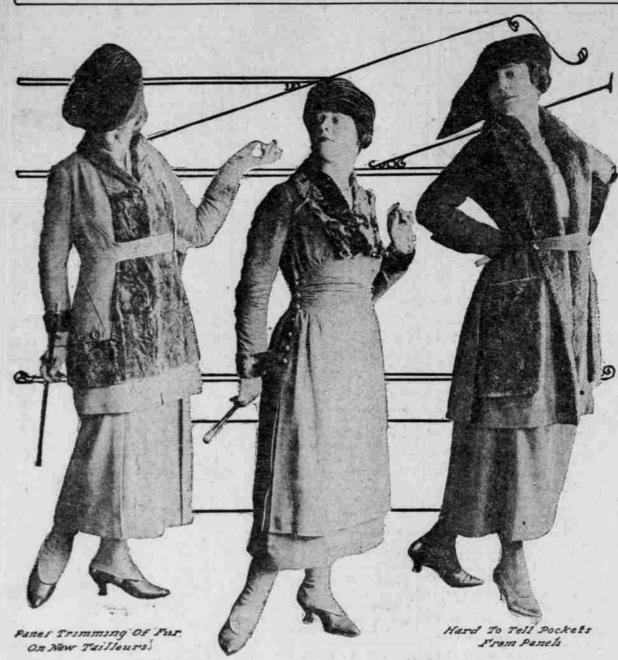
## LATEST FRENCH CREATIONS IN STREET FROCKS ARE CAPTIVATING

Lavish Use of Fur Trimming on Tailored Suits Is Evidenced-Gray Colorings This Season Predominate.



OVELY in coloring is this tailored street frock from Bernard, and Odette has added the captivating draped turban of gray velvet with a coral ornament to give one dashing note of color to the demure gray costume. This is another of the quickly-

allow to try out very slowly. Rapid trying out or overheating the fat will spoil it. When the "scraps" are very well melted down but not brown drain

off all the clear fat into a square tin

Gray Duretys And Moleskin

buttons outlining the pocket motifs. Gray spats match the suit and a vivid touch of color is given by a velvet tor-

Clarified Suct for Winter.—Cut up good fresh suct, removing all particles of meat or tainted skin and as much of the stringy connective tissue as is convenient. Chop or grind this cut-up suct, using either a food chopper or a knife, according to circumstances. Put it into a double boiler or into a kettie, set well on the back of the stove and allow to try out very slowly. Rapid trying out or the stove and allow to try out very slowly. Rapid trying out or the stove and allow to try out very slowly. Rapid trying out or the stove and allow to try out very slowly. Rapid trying out or the stove and allow to try out very slowly. Rapid trying out or the stove and allow to try out very slowly. Rapid trying out or the stove and allow to try out very slowly. Rapid trying out or the stove and allow to try out very slowly. Rapid trying out or the stove and allow to try out very slowly.

with fresh or canned or soaked dried with fresh or canned or soaked dried fruit or jam into large "dumplings" or into roly-polies. This last type can-not, of course, be "put up" for keeping. Let me know if the following are not what you wanted: English plum puccing for keeping. One pound each sifted bread crumbs, flour, finely chopped suct, sugar, grated carrets two pounds seeded raising (out

All coller hooking in place afterward.
The drayer of the bodies, confined in the learned and a striking Process of the strike of put-on dresses which are the fad in Paris now. The fastening comes at the right shoulder and waistline, the moleskin collar hooking in place afterward. The drapery of the bodice, confined under a shaped girdle, also draped in the way of cuffs, while fur is over-reverse direction, is a notable feature.

The drapery of the bodice, confined touch is the omission of any fur in the way of cuffs, while fur is over-finely shredded or chopped, one half pound mixed candled on other portions of the coat. In taupe shade.

One pound each sate, flour, finely chopped suet, sugar, grated flour, finely sugar flour, finely suga

## RARE DOLL OUTFIT WILL BE WELCOME TO FEMININE KIDDIE

Box Made to Look Like Dressing Case, With Treasure Inside, Satisfying Present for Little Girl.



The old English custom was to boll perhaps several dozen puddings some weeks before Christmas and then hang them in their bags in the cellar to be used throughout the year on "high days and holidays."

Last time I was in England I ate, in September, at the house of a north country friend, a very excellent plum pudding that had been boiled in December of the previous year. This pudding was boiled 12 hours in a bowl with a folded cloth tied over it. So much suet belied into the cloth that it formed a

isually popular so that the larger size t matter so very much in a pud-

does not matter so very much in a pudding-loving family.

A plainer suet pudding for family use in war times is made as follows:

Suet pudding No. 2, for keeping. For one pudding allow one scant cup finely shredded suet, one cup molasses, one cup milk, two and one-half cups graham flour, one-half cup white flour one and one-half teaspoons salt, one scant teaspoon soda, one teaspoon cinnamon, one-half teaspoon each ginger, cloves and nutmeg, one egg, well beaten, one one-half teaspoon each ginger, cloves and nutmeg, one egg, well beaten, one to three cups raisins or other dried fruits, or fruit and nuts mixed. The dried fruits may all be omitted if a very plain pudding is desired. Mix and steam as above.

