

PARIS FASHION SHOPS TURN ATTENTION TO INEXPENSIVE AND SIMPLE CREATIONS

Coral and Crystal Dinner Frock by Buzenet Admirably Expresses New Fashion of Simple Drapery Evolved With Modest Allowance of Fabric—Princess Girdle Adds Color to Feminine Attire.



drain and place in the warming oven to dry off the surface moisture and prevent sogging. The soaking water may be used instead of milk in mixing the batter or may be sweetened with corn syrup and thickened for sauce.

Baked apple pudding—Use this on meatless days when you serve a vegetable loaf or other substantial dish, which may be a little short on protein. Two eggs, 1 cup milk, 1 1/2 cups graham flour, 1/2 teaspoon salt, 2 cups apples, 3 tablespoons shortening. Make a thin, smooth batter with the eggs, milk and flour. Put the shortening into a baking pan and place in the oven until "sizzling hot." Then pour in the batter to about one-quarter to one-third inch deep, and quickly sprinkle the apples all over the pan. Put into a hot oven and bake about one-half hour until brown and puffy. Cut in squares and serve very hot with apple, lemon or loganberry syrup. Raisins or canned berries thoroughly drained from the juice may be used in place of apples. The drained off juice may be used for sauce (thickened or unthickened) if it is sweet enough. If not very sweet, add a little honey, karo or glucose syrup.

Buttermilk scones—Two cups flour (in wartime use half white and half barley flour), 1/2 teaspoon salt, 1-2 teaspoons cream of tartar, 1/2 cup butter, 1/2 cup well-sifted buttermilk. One tablespoon sugar or molasses may be added if the flavor is liked. Work the shortening into the flour (with the other dry ingredients). Mix to a soft, rolling dough with the buttermilk. Turn out on a floured board and roll in two "rounds" about one-third inch thick. Cut into "pie-shaped" triangles, prick over with either on an ungreased, lightly floured griddle or on a greased baking pan in the oven. If baked in the oven they may be glazed with a little beaten egg if liked.

It is best not to let them stand before baking. These should be eaten hot with "war marmalade" in place of butter.

I am not quite sure what kind of suet pudding you have in mind. Write again if you mean any of the many puddings shortening with suet that are combined with spices and dried fruits.

Old-fashioned plain suet pudding—Two cups flour (in wartime use 1 1/2 cups graham flour with 1/2 cup cornstarch), 1/2 teaspoon salt, 1-2 cups very finely chopped suet, 1/2 cup sugar, 1/2 cup cream of tartar, about 1 cup sour skim milk or buttermilk. If sweet milk is used add 1/2 teaspoon more cream of tartar. Place in a well-greased tin or pudding mould, cover and steam 2 1/2 hours. Serve with meat gravy or with syrup or lemon sauce. A few raisins may be added to the dry ingredients if liked.

A covered tin or pudding mould is very much better and gives a lighter pudding than boiling in a cloth. A large, water-tight baking powder tin or a small lard pail will do. Leave room for the pudding to rise, and cover tightly with a well-fitting lid.

Sausage Meat—Use either beef or pork, or a mixture of the two. The meat must be thoroughly fresh and clean. Shoulder, neck and lean trimmings are best. Remove any superfluous fat and all bones, gristle and skin. Have about one pound fat meat to three pounds lean meat. Mix the fat and lean meat together and put through the chopper. Spread the chopped meat out thin and season it by sprinkling over a mixture of one ounce salt, half ounce ground black pepper and one ounce very dry sifted sage leaf to every four pounds meat. Some makers add a little meat or nutmeg. Run the meat through the grinder a second time to mix the seasoning thoroughly. The sausage meat may now be put into "casings" or packed away in stone jars or crocks, or sliced at once for frying.

Sausage will not keep very well in this climate. In the East and Middle West it can simply be packed into crocks well covered with melted lard or other fat, covered with the lid and set away in a cold cellar to keep all winter. Here it is unusual to have a cellar cold enough to keep so well. Everything depends upon a "cold storage" temperature and exclusion of the air by the use of hot lard. On the other hand, you might pack the sausage into thoroughly cleaned "casings" or, failing casings, into narrow muslin bags, 2 1/2 to 3 inches in diameter, and

about 15 to 24 inches long. These may then be thoroughly boiled (don't waste the "stock" in which they are boiled) until the sausages float. Then hang them up to dry in a cool place, brushing first with smokehouse (if no smokehouse is available) or if muslin bags are used, with melted lard to keep out the air. Or the uncooked sausages may be smoked in a smokehouse for 10 or 12 hours, then boiled, dried and hung up in a cool place. The muslin casings may be stripped off when the sausages are wanted for use, and the meat may then be retreated in a number of different ways. If you have a very cold cellar you can pack some meat in small crocks lined and covered with plenty of hot lard.

