SMALL HATS OF BLACK SATIN AND CHINESE GOLD AND BROCADE POPULAR IN METROPOLIS

Faddish Little Crown for Milady's Head Suitable for Use With Any Sort of Veil. Another, the Newest Mushroom Style, Has Graceful Shape With Droop at Front Accentuated.



smart little hats made of black satin and Chinese gold and black brocade. One of these faddish little bats in an admirable shape for wear under any sort of vell-motor veil, lace veil or snugly drawn face vell—is pictured. A triangular piece of the gold and black brocade is appliqued over the front of the black sating turban and a cleverly arranged bow with many loops empha-

heard-of liberty with the silhouette of a hat—a few weeks ago—to mount a big chou of any sort of fabric in front of it, in the effect pictured. But this is one of the new millinery styles for

The newest mushroom also is pic-tured, a graceful shape with just the least possible more droop at the front of the brim than anywhere else. That hat js made of black panne velvet with facing of flesh-pink satin and band and chou of black satin. chou of black satin. . . .

It is of straw, but so little straw shows that you almost have to guess at it. The entire crown and half the brim are covered with black panne velvet, and the large, high crown makes the really rather wide brim seem smaller than it is, especially as the sailor sets well down on the head. A new feather "fancy" with aigrettes at point dead into the wind is mounted at the front of the tall crown.

China's Grand Canal to Be Improved The important financial event in the Far East is the conclusion of the nego tiations for placing the Grand Canal loan. This very important enterprise, which will effect the commercial future of China, has been hanging fire for months owing to the unsettled con-

BY LILIAN TINGLE.

ANSWERS TO CORRESPONDENTS



Idea! Hat For Motoring Or Windy Weather

were not disclosed until nine days in the susetties con-dition of the Republic, and has pro-later. An expenditure - \$6,000,000 tional Corporation. Work will begin later. An expenditure - \$6,000,000 tional Corporation. Work will begin gold is involved, of which sum \$2,500, in March and the contract calls for 000 will be supplied by Japanese banks completion in 30 months. The con-were not disclosed until nine days and the rest by the American Interna-

or a mixture of oil and lemon juice but if the ground nuts are of the right texture a little salt will be all that is needed. It is a good plan to pass the

adding the salt.
It depends upon the price of peanuts

uts again through the grinder after

BY LILIAN TINGLE.

PORTLAND, Jan 7—Dear Miss Tingle:
We have been in the habit of using a good deal of brown sugar syrup (home made), but now we are to save the sugar. I would like to use something size, but maple syrup is to expensive and we do not like the Karo syrup. Or is it all right to use brown sugar? Thanking you for any suggestions you may be able to make.

MRE E T.C.

Why not try making up a table syrup to suit your own taste, using commercial glucose (which is made from corn), diluted with hottled loganberry juice instead of water.

T think you will find that you can learn index again through the grinder after adding the sait.

It depends upon the price of peanuts and the value of your time whether it is an economy to make peanut butter can eften be obtained in bulk at a modern thick or thin, may be further to an eften be obtained in bulk at a modern think or cream or french dressing (or any other saind dressing) before being used for sandwiches. It can be made by diluting the glucose with bottled loganberry juice instead of water.

It depends upon the price of peanuts and the value of your time whether it is an economy to make peanut butter can eften be obtained in bulk at a modern thick or thin, may be further to take of your time whether it is an economy to make peanut butter can eften be obtained in bulk at a modern think or cream or french dressing for any other saind dressing, simply rubbing it to a smooth "cream" with a little milk or cream (sweet or sour) and adding the sait.

It depends upon the price of peanuts and the value of your time whether it is an economy to make peanut butter can eften be obtained in bulk at a modern think or cream or french dressing in thoughts and the value of your time whether it is an economy to make peanut butter can eften be obtained in bulk at a modern through the value of your time whether it is an economy to make the value of your time whether it is an economy to make the value of your time whether it is an economy to make the value of your time whether it

ter to the desired consistency, and then colored and flavored with mapeleine or caramel extract (one-quarter cup sugar genious utilization of glucose.

I think you will find that you can lemon juice or vinegar and other seasonings to taste. caramel extract (one-quarter cup sugar heated a light brown and dissolved in one-quarter cup hot water), with a tablespoon of sugar to sweeten it if necessary? It is, of course, more patricite to omit the sugar altogether in making the syrup, and it is really not very necessary as the glucose is nearly as sweet as maple syrup. Usually about one quart of water can be added to the carried of the course for candles or sweet cakes, or french pastries. Let me know if you need other suggestions for conservation and I shall be glad to help you if supplies both fat and protein. One tablespoon peanut butter to three-quartablespoon peanut but

citron (such as is used commercially, belonging to the same family as the lemon) or citron-melon. If the former, cut it open, remove the pulp, put the rind into brine "to float an egg," and write to me again. It takes several months to finish the process of candy-

ing it.

