

ODD BUT ARTISTIC COLOR COMBINATIONS FIND FAVOR AMONG WELL-DRESSED WOMEN

Stenciled Chiffon With the Design Brought Out by a Border Made of Tiny Beads, Is Quite the New Note in Blousewear—Panels and Pleats Make Pleasing Lines in Skirts.



Stencil Design on New Waists

Autumn Blouse in Shades of Blue

NOT plain blues, browns or rose colors are favored by fashion for blouses now, but odd and interesting color blendings and rich, yet subdued, tints that suggest the Orient...

Sometimes it is the blouse that demands special attention; sometimes it is the skirt. In this costume a very simple wash blouse sinks into oblivion beside the extremely smart effect of a new tailored skirt...

Stenciled chiffon with the design brought out by a border made of tiny beads is quite the new note in blousewear. On this simply cut, button-in-back model of blue chiffon are two trimming bands of stenciled beige chiffon...

Pink Organdy Is Stylish in Summer Wear.

Brilliant Linings to Be Feature of Autumn Garments.

AN ADORABLE pink organdy of midsummer has a long, pointed tunic edged with a narrow pleated organdy frill and above that a second frill; about five inches of plain organdy showing between the two...

A young woman dining at Sherry's the other night wore a notable frock in black and old rose. The surplus bodice and tunic were of black georgette printed with big roses in soft old pink...

ANSWERS TO CORRESPONDENTS

BY LILIAN TINGLE.

PORTLAND, Or., July 26.—My dear Miss Tingle: Can you give me a recipe for putting up pimientos (the small red peppers) like those you see from the stores? Thank you very much.

SEVERAL requests have come for canned red pimientos or for green peppers. I give below several methods, each good for different purposes. I do not think you will set a product exactly like the commercial canned pimientos, first because it is usually difficult to get just the right kind of peppers in Portland, and second, because of the difference in household and commercial equipment and methods.

1.—Peppers in vinegar—Cut 24 large green or red sweet peppers in halves or quarters, free them from seeds, and sprinkle with three level tablespoons salt. Let stand 24 hours, drain and dry the peppers in a cloth, pack closely into sterilized jars, cover with white vinegar and seal at once. The vinegar taste may be wholly or partly removed, for some purposes, by soaking the peppers in cold water and changing the water until the desired flavor is reached.

This latter method is good if the peppers are to be stuffed or fried; but for use in some kinds of salad the additional acid of the vinegar may be very acceptable. 2.—Peppers in Syrup—Wash, cut them in half, remove the seeds and pack closely in glass jars. Make a brine in the proportion of two tablespoons salt, boiled with a quart of water five minutes. Fill to overflowing, and seal at once. Freshen in cold or hot water before use, then use like fresh peppers. 3.—Peppers in Syrup—Syrup a circle round the stem end of the pepper, remove the piece and take out the seeds. Cover with boiling water, let stand three or four minutes, then rub off the outer skins. Chill in cold water. Drain and pack in sterilized jars. Boil a vinegar syrup 15 minutes, using one cup sugar and one cup syrup to every quart vinegar. Fill up the jars with this to overflowing and seal at once. 4.—Peppers Cooked in the Can (salted)—Remove the seeds from the peppers and cut them in half-inch strips. Scald, drain, dip into cold water and pack into jars; fill up with salted water using one teaspoon salt to each quart can. Set on a rack in the washboiler and boil three hours, counting from the time boiling began. Canned Pimientos (commercial style)...