I gave several suggestions for variations in several simple puddings above. I will give others later as space permits. Any of the various "war cakes" given in this column may be steamed and served as puddings. Almost any biscuit or cornmeal mixture may also be converted into a "pudding" by combining it in some way with fruit, steaming and serving hot with a sauce.

There is a revived interest in steamed puddings at this time when we wish to simplify our meals (with-out making them unpalatable) and to conserve fuel. Much less fuel is needed to steam a pudding than to bake it, if the gas simmerer is used (as it should be) and even if a wood stove is used, there is little economy in fuel. Less can be used than would be needed to heat the oven, and several different things may usually be steamed at the same time if a little forethought is used. Steaming is an excellent way to cook most vegetables and the losses are apt to be less than in boiling.

A popular type of pudding may be made by putting one or two spoonfuls of jam, marmalade or canned fruit at the bottom of a well-greased individual pudding biscuit or cornmeal mixture, two or three spoonfuls of almost any convenient dough, muffin mixture, cornbread, plain cake or doughnut mixture. Cover with a lid or greased paper cap and steam for about three-quarters of an hour. For serving turn out on a plate and the melted jam will be a sauce.

"Top milk" is one of the best "sauces" for such a pudding, especially for children, or a little more jam or marmalade fruit syrup may be needed as "sauce."

I have not got space for a number of detailed recipes, but here are a few suggestions. Write again if you are interested in any particular recipe.

1. Brown rice—Brown with brown onions in a border of browned mashed potatoes or potatoes with grated cheese.

2. Beef curry with onions, apples, a few raisins and a boiled rice border.

3. Beef chile con carne, a brown stew with "just enough" gravy flavored with onion, garlic (if liked) and chile powder, served with thoroughly cooked red Mexican or other beans and with either boiled rice or potatoes.

4. Roman Pie—The beef is minced with a little onion and gravy, with or without tomato. Place in a mould or baking dish lined with cooked macaroni or (better in war time) home-made cooked noodles made with barley or rye flour. Cover with more cooked noodles, sprinkle with grated cheese if for baking, or cover with a lid and steam. Tomato sauce is a good accompaniment, but is not actually necessary.

5. Tamale Pie—Mae some stiff cornmeal mush, using skim milk, stock of water, as may be most convenient. Season well with salt and pepper and heat in one egg to three or four cups mush. The egg may be omitted if strict economy is necessary. A little grated cheese beaten with the mush gives a good flavor. Have the meat cut up with a little gravy flavored with onion, tomato and chile powder. Put into a well-greased baking dish alternate layers of mush and meat, having much on the top. Sprinkle dry grated cheese over the top and bake until heated through and brown on top.

6. Casserole of rice and meat—Prepare the meat in the same way, but use onion, carrot and celery or canned peas to make and flavor the gravy. Line a bowl with cooked rice, put in the meat, vegetables and gravy. Cover with rice and steam until heated through. Serve with brown gravy or tomato sauce.

7. "Toad in the Hole"—Make a thin batter, using two eggs to one cup flour,



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one cup skim milk and one teaspoon salt. Have the meat cut up, well seasoned and moistened with stock or gravy. Heat a baking tin (about 7x9 inches), with 3 or 4 tablespoons grease until sizzling hot. Put in the meat in little balls or rolls, pour the batter over and bake about one-half hour in a hot oven or until the batter is brown and well risen. Serve with brown gravy and vegetables.

8. Beef à la King—Cut the meat in small strips and reheat in white sauce with cooked celery (cut in small pieces) and a few strips of canned pineapple or green pepper. Serve on nice brown "potato scones" instead of toast. A little onion juice and paprika may be added if liked and a few drops of lemon juice as well as the necessary salt and pepper. Some makers add also a few grains of mace.

9. "Beef Wiggle"—Reheat the cut-up beef in white sauce seasoned as above using about equal parts of canned peas and beef. A little chopped parsley or a spoonful of very finely chopped pickle or chile sauce may be stirred in just before serving or a chopped hard boiled egg may be used. Serve with well browned corn pone or potato biscuit.