If you mean citron melon, cut it up, peel it and remove the seeds, cutting the meat into small finger-shaped pleces. Cook these slowly until nearly tender in a weak alum water (one teatender in a weak alum water (one tea-spoon alum to three quarts water), then drain and wash in cold water. Cover the pieces of melon with glu-cose syrup or Karo syrup, adding the juice and rind of a lemon, with or without one or two inches of roof ginger, or a few cloves for every six cups of prepared melon. Bring to the boil and let stand over night. Next day drain off the syrup, boil it down a lit-tle, put in the melon and let boil up once.

Then let stand until cold. Repeat this until the melon pieces look plump and translucent, then drain from the syrup, spread on a greased platter and keep in a warming oven (with the door open), in a fruit drier or over a radiator until the pieces of melon have dried a little so that the surface is no longer sticky and the inside is firm. A little sugar may be sprinkled over them while drying, of some honey may be mixed in the syrup if a quite sweet citron is wanted; but the citron preserved in corn syrup will do very well in war cakes or mincement. Keep in closed jurs or between layers of paraffine paper in tin boxes, until wanted for use, then chop, either with a knife or food chopper. The meion prepared in this way may be used as a sweet-meat in place of candy. Then let stand until cold. Repeat meat in place of candy.

BEND, Or., Jan. 7.—My Dear Miss Tingle: A wish was expressed through The Oregonian for the recipe of red mayonnaise, which I am enclosing. Cook one can to-mators, strain and cook again until reduced to two tablespoonfuls; when cold, add to the mayonnaise until the desired tint has been obtained. I am enclosing stamp for fruit cake recipe nick-named "Brother-killer." Will you kindly give it me?

(MISS) M. E. C.

cakes that have been given in the grainer war cakes that have been given in the column.

The column cake made with pre-war amounts cake made with pre-war amounts of sugar, shortening and discipling the column col in the eggs (previously very thoroughly beaten with a Ladd egg beater), then add the mixed flour sifted with the spices, soda and sait. Add the flavoring last. If the mixture is very stiff a few tablespoons of water or canned fruit juice may be added, since the fruits vary somewhat in their degree of dryness. Put the mixture into the lined pans and either bake 2 to 2½ thours in a very moderate oven, or cover and steam 3 hours and dry in the oven 1 hour. The latter method prevents the "burned" raisin taste found in some fruit cakes.

Put together or cover, if desired, with almond paste or peanut paste made with honey in place of the usual egg and confectioner's sugar. Brush with egg white and sprinkle with chopped nuts.

I have seen a tiresome old bird's-eye maple set with its old style "piano finits" scraped off, by means of a good varnish remover, and the whole set the nstained a pleasing ash gray. A sharply gay and novel note was attained by adding touches of bright turniouse blue enamel.

Other striking effects are found in putty, the walls are putty color, and copies of Bavarian peasant styles in which the body of the wood pieces is painted in dark colors. Sometimes in which the body of the wood pieces is painted with solld paint and then glazed with ransparent paint. A remarkable dining room described in a current English magazine has deep rose painted in this room and lambrequifis. Have the tint you describe for draperies of the shelf will accommade the center of the shelf will accommade the center of the closet may have shelves to hold hats, shirt waists and lingerie.

Mrs. E. Y. W: I should have a language of gard on the wood pieces is painted in dark colors. Sometimes in which the body of the wood pieces is painted with solld paint and then glazed with ransparent paint. A remarkable dining room. Have voile curtains in the previous prevention of the two.

I have seen a hour and forth like sliding doors, instead of opening out.

A long pole running lengthwise under the center of the shelf will accommade

have given you a cake as rich as "Brother Killer" and similar in its general effect, but I would urge you not to make it (even if it is sugarless and with a minimum of wheat) because it seems at this time that even if we can afford the more expensive foods (such as a cake of this character) we have no right to spend money in that way for unnecessary luxuries. So please make as plain war cake (even for a wedding!), and give the difference in the cost to the Rgd Cross or the Y. M. C. A. Your guests will understand. In fact, guests ought (and do) feel rather insulted and humiliated if a hostess serves anything but "plain" things—otherwise she casts a doubt on their good sense and patriotism. A "Brother Killer" and similar in its gennumber of plain cakes have been given in this column. If you need another at me know. their good sense and patriotism.

let me know. let me know.

