Also a tablespoon of raisins may be added and the spice and flavoring omitted. ANGLERSVALE, Or., Sept. 30.—Dear Miss Tingle: I saw in The Oregonian that some lady wanted an apple sauce cake. I get lots of good recipes out of The Oregonian and would like to send some to you if you would like them. MRS. C. W. H. Apple Sauce Cake (Mrs. C. W. H.)—One cup sugar, one-half cup lard or butter, creamed; add one and one-half cups apple sauce, dissolve two teaspoons soda in one tablespoon hot water, one teaspoon each cinnamon and cloves, two cups flour, one cup chopped raisins, bake in a loaf. Many thanks to you both. My "Apple Sauce Cake" questioner is certainly reaping rich harvest from your kindly readers. Apple sauce cake, or good "war" cake and "seasonable" buttermilk cake may be made in a slightly different flavor. The prunes, fresh or dried, are stewed and rubbed through a sieve or colander.

GRANTS PASS, Or., Sept. 7.—Dear Miss Tingle: Please publish for pickled prunes with little or no sugar. I use it for prunes. Also, please print a recipe for a good fruit cake, quick rich. Thanking you. If you do not want to use vinegar use cider instead for your crabapples. Pickled Crab Apples—Wash, prick and steam the crab apples until tender. Place in jars and cover with a syrup made with six cups brown sugar to one quart vinegar with one spoon each whole cloves and allspice mentioned in a bag. Pour the syrup over the hot steamed crab apples and let stand over night. Do this three or four times until the crab apples begin to look translucent. Then boil down the syrup, if not rich enough to suit you, and pour over the crab apples and seal. In steaming the crab apples and seal, to put them into a dish or bowl in the steamer (or elevate them above the water with one of the commercial preparations known as "Smokee," "Liquid Smoke," or similar names. The fish may then be cooked as needed, a

of vinegar and if the flavor seems too "flat," add a little lemon juice. Small hard pears may be peeled and similarly treated, leaving the stems on. Larger hard pears may be halved or quartered and either steamed or simmered in a small quantity of water before being treated in the syrup. The amount and kind of spices may be varied to suit personal taste. A little stem ginger or yellow lemon rind might be added in addition to either pears or crab apples. So many correspondents are at this season "perishable" and "seasonable" food market, and my space is so limited that I must ask you to wait for your cake recipe in a future issue. PORTLAND, Oct. 3.—Dear Miss Tingle: The light colored grapes will make grape juice of a good flavor. I have some nearly ripe which are green color, but ripe and others of a delicate pinkish color, similar to the grapes which grow in Wisconsin. Perhaps they are the same. I have given you recipes for other ways of doing grapes, which will be ready to send or be too much labor. I shall be grateful to reply soon, as my grapes are now ripening. Very nice grape juice can be made from some kinds of light-colored grapes being treated in the syrup. It is so attractive the flavor is often excellent. I do not know, of course, just what flavor your grapes may have, but you might try to make a few, drain a small quantity and see whether you like the flavor. Some additional grapes, which will be ready to send, a mixture of grapes, say, Concord and part Delaware, will give an attractive flavor and color. The "washing" of grapes is not necessary, but for making grape juice might be used to make vinegar. Sometimes it is well to extract most of the juice and rub the remaining pulp through a sieve or colander to make grape jam, marmalade or conserve, grape catsup or grape paste (partly dried to be used for dried fruits) or grape chutney. If you have a large quantity of grape juice you can use what you don't need for drinking in a cooler or for making such fruits as rather flavorless apples or pears, thus saving some sugar and extra labor. If you make grape jelly, remember to save any left-over pulp for these purposes, also to gather jelly grapes before they are ripe, and leave out much space for detailed recipes today, but possibly these suggestions may be all you need. If you want any special recipe, please write again.

PORTLAND, Sept. 28.—Dear Miss Tingle: Will you please give me a recipe for corn balls. Also, I would like to know more about sauerkraut. I am putting it in a stone crock and the recipe says after a few days it will begin to ferment, during which it will be ready to eat. I have drawn off and replaced by a brine, or mean to replace a brine, or just what does it mean? I have seen in The Oregonian September 10, but just that particular page is lost. As you have helped me so many times in your column, I hope you can now. MRS. J. S. W. I will ask you to wait for the "popcorn balls" that I may give you a prompt answer about the sauerkraut. The kraut should ferment in a warm place and should be kept cool after fermentation is complete. In the "brine" or "pickle" should be quite acid. If after fermentation the liquid seems to be muddy and badly scummed and discolored, drain it off and wash with fresh brine, to which a little vinegar has been added. "Brine" and "pickle" are both used to mean the liquid part of the sauerkraut. If preferred, the kraut may be sealed in large jars when fermentation is complete, but it will keep in a crock or keg in a cool place if a board and weight are used to keep it under the brine. It is not necessary to use yeast scum and softening.