All these suggestions are made with a view to using as little meat as possible at one meal, hence the use of accessories for "extending" the meat flavor and giving about equal nourishment. When eggs are plentiful again you can try your hand with soufflés of meat and vegetables and omelets of various kinds, in which reheated or canned meat may be used; also baked croquettes (we don't try croquettes in war time) and other so-called "fancy" (though really simple) ways of reheating meat in combination with eggs.

Meat salads occasionally will be good for supper, especially when the weather is warmer.

Little individual "potato turnovers" filled with well seasoned meat are also a good supper dish. And a hominy or vegetable loaf made with a very little meat would also be good. I am afraid this is all I have space for at this time.

It seems necessary to correct a recent misprint in this column which caused me to appear to state that "peanut butter should be given to little children." What I wrote was that "peanut butter should not be given to little

children," though it seems to be quite good for older growing boys and girls. At this time of economy it is more than ever necessary to see that children have plenty of milk and other suitable wholesome plain foods and that "economy" is not practiced at the expense of their future.

Knitting Record Notebook Is Latest Fad.

Memorandums of Completed Garments—This Convenient Amount of Wool Used and Size of Needles Required Prove Valuable to Knitters.

THERE are all sorts of modern conveniences for the knitters, contrivances one's great-grandmother, who made all the family socks of evenings, never dreamed of—knitting machines, yarn winding machines, elaborate knitting bags, rosette trimmed needle-tips, ivory measuring rules, knitting pins to hold stitches that one is not working on at the moment, and bracelets from which handily depend the errant ball of worsted. But one busy little war-knitter has a special knitting convenience of her own, which might well be adopted by others of her craft.

This is a knitting record—just an ordinary 10-cent notebook, shaped like a stenographic notebook so that the pages can be flipped over rapidly for reference, or laid out flat when knitting directions are to be followed. In this book are written down clearly and legibly, all directions received from various sources for making sweaters, socks, helmets, wristlets, wipes, eye bandages and what-not. When a good suggestion comes the knitter's way for a short-cut, or method of time saving in the fashioning of an article, down it goes in the record book.

A record is kept also of the prices of wools and the places where various sorts are to be had. And several pages are filled with memorandums of completed garments, with time of beginning and time of finishing each, amount of wool used and size of needles required.

Another Paris Frock of Simplicity

THIS coral and crystal dinner frock by Buzenet admirably expresses the new fashion of simple drapery evolved with modest allowance of fabric. The bodice, with its single sleeve and oblique décolletage, is achieved with least possible amount of material—yet it does not suggest skimpiness in any way. The skirt, made of two breadths of silver brocade coral satin is skillfully draped to suggest amplitude. Under the drapery is a petticoat of coral chiffon.

Just a straight gathered skirt and a little bodice made of a crosswise strip and two shoulder straps, with a folded belt of the material, and there you are, says the couturier, who sent over this dainty dress gown for a January bride. The material happens to be gleaming silver cloth brocade in rhinestones, but this has nothing to do with the perfect simplicity of line. The floating scarf of cream silk net may be drawn around the shoulders between dances when one "sits out" in a possible draught.

An interesting sleeve is it not, on this afternoon and informal dining frock of black satin? A tuck and tassel give substance to the sleeve at the elbow, and what a clever idea the bracelet finish of jet! The shaped Princess girdle of embroidered net outlined with a trimming of black, white and blue beads is a graceful detail, especially in its use with a bodice trimming that balances the effect.

Uncle Sam Insists on Lower Feminine Shoes.

Seven Inches Prescribed Height for Autumn, but Chances Are That Spring Footwear Will Be Cut Down.

UNCLE SAM is more and more insistent that feminine shoes shall be lower. Seven inches was the prescribed height for Autumn, but it seems likely that Spring footwear will be cut down even further, and that women, like men, will wear their boots little above the ankles. And one offers promise to be in favor the moment the weather moderates sufficiently to make low footwear possible. There have been whispers, the heels, too, must come down in height, but authoritative shoe dealers assert that there has been, as yet, no serious consideration of this catastrophe—for most traffic it would be to many women to be compelled to wear the masculine flat heel.

If the recent cold wave broke all weather records for years, it broke also—as the shopkeepers attest—all records in sales of warm bathrobes and pajamas. In some stores stocks were completely cleaned out. It is all very well to breakfast in a chiffon and lace boudoir sacque, when the temperature of one's apartment hovers around "summer heat," but when the mercury drops below 50 indoors and one can see one's breath on the air as clearly as the steam of one's coffee, a good

New Princess Girdle on Black Frock

warm flannel bathrobe of humble design is preferable to a Paris creation of diaphanous fabric. Greatest in favor, this Winter, are house-coats of velvet or corduroy lined with soft satin. They fall in straight lines, have flowing sleeves and a loose belt over the hips. Fur collars and cuffs add an additional note of warmth.