The cost of the cake given above could be reduced somewhat by using 1 cup glucose, with 2 teaspoons cream of tartar and 1 cup honey, by reducing the amount of fruit and nuts and omit-ting one or more of the eggs. A little more water would then be needed, but cake should be stiffer than when the full number is used. The almond or peanut paste finish might also be omitted. Indeed, it should be omitted (even though it is "sugarless") is unnecessary.

Many thanks for your recipe. Many thanks for your recipe. I think many housekeepers do not yet fully recognize how often potatoes, carrots and apple pulp can be utilized in saving wheat; nor do they all yet recognize how tremendous is the need for saving and how every tablespoonful

COTTAGE GROVE, Or., Dec. 30.-Dear Miss Tingle: Am sending you a carrot pudding recipe, which I have foundate be very cheap and excellent. Hope you will find this worthy of publication. Have used this for some time and think it fine.

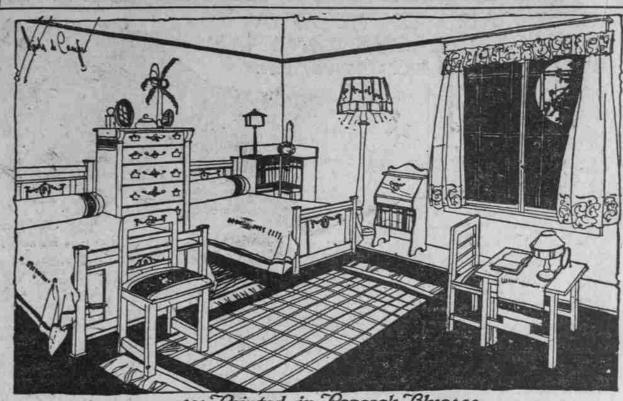
MRS. G. F. M.
Conservation Steamed Pudding (Mrs. C. F. M.) One care carrots I can pota-

about one quart of water can be added to two pounds of glucose, thus giving about four pounds of syrup (of approximately mapie consistency), for 25 cents and the cost of a very little flux voring material.

You can of course make a thicker or thinner syrup by adding less or more hot water to the stiff glucose. A glucose strong as the flux of the flux of the flux of the flux of molasses in plain eggs where the flavor of molasses in plain eggs where the flavor of molasses is not particularly liked, if one teaspoon cream of the flux of molasses. Then put in the same amy be sucesed out in sprinding and add any such oil to the "butter." Peanstelladed for every cup of slucose syrup, which replaces one cup of molasses. Then put in the same amy be sucesed out in sprinding and add any such oil to the "butter." Peanstelladed for every cup of slucose syrup, which replaces one cup of molasses. Then put in the same amount of cond as if molasses were being the flux of molasses for the flux of molasses of the flux of molasses is often more attractive than all molasses (when the latter is very strong in flavor) in gingerbreads. G. F. M.)—One cup carrots, i cup pota-toes (grated), I cup flour (half gra-ham), I cup sugar, 2-3 cup raisins (chopped), I teaspoon soda, I teaspoon salt, % teaspoon cinnamon and other spices. Butter size of an egg or %

WOMEN INTUITIVELY DECORATORS OF NO MEAN CALIBER AND HAVE APTITUDE FOR HOME-MAKING

Attractive Combination Living and Dining-Room for Family of Four Is Laid Out-Practical Ideas of "Normal" Home Told, Though No Attempt Is Made to Decry Services of Professional.



... Painted in Peacock Blue ...

table, chairs, and other pieces, glazed to a clear claret color, and the dra-peries and carpet in this room are

When the exigencies of the growing look smaller. Let your draperies correspond in color with side walls. vert the dining room or living room S. J. M.: Use gold-colored silk gauze into a private bedroom and condense the dining and living space into one gathered onto an upper rod by means

cake recipe nick-named "Brother-killer"

Will you kindly give it me?

(MISS) M. E. C.

Many thanks for she recipe which I hope may help my correspondent. A little canned tomato soup is easier to use and has almost the same effect as It be littled down tomatoes.

I am sorry to disappoint you, but it is never possible for me to "send" reaked calls for many essa, one punds of sugar for the two kinds of frosting and used, and is therefore unsuitable for making, at this time, by any patrictic housekeeper.