FOREST GROVE, Or., Sept. 29.—Dear Miss Tingle: Some time ago I sent you directions for making oatmeal cookies. I like it very much and am enclosing a recipe. I am very glad to receive your recipes. We are all interested in wheat economy now. Owing to lack of space I must ask you to wait until I can give you your green tomato pie recipe, when I hope to give several other methods of using green tomatoes. Simply slicing the tomatoes, and adding a few apples with a little sugar and lemon or apple gives a very good pie, with or without raisins. Possibly some reader may have some extra fine "green tomato" ideas. Green tomato mince pie is very good. I wonder if that was what you had in mind. Scotch Tart (Mrs. E. F. S.)—One pound oatmeal, one-half pound flour, one-half pound granulated sugar, one-half cup milk scalded and cooled, one-half cup cooked squash, one-fourth cup butter, one-fourth cup shortening, one-fourth cup salt, one-fourth cup shortening (meat), and three cups flour. Soften yeast in luke-warm water; mix and add great outfit of clothes, given into a soft dough; knead ten

minutes, keeping dough as soft as possible; cover and let stand over night; with buttered fingers pull off pieces of the same size and work into balls; set them in a baking pan and when double in bulk bake half an hour. Bread Made With Corn Meal Mush (Mrs. E. F. S.)—A rounded cup of fine white corn meal made into mush—will well more if started with cold water—let cook an hour or more in double boiler. It should swell to about three pints. About 4 o'clock in the afternoon take one-fourth cake of yeast, soften in warm water, then beat in two cups cup flour and let rise. At 6 o'clock cool the mush to the right temperature and mix the bread, using sufficient flour to make a smooth dough. Let rise over night, add salt, sugar and shortening to taste, knead 15 minutes, let rise again, then make into loaves; put into baking pan and when light bake one hour. If bread is too warm or gets too light it may be too warm or is as nice and sweet. Always warm and dry the flour.

PORTLAND, Oct. 1.—Dear Miss Tingle: Years ago my mother served a dessert called "Berry in the Blanket," made of some kind of a batter, plenty of blackberries, and I am quite sure it was steamed. I should be so much obliged to you if you could send me a recipe for it. Thanking you. MRS. R. H. H. Possibly some reader may know of a pudding by that name. In the meantime try the following and see if it is anything like it: Steamed blackberry pudding.—2 cups flour, 1/2 cup sugar, about 2-3 cup milk, 1 egg, 1 tablespoon shortening, 2 1/2 teaspoons baking powder, 1/2 teaspoon salt, 1 cup blackberries. Mix to a soft drop batter. Stir in the berries. Place in a well-greased pail. Cover and steam 2 hours. Turn out and serve with sugar and cream or hot milk or any preferred sauce. For a plainer pudding omit the sugar. The exact amount of milk will vary with the kind of flour used and the size. SHERWOOD, Or., Oct. 2.—Dear Miss Tingle: I have been looking for a recipe for sanding peas and string beans. Will you kindly print a good way to can them? Also I should be so much obliged to you if you would send me a recipe for peanut butter, using Karo instead of molasses. MRS. J. C. B. Note the reply given above in regard to peas and beans. Do you wish for the porous or the clear type of peanut butter? Please let me know, as I am anxious to give you as much as possible to candy recipes at this time.

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simply a straight oblong piece of plush lined with silk and the silk lining extended out to make a little piping all around the edge—I made it that way to keep the wear from the plush edge. I wear it now on the nice Autumn days with my coat dress and later I will wear it as a collar with both my suit and long coat and I am making detachable cuffs of the plush to wear with either my long coat or my Winter suit. "Have you a muff of the plush, too?" Inquired I. "No, I don't need a muff when I have big cuffs to help keep my hands warm, or I can put my hands in my pockets when they are empty, but anyway, for me a muff is a useless extravagance in our rainy Winter climate, when I usually have to hold an umbrella in one hand and some handkerchiefs or bag in the other, and I expect to be carrying more bundles and bags than usual this coming season, with the new delivery system on and the heavy Red Cross work."

How to Test the Cake. A fine knitting needle kept at the side of the stove is handy for trying cake to see if it is done. Salt in Coffee. Try putting a pinch of salt in your coffee. It will bring out the flavor. Simple Home Treatment to Remove Hairy Growth (Beauty Culture.) Two or three minutes' use of delicate paste will banish every bit of hair from your face, neck or arms. This paste is made by mixing soap with powdered delatone. After the paste is removed, the skin should be washed to free it from the remaining delatone and it will be clear and spotless. You will not be disappointed with this treatment if you put it to obtain real delatone from your druggist.—Adv.

THREE WOMEN TALK OVER WINTER WARDROBE PROBLEMS Busy With Red Cross and Food Conservation Work, They Have No Time for Shopping or Sewing and Decide to Touch Up Their Old Clothes. BY MRS. PORTLAND. We were gathering our Winter bean crop in our adjoining garden plots the other day. Mrs. F., Mrs. R., and I, we entered into a discussion on an ever-interesting subject—what we would get new in the way of clothes for the coming season, how we would make it. "With all the Red Cross work I am doing now," announced Mrs. R., "I shall not have time to either buy, make or mend any great outfit of clothes, so I am going to touch up my old things a little and add a few new trimmings and few belovables whenever I can find time from my canning, drying, pickling, preserving and salting down of all sorts of foods. Now there's my long coat that I got several years ago. It is quite a nice coat, you know, except a little at the throat—just two plain, straight pieces, joined at the shoulders with a big collar and a square opening in front and laced together at the sides under the arms with some narrow ribbon and a belt all across the back. You know, you could get one piece out of your skirt long enough to cut these two pieces, but you can use two pieces for top and lower parts and sew them together under the belt." Mrs. R. looked much interested. "I believe I can do that," she agreed, "and I can make the sleeves of the silk crepe and the belt of the other silk." "I am going to go you one better on the collar problem for your coat," said Mrs. F. "I got enough plush to make myself one of the long, straight neck pieces—they are very easily made,

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