The college girl, receiving her Winter wardrobe during the vacation days, carried back to classroom and campus a sturdy frock of dark blue or brown mohair. Made with paneled skirt and wide, straight belt, the sleeves, long-waisted bodice being slipped over a guimpé of matching satin or taffeta. A little bright embroidery done with colored wools on bodice front and skirt panels, made the simple, practical frock smart and youthful.

ANSWERS TO CORRESPONDENTS

BY LILIAN TINGLE.

ONALASKA, Wash.—Dear Miss Tingle: I would be very grateful if I could obtain the following recipes:

(1) Apple pudding, the batter plain and the apples sliced, mixed in and steamed.

(2) Scones, made with buttermilk. My sister used to make them and if I am not mistaken she mixed them and let them stand over night.

(3) Suet pudding, boiled, and please explain how it is prepared for the boiling, tying in the cloth, etc.

(4) Recipe for sausage meat and how to keep it for some time.

(5) I would also like a number of inexpensive pudding recipes, steamed and baked.

(6) Also different ways of preparing home-canned beef, otherwise than the ordinary stew.

IGNORANT.

I WILL take up your questions where I left off last week, though I may not have space enough to answer all of them fully this time.

1. Apple pudding steamed. No. 1—1 1/2 cups graham flour (or mixed white and barley flour), 1 egg well beaten, 1 cup milk, 1 level teaspoon salt, 2 level teaspoons baking powder, 2 cups sliced apples, 2 tablespoons melted shortening. Mix thoroughly, place in a well-greased pail or pudding mould, cover and steam 3 hours. Serve

with thin lemon glucose syrup, maple syrup or honey syrup.

Apple batter pudding (sweetened)—3 tablespoons shortening, 1/2 cup milk, 1/2 cup sugar, 1/2 cup sour skim milk, 1 egg, 1 1/2 cups graham or graham and barley flour, 1/2 teaspoon salt, 1/2 teaspoon soda, 2 cups chopped or sliced apples. Mix and steam as above. One cup raisins or figs or dates may be used in place of apples.

Steamed apple pudding without egg—3 tablespoons shortening, 1/2 cup molasses, 1/2 cup milk, 1 1/2 cups graham flour, 1/2 teaspoon soda, 1 teaspoon baking powder, 1/2 teaspoon salt, 1 1/2 cups chopped or sliced apples, 1/2 teaspoon cinnamon if liked. Mix and place in a well-greased pail or pudding mould with a tight-fitting lid, cover and steam 2 1/2 hours. Serve with a sauce made from the peelings.

Apple pudding sauce—Cook sound, clean apple peelings in water to cover. When tender, drain or rub through a sieve, as may be most convenient, sweeten to taste with honey or glucose and flavor with grated lemon or orange rind, or with a little cinnamon.