Select sound, smooth, fresh, sweet pimientos of uniform size and shape, and full color. Cut around the stem and remove the seeds and veins. Place the peppers in a very hot oven for 5 to 10 minutes until the skin cracks or blisters, but be sure not to let them burn. (This is a good method for removing the skin from peppers to be put up by any process, or for fresh peppers for stuffing). Carefully remove the skin with a thin knife, and flatten the peppers so that they will pack closely. In horizontal layers, into pint jars, add no liquid and no salt. Adjust the lids, but not perfectly tight, place in hot water, on a rack in the boiler, with one to two inches of water above the lids. Boil 30 minutes, counting from the time boiling actually begins. Do not use large jars for pimientos. Remove, tighten the caps and invert to cool and test the joint. Wrap in paper for storage. Pimientos or green peppers of irregular size and shape are better canned in strips or used in relishes or catsup rather than for canning whole. The following recipe for pimento catsup is given in response to the request of Mrs. S. Portland. Red Pimento Catsup—Six pounds ripe roasted and peeled red pimientos (as above), 2 tablespoons salt, 2 pounds sugar, 2 tablespoons powdered ginger, 2 tablespoons powdered cinnamon, 1 quart vinegar. Remove the stems, seeds, veins, and skins as for canning. Weigh the prepared peppers and pass through a feed chopper. Be sure to put a bowl under the chopper to catch the juice. Mix the sugar, salt and spices and combine this with the pepper pulp and juice. Heat slowly to boiling point in a sound granite or aluminum kettle, adding the vinegar gradually. Cook slowly till of a smooth pulpy consistency like tomato catsup. Then put into sterilized jars and seal at once. An extra precaution for keeping, if ordinary bottles and corks are used instead of cans, will be necessary. Have the bottles filled to within one inch of where the cork will come, set the bottles on a rack in hot water to within two inches of the top of the necks, cork loosely and simmer for one-half hour. The water should either boil very gently or simmer just below boiling point. Use new, sound corks and boil them before putting into the kettle. At the end of the simmering time cork the bottles firmly, and when cool cover the top of the cork and joint with paraffin or bottling wax. This is a good way to secure the keeping of any kind of catsup that is put up in bottles. A variety of pimento catsup is made by substituting some cooked and strained tomato pulp (with or without a little onion) for part of the pimento pulp.

out a little onion) for part of the pimento pulp. Half pimento and half tomato pulp is a mixture liked by some housewives, while others prefer to use two-thirds pimento and one-third tomato, so that there is not too great a likeness to ordinary tomato catsup. Portland, Or., July 25.—My dear Miss Tingle, will you kindly give me a good recipe for peach butter, one good for war time, I mean? Thank you very much. MRS. C. S. I think you will find the following quite satisfactory. In war times, 2 or 3 tablespoons sugar, and three tablespoons white corn syrup may be added to each quart of boiled-down cider, instead of one-half cup sugar to every quart that is called for in the old-fashioned recipe. Or the sugar may be omitted altogether if the peaches are sweet and full-flavored. Peach Butter—Prepare a boiled cider syrup by boiling down cider to nearly the thickness of molasses and adding 2 tablespoons sugar and 3 tablespoons white corn syrup to each quart of the boiled-down cider. Pare, stone, and thoroughly crush sound ripe peaches, adding 1 quart of the prepared syrup to 3 quarts of peach pulp. Spices may be added or omitted according to taste. If the peaches are at all "flat" in flavor, the addition of a little lemon-juice may be an improvement. Boil down slowly, stirring often to prevent burning. Cook carefully until thick. To save fuel, a part of the cooking may be done in the fireless cooker, or in a slow oven that is at the same time used for the long cooking of such meat in a casserole, or for baking beans. Cook until the mixture "skins" or "crinkles" when dropped on a cool plate, then seal in hot jars. A portion of the cooked-down peach butter could easily be converted (either now or nearer Christmas time) into "peach paste" or "peach leather," by spreading it on platters and drying very slowly, in a drying oven, to a "cutting" or "leathery" consistency as may be preferred. If cut in cubes it may be rolled in a mixture of cornstarch and powdered sugar, or in chopped nuts or it may simply be wrapped around whole nuts, or eaten plain as a candy substitute. It is usually quite popular as a holiday confection, and, as all "flat" takes scarcely any sugar. Different colors may be given to it if desired by the use of a little "fruit coloring."