Following is a good, rich fruit cake, made without sugar, butter or frosting and with a minimum of wheat flour, which might well take its place for say purpose. When the need for superior propers were made without sugar, butter or frosting and with a minimum of wheat flour, which might well take its place for say purpose. When the need for superior property to "Brother Your is the time of emergency would defined and a carried out by the wife cake still, some of the plainer war cakes that have been given in this more of the prome making and you cake made with how the server simple for the still, some of the plainer war cakes that have been given in this time of emergency would de
An attractive combination living and dining-room for a family of four has four Windors chairs, an hour glass chair, a square drop leaf table, and a planty of cake below, or, better still, some of the plainer war cakes that have been given in this itm of emergency would de
An attractive combination living and dining-room for a family of four has four Windors chairs, an hour glass chair, a square drop leaf table, and a long window bench is fitted with a recover of cake stall from the meaning and should be of equal seating being the correct stall from the meaning and stall from the meaning and flours.

Any cake made with pre-war amounts of sugar, shortening and flour the more proposed and a sate leaf to the plainer war cakes that have been given in this time of emergency would de
The first of the color of the color of the color of the r

living room. Whether one has or has not inside hangings is purely a matter of personal preference. Don't have them if you have plenty of light. A tea table would be a nice addition in your living room. Have voils curtains in this room and lambrequiffs. Have the tint you describe for draperles of light and light and

India print.

Mrs. R. W. R.: I seems to me that your furniture looks better as it is than it would if you did it over. Old blue would be your choice for the din-Ing-room. With this use cretonne curtains over the filet net. the bedroom. Yet, let the paper match in reception hall and adjoining room. Light buff for your kitchen. Large designs in wallpaper make the rooms

S. J. M.: Use gold-colored silk gauze room.

In planning a living room-dining back. Little white celluloid rings are room it is well to let the room take correct. Scallop the bottoms of your

rooms are at all dark.

A member of the British Parliament has started a movement to prohibit smoking by girls under 21 years of

Dandruff Soon

Ruins the Hair

Girls-if you want plenty of thick, beautiful, glossy, silky hair, do by all means get rid of dandruff, for it will starve your hair and ruin it if you

It doesn't do much good to try to brush or wash it out. The only sure way to get rid of dandruff is to dissolve it, then you destroy it entirely. To do this, get about four ounces of ordinary liquid arvon; apply it at night when retiring; use enough to maisten the scalp and rub it in gently with the finger tips.

By morning, most if not all, of your dandruff will be gone, and three or four more applications will completely dissolve and entirely destroy every single sign and trace of it.

Von will find, too, that all itching and digging of the scalp will stop, and your hair will look and feel a hundred times better. You can get liquid arvon at any drugstore. It is inexpensive and four ounces is all you will need, no matter how much dandruff you have. This simple remedy never fails.—Adv.

To Stop a Persistent, Hacking Cough The best remedy is one you can easily make at home. Cheap, but very effective.

Thousands of people normally healthy Thousands of people normally healthy in every other respect, are annoyed with a persistent hanging-on bronchial cough year after year, disturbing their sleep and making life disagreeable. It's so needless—there's an old home-made remedy that will end such a cough easily and quickly.

Get from any druggist "2½ counces of Pinex" (60 cents worth), pour it into a

Get from any druggist "2½ cunces of Pinex" (60 cents worth), pour it into a rint bottle and fill the bottle with plain granulated surar syrup. Begin taking it at once. Gradually but surely you will notice the phlegm thin out and then disappear altogether, thus ending a cough that you never thought would end. It also promptly loosens a dry or tight cough, stops the troublesome throat tickle, soothes the irritated membranes that line the throat and bronchial tubes, and relief comes almost immediately. and relief comes almost immediately.
A day's use will usually break up an ordinary throat or chest cold, and for bronchitis, croup, whooping cough and bronchial asthma there is nothing better. It tastes pleasant and keeps

Pinex is a most valuable concentrated compound of genuine Norway pine extract, and is used by millions of people every year for throat and chest colds with splendid results.

To avoid disappointment, ask your druggist for "2½ ounces of Pinex" with full directions and don't accept anything

Paris shop directly to the front. The kinds of packages are listed and one knows exactly what one's dollars will provide for the soldier or Red Cross nurse.

In the directions has done in the directions and the control of the contr



DAINTY KIT FOR WOMAN TRAVELER.

TN AN attractive sweet-grass basket | Red Cross nurse setting forth on her

eling about. One of these pretty toilet provid baskets will be a charming gift for the nurse,

are several flat little bags of mission at the front. A great deal is waterproof silk, one for tooth- being said about the needs of the dedeserves just as careful looking after. perfectly. She, too, will appreciate warm knited. Pinex i garments and the little comforts that make billet life endurable. Some of the large shops have insti-

tuted a special service whereby packages of comforts and goodies to eat may be paid for here and sent from a Paris shop directly to the front. The