

VELVET BAGS NEEDED TO BLEND WITH FALL COSTUMES

Black Panne, Lined in Pink and With Cunning Pockets, Is Being Used Extensively, Others Made of White Cloth Are for Evening Use.



Bag of Black Panne Velvet.



White Velvet Bag for Evening Use.

WAY with the silk handbag of summer now—it cannot help looking shivery and passe—like a thin frock on a cold October morning! The velvet bags to accompany fall costumes and furs are here and two of the most taking new styles are pictured. One is a square framed bag of black panne velvet with an inner frame and cunning pockets for

vanity belonging, and the whole bag is lined with pink velvet—a charmingly luxurious ideal. The second bag is of white velvet—for evening use, of course—and has an inset panel of embroidered butterflies, all in gorgeous colors. The frame is imitation ivory and the long tassels of white silk. A lining of yellow satin repeats some of the color in the butterfly embroidery.

Chats with Home Gardeners

DEAR FRIENDS—Winter supplies from the garden consist of two sorts—those preserved by canning or drying and those kept fresh in the ground or the cellar. My last letter was about the conservation of fruits and vegetables by canning, pickling, etc., and one point in regard to this I want to reiterate: In order to have your canned vegetables delightfully tender and as full of flavor as though just picked from the vines you must not use the fully matured vegetables you use for the table for your canning, but for best results the product to be canned should be picked two or three days sooner than they would ordinarily be harvested for the table, and they should be runned into the cans as fast as possible after being taken from the vines.

Here is where the home gardener has another great advantage over those who must purchase their produce from the market to can it or buy it canned. There is as great a difference between carefully put up home vegetables and commercial canned goods as there is between fresh picked garden products and the stale vegetables from the market. Besides all the saving in cost, the quality is immensely superior.

WILD FRUITS. Let me call your attention once more to the use of our wild fruits. Evergreen blackberries are abundant. The large seeds should be removed by putting them through a sieve for a delicious jam, and they make fine jelly if not too ripe. I see elderberries sold on the market at 10 cents per pound, but they hang in abundance on the outskirts of the city. They need an acid combined with them, like sour grapes. Sall berries are also very abundant this year, and are good to use; but, like elderberries, are rather insipid. A combination of half sall berries and half Oregon grape makes delicious jam or jelly. Oregon grape alone makes particularly fine jelly, especially good to serve with meat or game. Don't let any culls or windfalls of your tree fruit go to waste. Can apples green and they will be fresh in winter. Fruit and vegetables will be higher in price this winter than ever before, and it is most essential that we save

every particle of this food that we possibly can. The proper harvesting and storage of the fruits and vegetables we have grown in our home gardens is the subject that now engages our attention and will be discussed in this letter and the next, particularly as to methods adapted to the Willamette valley, which are also applicable to the Umpqua and Rogue river valleys and the Puget sound country.

The "Home Storage Manual for Vegetables and Apples," sent out by the United States national war garden commission, and all other such pamphlets and books, take for granted a cold winter climate, where snow and ice cover the land for months. Here, where we had no snow at all last winter and the ground frosted very little, so that potatoes, etc., can be left out in the ground and dug at any time during the winter, we have entirely different conditions, and need other directions for harvesting and storage. From the Oregon Agricultural college bulletin, the instructions of our local seedsmen and the advice of other experienced persons I have gathered and condensed and the best information available upon these subjects and will present it to you by considering each vegetable which is not to be canned, but to be kept green or ripe for winter use in alphabetical order.