Portland, Or., July 26.—At your earliest convenience, will you kindly print a recipe for a laxative bran bread? Thank you in advance. "READER" You might try the following, and if it is not what you want, please write again. Bran bread—2 cups bran, 2 cups coarse whole wheat flour (or for wheatless bread, 1 cup barley flour and 1 cup oat flour), 1/2 cup molasses or smooth cooked prune pulp, put through a sieve—whichever is preferred, 1 teaspoon soda, 1 teaspoon salt, 1 1/2 cups thick sour milk, 1-2 cup seeds and cut prunes or raisins, (may be omitted). If the bread is to be made with bran, it is better to use the bran and make it slice better, but if graham or whole wheat flour is used the egg is not necessary. Mix the dry ingredients and fruit, and add the milk, mixing smoothly and rapidly. Place in a greased loaf pan and bake 1 hour in a moderate oven. Brush with milk a little while before the baking is finished. The same mixture may be baked in a loaf pan, or in a loaf pan, buttermilk may be used in place of ordinary sour milk.

Portland, Or., Aug. 1.—Dear Miss Tingle: I am sending you my recipe for rice and barley hot cakes, which I hope may be of some use to your readers. Thank you for help received. MRS. L. C. W. Rice and barley hot cakes (Mrs. L. C. W.)—One cup cold boiled rice, 1 egg, 1/4 cups barley flour, 1 1/2 teaspoons salt, 1/2 cup milk, 1/2 cup oil, 1/2 cup sugar, 1/2 cup shortening, 1 cup milk. Beat the egg well and add the rice, heating it well together, add the melted shortening or cream, then add to the flour sifted with the baking powder. Beat well and bake on a hot griddle. Eat with loganberry and apple syrups. Fine for using left-over rice or rolled oats. Many thanks for your recipe. I am always glad to receive "tried favorites" such as every family owns.

War Simplicity Stands Out in Yankee Footwear. Strap Slippers, With Toe Cut Away, Decried Fashionable Model.

NOT that American women pay much attention to Paris notions in footwear! It is the one item of costume that Paris is unable to dictate about. Whatever sort of boots and slippers they are wearing in Paris, Fifth Avenue and Broadway wear the boots and slippers that please them best. American women are more conservative in taste about footwear than French women are—so at least, it seems to Americans who believe, and perhaps with good reason, that there are no prettier, smarter, more comfortable foot coverings than those manufactured right here in our own United States.

For instance, in Paris just now, the ultra chic afternoon slipper is a hybrid affair combining a barefoot sandal and a Louis Quinze dancing slipper in its makeup. So little leather is there above the sole that the stocking foot seems to rest on the high-heeled sole, held in place by various sandal straps, crossing instep and heel. Not to be compared for neatness and prettiness with the trim kid pump of American women, is this gay, sandal affair now the fancy of Paris. Instead of the well-patched leather Oxford, favored by well-dressed American women this summer, the Parisienne are wearing with promenade frocks a strap slipper of one cut away until it is scarcely more than a tip over the stocking foot, and the instep strap tied with a ribbon bow at the front—the delectable, in the American opinion, the graceful line of the instep, upon the question of Fall boots. Tops are to be rather low to conserve leather, buttoned styles are to be in favor, and the convenient and well-beloved button spat of cloth takes its place again in fashion's train. Taupe spats and gaiter boot tops are most favored in Paris just now. Next come shades of gray and two-tone boots and Oxfords in taupe or gray are decidedly correct.

Hairs Will Vanish After This Treatment

(Toilet Helps) You can keep your skin free from hair or fuzz by the occasional use of plain delatone and in using it you need have no fear of marring or injuring the skin. A thick paste is made by mixing some of the powdered delatone with water. Then spread on the hairs and after 2 or 3 minutes rub off, wash the skin and all traces of hair have vanished. Be careful, however, to get real delatone.—Adv.

MASCARILLO NOT A DYE

Why look old than you are? Touch up your hair, beard and eyebrows with Mascariello. Absolutely harmless, 60c a box. Send 10c for 5 samples of Ekora. Ernestine, 11 E. 5th St., Portland, Or. Sold by Woodward, Clark Drug Co., and other good drug and dept. stores.

BROWN WAISTS REPLACE DARK BLUE MODELS FOR AUTUMN WEAR IN FASHION CENTERS

There Is Something Gay and Fetching About Separate Skirt of Bright Striped Silk and Such a Skirt, Shimmering and Soft of Material, Makes One Feel Quite Dressed Up.



