SMART BUT SIMPLE FROCKS DEMANDED BY COLLEGE CO-ED WHO IS PARTICULAR

Suits, Hats and Footwear for Use During Spring Semester Sought by Girls Who Do Vacation Shopping in Company With Mother.

INTO Portland for the holidays come hundreds of youthful undergrads, all of them looking forward to a complete new outfit of clothes to replace the worn-to-pieces raiment that started out so fresh and satisfying when school and college opened last September. The shops were ready for the advent of these young folks who were so impatient to finish up necessary purchasing speedily and get on to the various entertainments of holiday season—the luncheons, the matinees, the dances and al the delights that a town sojourn offers after weeks of campus and classroom life. Smart youthful styles are ready to meet youthful fancy and attire for the college boy and girl, the school lad and lass, conspicuously displayed, and ready for quick selection, vies with the new southland wearables that give the big shops an atmosphere of spring.

Coeds Particular About Clothes.

The freshman who comes home in midwinter has very decided ideas about what she needs in the way of new raiment. Back in September she let maternal ideas decide her school wardrobe. Her trunk was filled with what mother thought she would require. A few months at school have convinced her how far short her wardrobe falls of what it ought to be; of how many things she ought to have, that other girls have. She mentions certain things she positively must have, and at once—that were not thought of back in September.

And in what a state—to distressed maternal vision—is the wardrobe she set out with! How banged-up the once smart hats appear, how scuffed out and rubbed off the shoes that no one has had time to keep in condition. How out of shape the frocks and suits that have been flung on and off and crammed into closets. How hopeless the once-dainty supply of lingerie and accessories that nobody has had time to mend and sort over.

"Where in the world did you get that petticoat, Margery?" implores a bewildered mother. "I never saw it before."

"Oh, I don't know," returns Margery casually. "It must belong to one of the girls. Somebody has my green taffeta petticoat—we traded one day."

So it is with sweaters, hats and even frocks. A color or a line has attracted youthful fancy and so there was "a trade." Nobody thinks, in this happy transaction, about material or value of the article in question. And often a whole new wardrobe has to go back with its wearer to school after holiday time.

New Dance Frock Essential.

The girl returning to school or college is sure to need a pretty evening frock—perhaps several such frocks for informal entertainments and a forthcoming dance; the great midwinter Prom to which brothers, cousins and other favored masculine under-grads are bidden.

Simplicity and girlishness mark these evening dresses and perhaps they are the very prettiest evening dresses the shops display. At any rate they surely will be the prettiest when set off by the young and happy wearers. Many of these costumes are of taffeta and sometimes taffeta is combined with lace or with embroidered net.

For a young girl of 17 or 18 is a rose-colored frock with rather snug-fitting taffeta bodice and floating skirt of silk net embroidered with silver thread. The bodice comes down to the hip but is drawn in at the natural waistline with a very narrow belt of the taffeta which fastens under a big silver rose. The shallow square of the decolletage is finished only with silver cord and silver cord edges the armholes, the slim girlish arms being left bare. From the long-waisted taffeta bodice the rose tinted and silver skirt flares out in filmy folds, above a rose taffeta underskirt. Very simple, this little frock, and adorably youthful, but smart enough to please any maid planning for the midwinter Prom.

Another delightful little evening dress, less formal than the dance frock just described, is of pale yellow taffeta dotted over with pink rosebuds, each tiny rose against an oval medallion of mauve—can you imagine the quaint, old-timey color combination? The bodice is shaped just like a little corsetcover used to be—fitted to the figure, rounded out at the neck and sleeveless. It fastens at the back. The armholes and rounded-out top are finished with fine corded piping in mauve. So is the lower edge of the bodice which points sharply down over the skirt in front—or rather, into the skirt, for bodice and skirt are sewed together with the corded piping. The skirt is quite plain and straight, gathered at either side of the waistline but not at back or front, and at the foot there is a band of shirred taffeta with a tiny heading at either edge.

Classroom Frocks of Heavy Linen.

The modern school is luxuriously heated, and though the girl will need warmer clothes than she would require at home for campus and outdoor wear, inside the school building she may dress as lightly as she would at home. Linen is the correct thing for morning dresses this season and many schoolgirls and college girls are wearing classroom frocks of heavy quality linen, simply made with stitching, a little hand embroidery or tucks as trimming. Very narrow leather belts usually accompany such frocks and the girl is provided with several dainty collar and cuff sets, easy to baste into place. The wise mother requests that these dainty accessories be sent home, parcel post, for laundering.

Brown linen, tan linen and green linen frocks of this style are smart and practical for classroom wear. If the student has to run across the campus into another building for special classroom work, she informs the home people at vacation shopping time that what she needs is one of those big angora shawl scarfs, to throw about her for these outdoor dashes between studies. "All the other girls have scarves this year." And so must she.

Besides classroom frocks, campus togs and dance frocks, the girl at school or college must have one complete outfit of more or less formal character. Students are required to attend church on Sundays and in many schools the girls are taken by an instructor to visit places of interest in nearby towns. Then there are week-end visits to other girls' homes. A smart tailored suit there must be, something special in a frock and hat, buttoned boots, gloves and so on to be kept sacred to these "for special occasions" wearables.

Only slender girlhood could risk this suit (6831) with its gathered, unfitted coat, drawn in at the hips by a band of fur. In this instance the fur bands are the only part of the coat that fits—if one may except the sleeves. A shirred yoke and the opossum fur collar give an effect of fit at the top, and the wide opossum band seems to draw in the loose, gathered jacket around the hips. The suit is of velours in a soft shade of brown which the opossum trimming sets off smartly.