Harvesting Beans. Allow the beans to ripen fully before any attempt is made to harvest them, but do not let them remain on the vines so long that the pods open and shell the beans on to the ground, as is their natural way of harvesting themselves. Pull the bean vines in dry weather, if possible, and leave them lying on the ground a few days to dry out thoroughly, then collect them into a box or large basket and sit down and pick off the dry pods into a box by themselves. This is much easier than to crawl around on the ground picking off the pods from the vines at first, and conservation of effort is valuable to most of us. Now take your box of dry bean pods into the kitchen, or other dry warm place for a few days. The effort is valuable to most of us. Now take your box of dry bean pods into the kitchen, or other dry warm place for a few days. The effort is valuable to most of us. Now take your box of dry bean pods into the kitchen, or other dry warm place for a few days. The effort is valuable to most of us.

your beans into the oven in dripping pans and heat them up thoroughly, stirring well to prevent scorching. It is often recommended that carbon disulphide be poured over them in a tight container to accomplish this and this must be done when you want the beans for seed. Use two ounces carbon disulphide to a five-gallon can of dry beans, closing the can up tight. That the poisonous fumes may penetrate well. This leaves the vitality of the seed unimpaired, while heat kills the life germ, but for beans to be eaten the green heating is much cheaper and easier and just as effective. Store in a tight bag or other container in a cool place. Green string beans will keep coming on until late in October probably or until cut off by hard frost. Never touch the green beans until after their pollination, and never disturb them in any way while they are wet with dew or rain, as this is liable to cause mildew. Green string beans may be salted down and freshened in winter just like cucumbers. Lima beans will stand a light frost without injury. Pick the dry limas and treat just as you do other dry beans. Shell and cook the green limas or cashews. All green string beans or limas left at the end of the season are good for pickles if not frosted.

Winter Beets. The little round turnip beets which you plant for a fall crop should be gathered and used. The long varieties which are grown for winter use may, on the Pacific coast, be left in the ground all winter and pulled from time to time as needed, or they may be stored in pits like potatoes. Be careful of one thing, when the roots you leave in the ground—that they do not stand in water in winter when our rains are heaviest. If the water collects about any of the roots, dig a little ditch and drain it off, as it is very bad for any roots to stand in water constantly.

Broccoli and Brussels Sprouts. Broccoli—our winter cauliflower—is very hard to attain its greatest perfection in our climate. It is left in the ground and used as wanted, as it is not injured by wet or cold. It will be ready for use after the first of February and can be used as desired all through the later winter and early spring.

Brussels sprouts has much the same characteristics of growth as broccoli, though it is a very different vegetable. It forms a succession of "cabbages" all down a central stalk and a large part of the growth is made in the cool weather of early fall, when the larger top leaves are broken down to give the little heads more room to grow. Leave them in the ground all winter and early spring using the same desired by picking off the larger bottom "sprouts" and leaving the smaller ones to mature.

Winter Cabbage. Winter cabbage matures in October and November, but in the mild climate of the Pacific coast it may be left in the ground until wanted for use during the winter, as it is exceedingly hardy, resisting our cold and wet weather—forming fine firm heads, keeping in excellent condition during the winter and coming out in the spring perfectly sound.

Imperfect Cabbage. — Sometimes some of the heads begin to burst open. This can often be remedied by pulling the head gently to break part of the roots, but not all of them. If the heads persist in breaking open they will soon spoil unless used. They can be made into sauerkraut in this condition. If you don't like the German name, use it exceedingly "liberally" which we see used lately. Small and inferior heads can also be used in this way. There is no winter vegetable more easily and cheaply prepared and if just a little care is given in the details of preparation it will keep for months. It can also be canned and kept indefinitely.

Late Fall Cauliflower. Our mid-season cauliflower, which we set out in July, will give us fine heads of cauliflower now our cool fall rains have begun. They will be ready for use in October, November and December, though cauliflower is more tender than cabbage and must have some protection, even in our climate, if left out in our heaviest frosts. If the weather comes off hot for any length of time, when your fall cauliflower is forming its fine "white curd," draw the leaves over it and tie them together or fasten with toothpicks, to keep the curd white. They should be cut and used, or canned, as soon as the curd becomes hard and compact, as they open and separate into branches if left too long. A tight paper bag should be secured, but examine it often. To cook, soak over night or longer and stew very tender in salt water, seasoning as usual. Corn too old to can or dry can be allowed to ripen and fed to chickens or other animals. Some people grind it up themselves in an old coffee mill for a breakfast food.