The above foundation may be varied by using one cup brown anger and two

by using one cup brown sugar and two and one-half level teaspoons baking powder in place of the molasses and soda if the molasses flavor is not liked, and by changing the amount and kind and by changing the amount and kind of spices. Cocoa and vanilla or grated chocolate might be used for flavoring such a mixture when made without spice or fruit. When chocolate is used one-half cup suct might well be enough. One cup stiff jam or orange marmalade with two and one-half teaspoons baking powder might be used in place of the molasses, soda, spices and dried fruits.

The "war economy" suct puddings, made with ground potatoes and carrots, to economize flour, are sometimes also suitable for "putting up" in tins as suggested above; but the plainer ones do not keep as well as the richer kind, and require more care in cooking and sealing.

PORTLAND, Or., Sept. 1.—Dear Miss Tingle—I would be glad if you will give me a good recipe for potato yeast. Thank-ing you. MRS. S. C. T.

ms a good recipe for potato yeast. Thanking you.

I hope the following is what you want. If preferred, the potatoes may be boiled and mashed smooth in potato water instead of being grated:

Potato Yeast—Pare four or five large potatoes, cover with cold water to prevent discoloration. Grate, and stir them as grated, into two quarts of water, kept boiling on the stove. Cook ten minutes after all the potato is in. Stir in one-fourth cup salt and three-fourths cup granulated sugar. Let cool to about 65 degrees F. and then stir in one pint yeast from a previous making, or, better, one cake fresh compressed yeast, or one dry yeast cake softened in one-half cup water. Let stand about 24 hours at a temperature of 68 degrees F., stirring it down whenever it becomes light and frothy. Store in fruit jars in a cool place, filling them only half full. Keep one jar carefully unopened in the coolest place to start the next batch of yeast. In breadmaking use one-half cup of liquid yeast to one plat liquid, or more if you wish to "hurry" short-process bread.

Another way is to boil potatoes in the ordinary way, mashing them in the water in which they were boiled and

Abother way is to boil potatoes in the ordinary way, mashing them in the water in which they were boiled and adding more boiling water to make two quarts. After that proceed as above. Some makers boil one tablespoon dried hops in a bag with the potatoes; others use a little ginger. These both tend to check undesirable ferments in the mixture. If you have "poor luck" with your bread some day, instead of your usual success, your yeast may perhaps be to blame, in which case throw away your old yeast and make some with new "starter" in the form of a fresh yeast cake or a cup of yeast from some successful breadmaker.

New Fabrics Are Expensive

looking for run-about wear during the

A Tall Order.

A certan Irish sergeant in one of the home regiments was exceedingly wroth when he discovered that one of wroth when he discovered that one of his men had paid a visit to the regi-mental barber and was minus his mus-tache. He immediately went up to him. "Private Jones," he roared, "who on earth gave yez permission to get that mustache off?" "Nobody," answered Jones unconcernedly, "only I thought it would improve my appearance." "Imit would improve my appearance." prove your appearance, wid a face like yours!" bawled the enraged sergeant. "If yes don' hiv it on again at the afternoon parade today there'll be trouble!"

Skin dry, hard and scaly. Itched and burned terribly and when acratched blood came. Could not bear to wear any sleeves, and arms were a frightful sight. Suffered mental as well as physical agony. Noticed an advertisement for Cuticura and sent for a free sample. In about three days could see an improvement, so bought more and in three weeks was healed.

From signed statement of Mrs. C. C. Bandy, R. 2, Box 5, Linnton, Ore. For every purpose of the tollet Cuti-cura Soap and Ointment are supreme.

## ARRANGEMENT OF DRAPERY MAKES STREET FROCK APPEAR AS COAT

Material Is Green Wool Jersey, With Collar of Black Astrachan-"Dress-in-a-Hurry" Model Is Late Paris Creation.



here to an eight-inch height for boot tops!

Faris asserts that short skirts conserve fabric, and doubtless they do to an appropriate the skirts asserts that short skirts conserve fabric, and doubtless they do to an appropriate the skirts conserve fabric and doubtless they do to an appropriate the skirts conserve fabric, and doubtless they do to skirts conserve fabric and conserve fa

Home Complexion Peeler Works Wonders

To keep the face, neck, arms and hands truly beautiful and youthful in appearance, the treatment which seems most sensible is one which will actually remove the skin itself immediately it begins to age, fade, coarsen or discolor. The only known treatment which will do this, aside from a painful, expensive surgical operation, is the application of ordinary mercolized wax, which is as harmless as it is effective. The wax is put on at night, just as you apply cold cream, and washed off in the morning. It absorbs the dead and half-dead surface skin in almost invisible flaky particles, a little ench day no discomfort being experienced. With the disappearance of the old cuticle, the newer, healther skin under-

With the disappearance of the old cuticle, the newer, healthier skin under-neath gradually appears, richly beauti-ful with the flush of yorth. This mer-colized wax, which you can get at any drug store in original package, is in-deed a veritable wonder-worker.—Adv.

This Will Remove Hair or Fuzzy Growths

(Toilet Tips.)

A safe, certain method for ridding the skin of ugly, hairy growths is as serve fabric, and doubtless they do to an appreciable degree, but the news is rather disconcerting—after all the Fall footwear is finished and stowed away this Winter will be better economy tone.—Adv.