Plaid Skirts Promise Well For Fall

Striped Skirts For All Weather In House.

BROWN waists are usurping the place of the dark-blue models that fashion used to favor. Many of the distinctive costume blouses for wear with Autumn tailored suits are in brown tints, and a particularly attractive model is pictured, a blouse of coffee brown chiffon with collar of cream satin. The chiffon vest and undersleeve are in a slightly deeper shade of cream, or café au lait, and the embroidery on the blouse front and cuff matches this shade. The chemise buttons are in the shade of the blouse itself. The sleeve is set into the shoulder with pleats to give soft fullness while keeping the flat line over upper arm and shoulder.

There is something gay and fetching about a separate skirt of bright-colored striped silk, and such a skirt, shimmering and soft of material, makes one feel quite dressed up, of an evening at home, even if the blouse that accompanies the skirt is very simple and unpretentious. A gay skirt

panels and pleats make pleasing lines. and a plain blouse, one might add, are more fancied just now than an elaborate blouse accompanied by a severe, tailored skirt, for housewear at least. This skirt is of wine-colored taffeta striped with white and the oblique drapery and tasseled sash are features of its attractiveness.

A separate skirt does not mean the skirt of one's tailored suit, worn occasionally with waists when the coat is not in use; it means a skirt chosen especially for wear with odd blouses, and most women have several of these separate skirts, now that the blouse-and-skirt combination is so much favored. Plaid worsteds and flannels of gay and cheerful pattern and coloring are shown in the new separate skirts for Fall. Here is a typical skirt of blue, gray and brown plaid with accented lines of white. The buttons all down one side repeat the coloring in the

skirt. The "cuff belt" is quite a new notion. Elizabeth Seiter is efficiency expert for a large watch company in the East.

Girlish, Wrinkle-Free Skin Easy to Have

Since its remarkable astringent and tonic properties became known, clever women all over the world have been using the exsoltite face bath to "tone up" their faces, remove wrinkles and draw flabby cheeks and neck back to normal. After using the solution, the face immediately feels much firmer. The skin tightens evenly all over the face, thus reducing lines and sagging. The formula is: Powdered exsoltite, one ounce, dissolved in witch hazel, one-half pint. This simple and harmless face bath is a splendid thing for the outdoor girl, since sun, wind and flying dust are so provocative of squinting and other contortions which cause wrinkles and crow's-feet. Also it is fine to freshen up a tired face in hot, depressing weather.—Adv.



"Only a Princess or a Fairy Had sweet dresses, light and airy, Mother says, when she was small—long ago. Mother's best party dress Just was gingham—such a mess! And it had no lace at all—Oh, what wast!"

Let them wear their prettiest things every day

"Hel-en!" Your mother would call out of the window, "don't romp like that in your good dress. Go sit on the porch like a little lady." You would glance scornfully at your best frock. How hard to give up your dear games just because you had on that homely thing!

Nowadays, even for play, children wear things that make them look and feel like fairies—sweaters and frocks of light pinks, blues and tans—even white. They can be cleaned easily and without harm to the fabric. Lux has made the rubbing of soap on to fine garments a thing of the past.

The delicate flakes melt at once in the hot water. You toss Louise's little dresses, Freddy's little sweater into the rich suds—plop them up and down and the dirt just melts away. It is no trouble, no strain on delicate fabrics. If water alone won't injure them, Lux won't.

Get your package of Lux today at your grocer's, druggist's, or department store—Lever Bros. Co., Cambridge, Mass.

To wash fine white fabrics Use a tablespoonful of Lux to every gallon of water. Dissolve in very hot water and whisk into a thick lather. Let the sheer little white dresses and petticoats soak for a few minutes. Then dip them through the creamy lather again and again. Do not rub. Press the suds again and again through very soiled spots. Rinse in three waters, the same temperature as the water in which you washed them. Dry in the sun. Fine colored fabrics—Wash as above but in lukewarm suds, and do not soak. Dry in the shade.