We all know that corn is very sensitive to frost, so you should take care to pick it up before the first hard frosts come. Give the corn a try in your neighbor's cow—they will be appreciated.

Harvesting Cucumbers. Cucurbit plants are very tender and will not endure a hard frost. Pick all cucumbers before they begin to mature, for as they mature, the vines begin to mature fruit they cease to produce. As you pick your cucumbers, wash them in cold water, and pack each day's picking in a crock containing one gallon cider vinegar and one cup of salt. This is a very old-fashioned process, so rather hard to find described. However, it is just as good and economical a method of keeping cucumbers as it was in our grandmothers' day.

Cucumbers in Brine. There are many recipes for making fancy pickles, but sometimes it is not convenient to do so just now, and you would like to put your cukes down in brine, to freshen them and make them up into any kind of pickles you desire in winter. This is a very old-fashioned process, so rather hard to find described. However, it is just as good and economical a method of keeping cucumbers as it was in our grandmothers' day.

Use a large earthenware crock, wooden candy pail or any such container. Cover the bottom with common salt. Gather the cucumbers every other day, early in the morning or late in the evening. Cut the cukes with a small piece of stem on each and handle carefully, so as not to bruise (as this is the secret of keeping them perfectly). Wash carefully, leaving the little black briars on them, and lay them in the crock or crock three or four inches deep. Cover with salt and keep adding as you pick them, always leaving salt on top. One quart or four cups of salt is enough for a large wooden bucket or butter tub, but a little too much salt won't do any harm. Pour in some water with the first layer—not enough to cover the cucumbers, but just enough to moisten out of the cukes and make their own brine. When you first start to throw against the bottom to keep them from settling, and in a few days to 3 1/2 weeks to blanch it. The boards



"Mérode" and "Harvard Mills" (Hand-finished) Underwear

WELL-DRESSED in fall and winter means—warmly dressed!

If you wear "Mérode" or "Harvard Mills" (hand-finished) underwear you have a delightful feeling of absolute comfort, warmth and freedom of motion.

These trim garments, with their beautiful finish and tailored lines, are cut by hand and fit perfectly. Patent Flatlock seams prevent uncomfortable ridges.

Weights and models for every season—high, low or Duchess neck, with or without sleeves, knee or ankle-length. Made in the finest quality of materials. "Mérode" and "Harvard Mills" Underwear is also made especially for children and babies.

For sale in the leading shops, in cotton, merino and silk mixtures, at attractive prices. Winship, Bolt & Co., Wakefield, Mass.

can be taken down at any time to inspect the plants and they are ready for table use at any time after they are blanched. In a cold climate celery may be simply "handled" and then at the approach of severe freezing weather taken up and set out compactly in a dark, cold place, preferably in an unused cold frame, which is an ideal place for it. The general temperature should be just above the freezing point, and the plants should be watered so that it may be used throughout the winter. Should the plants begin to wilt, water the roots without wetting the stalks or leaves and they will revive again.

Harvesting Sweet Corn. Sweet corn is best canned, but some people are very fond of it dried. To do this, pick the corn and set it to dry the same day. Husk it, pick off the silk and cook on the cob in rapidly boiling water for 10 minutes to set the "milk." Then cut the corn back closely around the cob with the back of the knife to get it all spread on clean granite plates and dry on the back of the stove, in the warming oven or in a "drying rack" until it will be in chunks but kernels. Be very careful about storing it, as it is sure to get wormy if it rises on them, but be sure a tight paper bag should be secured, but examine it often. To cook, soak over night or longer and stew very tender in salt water, seasoning as usual. Corn too old to can or dry can be allowed to ripen and fed to chickens or other animals. Some people grind it up themselves in an old coffee mill for a breakfast food.

We all know that corn is very sensitive to frost, so you should take care to pick it up before the first hard frosts come. Give the corn a try in your neighbor's cow—they will be appreciated.