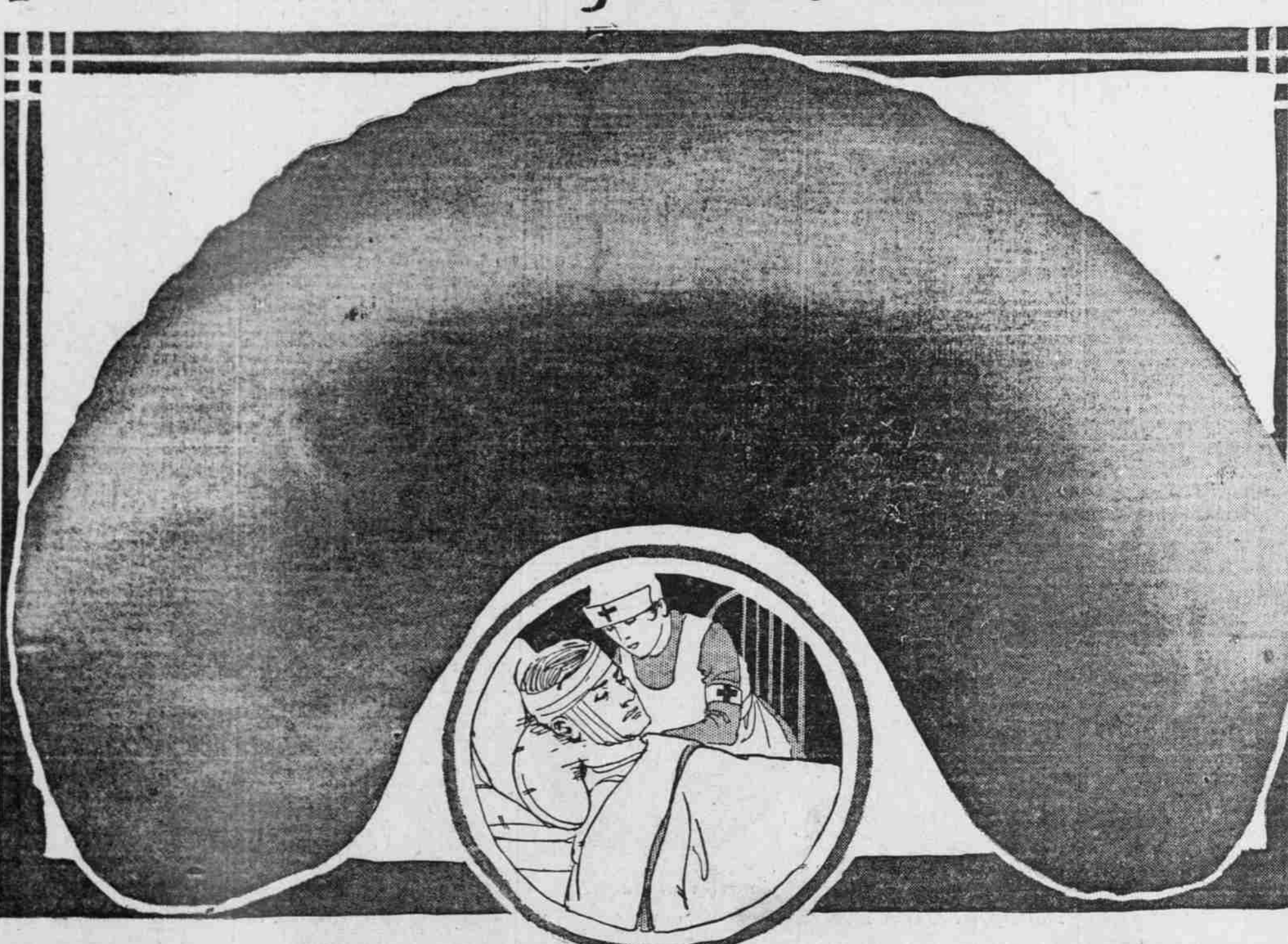
If the apples are lacking in tartness add 2 teaspoons or more lemon juice. The sauce may be thickened

with a little cornstarch (mixed in cold water) if desired; or a well-beaten egg yolk, egg white or whole egg may be combined with it, if a richer sauce is desired. Do not let the sauce boil after the egg is added.

In any of these simple steamed puddings one cup washed, cut up, dried fruits, such as prunes, figs, dates, raisins, apricots, stoned cherries or peaches may be used. Wash and soap the dry fruits for an hour or more,

the college girl, receiving her Winter wardrobe during the vacation days, carried back to classroom and campus a sturdy frock of dark blue or brown mohair. Made with paneled skirt and wide, straight belt, the sleeves, long-waisted bodice being slipped over a guimpé of matching satin or taffeta. A little bright embroidery done with colored wools on bodice front and skirt panels, made the simple, practical frock smart and youthful.

Practical and Fancy Needle Work CLOTHILDE



ONE of the most difficult things for a sick or tired person is to find a comfortable position for the head. The usual pillow slumps and slips and wrinkles after a short time of restless lying. The comfort pillow, shown in the photograph, does away with all this discomfort. It just fits

the curve of the neck, and its smooth surface gives great relief, even to the most tired of heads. For those who know the care of invalids or old people, or for those who may in the days to come have to serve to nurse a sick child, the comfort pillow should mean a great deal.

Directions: The shape of the comfort pillow is nearly a perfect semi-circle. The outer length is 34 inches, the inner length is 15 inches. It measures 14 1/2 inches around the center and 11 1/2 inches around near the ends.

The pillow must be soft. It requires three-eighths of a pound of down. To first one. Plump the pillow out nicely. A pretty pillow case can be made out of any light, soft material. The cover may be as simple or as elaborate as you please, but as the main point of the pillow is comfort, it would be as well not to put much raised embroidery or needlework on the pillow case.

cover the down, make a case of satin and slip this into the satin cover. The pillow will take one and one-quarter yards of satin and of satin. This amount of material is enough for three pillows, but one must get that much in order to have the double-width for the

order to have the double-width for the