Harvesting Cucumbers. Cucurbit plants are very tender and will not endure a hard frost. Pick all cucumbers before they begin to mature, for as they mature, the vines begin to mature fruit they cease to produce. As you pick your cucumbers, wash them in cold water, and pack each day's picking in a crock containing one gallon cider vinegar and one cup of salt. This is a very old-fashioned process, so rather hard to find described. However, it is just as good and economical a method of keeping cucumbers as it was in our grandmothers' day.

Cucumbers in Brine. There are many recipes for making fancy pickles, but sometimes it is not convenient to do so just now, and you would like to put your cukes down in brine, to freshen them and make them up into any kind of pickles you desire in winter. This is a very old-fashioned process, so rather hard to find described. However, it is just as good and economical a method of keeping cucumbers as it was in our grandmothers' day.

Use a large earthenware crock, wooden candy pail or any such container. Cover the bottom with common salt. Gather the cucumbers every other day, early in the morning or late in the evening. Cut the cukes with a small piece of stem on each and handle carefully, so as not to bruise (as this is the secret of keeping them perfectly). Wash carefully, leaving the little black briars on them, and lay them in the crock or crock three or four inches deep. Cover with salt and keep adding as you pick them, always leaving salt on top. One quart or four cups of salt is enough for a large wooden bucket or butter tub, but a little too much salt won't do any harm. Pour in some water with the first layer—not enough to cover the cucumbers, but just enough to moisten out of the cukes and make their own brine. When you first start to throw against the bottom to keep them from settling, and in a few days to 3 1/2 weeks to blanch it. The boards

Advertisement for Queen Quality SHOES. Features a woman in a dress and shoes, and text describing the shoes as fashionable and comfortable. Includes the text: 'FASHION, the handmaiden of womanhood, presents the new Queen Quality styles for Fall and Winter. Beauty continues supreme in Queen Quality's happy blend of worth, fit and fashion. Every eye is pleased and comfort brought through exclusive Queen Quality features in footwear.'

Useful Gifts Advised for Autumn Brides. Table Linens Are Suggested as Being Very Timely Presents. WHY not give the autumn bride something that will be useful in her new little home for many years—something that will represent a real luxury perhaps a little out of the range of the average newlyweds' modest allowance for setting up household expenses? In other words, why not bestow upon the autumn bride fine linens for her dining room?

ant energy, no cries of bounding gladness, no fountains of eternal youth, vigor, life or health in the bottles of "beef, iron and wine," or the jar of rouge. Tired and listless folk, with energizing iron clamoring for recognition, fall to see it at their doors. Among the most prolific sources of food iron the raisin is conspicuous. Like whole cereals, it contains the mineral salts essential to life. Not only does it produce iron in abundance, but it yields in large measure lime, magnesium, potassium and phosphorus.

Advertisement for Pyramid Pile Treatment. Includes text: 'Don't Suffer From Piles. Sample Package of the Famous Pyramid Pile Treatment Now Offered Free to Prove What It Will Do for You. Pyramid Pile Treatment gives quick relief from itching, bleeding or protruding piles, hemorrhoids and...'

Advertisement for Laue-Davis Drug Co. Includes text: 'WHEN YOU WAKE UP DRINK GLASS OF HOT WATER. Wash poisons and toxins from system before putting food into stomach. Wash yourself on the inside before breakfast like you do on the outside. This is vastly more important because the skin pores do not absorb poisons into the blood, causing illness, while the bowel pores do. For every ounce of food taken into the stomach, nearly an ounce of waste material must be carried out of the body. If this waste is not eliminated day by day it quickly accumulates and generates poisons, gases and toxins which are absorbed or sucked into the blood stream, through the lymph ducts which should suck only nourishment. A splendid health measure is to drink, before breakfast, each day, a glass of hot water with a teaspoonful of limestone phosphate in it, which is a harmless way to wash these poisons from the stomach, liver, kidneys and bowels; thus cleansing, sweetening and freshening the alimentary canal before eating more food. A quarter pound of limestone phosphate costs but very little at the drug store, but its efficacy in making you an enthusiastic on inside bathing.—Adv.