Nobody loves a black frock like a young girl, and this season even the sub-debs are wearing black afternoon and evening costumes always, however, brightened and made youthful by some gaiety of trimming or line. In this little frock (6718) it is the lines that are youthful, for the frock is all black—the material satin meteor and embroidered georgete—the latter appearing in the short sleeves which are lengthened of course by long white kid gloves. The string of white coral beads, falling over the black frock, adds immensely to its smartness.

Older women wear the long, over-the-belt blouses—and look well in them when they are slim enough. But it is slender girlhood that can wear these blouses best and any maid will be delighted with this new model (7268) in tan crepe de chine with acorn embroideries in darker tan and brown. The brown velvet sash ribbon has brown silk tassels and the blouse fastens at one side—easier to get into than a slipon model. Surely a long sleeve, slashed thus at the wrist, should be most comfortable to wear.

Small as it is, this hat (6537) belongs to the class of formal, dress-up chapeaux and looks exceedingly fetching with a silk or satin afternoon frock for matinee wear. The crown, of blue and silver brocade, fits snugly over the head and a band of sealskin forms the brim. At the back is a big tuft of fancy ostrich in blue-gray, matching the tone of the silver and blue brocade crown. The hat is worn so low on the head that the ostrich feather ornament touches the shoulder.

Answers To Correspondents

By Lilian Tingle

PORTLAND, Or., Dec. 3.—Will you please give a recipe for a Christmas plum pudding containing carrots? Thanking you in advance. MRS. C. F. C.

I HOPE the following will suit you. It is an "old-fashioned" recipe and therefore rather rich, but a plainer one could be made by reducing the amount of fruit and suet and reducing or omitting the eggs. Long cooking is, however, very important, especially with the plainer type of pudding, five or six hours being not too much as a minimum for "family size" puddings, while individual size puddings should be steamed two and one-half to three hours at least. Even longer steaming than this is quite desirable since it not only improves the flavor but also makes them somewhat indigestible. It also improves the keeping qualities and as it is just as easy to mix and steam more than one pudding at a time. Many housewives have the habit of preparing several at once. The puddings for keeping are best prepared in well greased tins with lids. A little paraffine or adhesive plaster may be used to seal the lids while hot, thus giving a "canned pudding" that needs simply to be heated through in the steamer or in boiling water to be ready for immediate use in the future. If gas is used for cooking, the steaming should be done over the simmerer. In this way less fuel will be used in the hours of steaming than would be used in baking an ordinary pie in the large gas oven.

Christmas plum pudding (with carrots)—One pound each fine shredded suet, grated raw carrots, seeded raisins, seedless raisins, sifted bread crumbs, sugar (or syrup sweetened with a small amount of sugar) and sifted flour. Add ¼ pound each of finely chopped citron and mixed candied orange and lemon peel, and shredded blanched almonds, one teaspoon each cinnamon, salt and nutmeg, half teaspoon each cloves, ginger and alspice, the grated rind of one orange and one-half lemon, 3 tablespoons molasses, if liked, 1¼ teaspoons soda, 2 teaspoons cream of tartar, two well beaten eggs. If clarified suet is used only ¾-lb. will be necessary (or even less) and both flavor and texture will be improved. The fruit should be prepared in advance by thorough washing, and drying in a warming oven or other warm place until partly swollen and "surface dry." The carrots may be grated or passed through the food chopper as preferred. They give not only bulk, dark color, moisture and additional sweetness, but valuable mineral matter as well. Note that no liquid is added when the carrots are used in a mixture of this kind. The crumbs should be sifted before mixing. The exact amount of flour may vary a little. The flour is best mixed and sifted with the spices, leavening and salt, otherwise mix in the order given, divide into puddings of suitable size, place in well greased moulds with good lids or greased paper caps (preferably the former) or for a really "old fashioned" pudding tie in a scalded and floured firmly woven cloth or place in a well greased pudding bowl (with a rim for tying) and tie on a scalded and floured cloth. In any case allow for "swelling" and be sure to keep the water boiling during the entire time of steaming, adding boiling (not cold) water when replenishment is needed.

Serve with hard sauce, or "foamy sauce" or lemon sauce, or "golden sauce," or whipped and sweetened cream, as preferred. A very "modern touch is the service of what used to be the "blazing pudding" with ice cream sauce. If the blazing effect is desired "for old sake's sake" an egg shell (washed and dried) may be very quickly inserted (as a cup) in the top of the pudding and a little "sterno" or fuel alcohol may be touched off to give a blaze amid the traditional holly wreath and blanched almond decoration of the old fashioned Christmas pudding. If you had in mind a plainer pudding please write again. The above recipe may be easily halved or quartered if a single pudding is all that is needed.

COBURG, Or., Dec. 1.—Dear Miss Tingle: Can you give me a recipe for a small, simple fruit cake? Also, when space will permit, directions for making good dumplings and pastry horns filled with whipped cream? The dumplings which I make are not as light as they should be. Thanking you. A READER.

I hope the following cake will suit you. It has the advantage of requiring no eggs and may be made with little or no sugar. It keeps reasonably well and is generally well liked. It was much advertised at the Panama-Pacific exposition:

Boiled Fruit Cake (small loaf).—One-third cup lard, butter or other shortening, 1¼ cups syrup and 1 cup water or 1 cup brown sugar and ¼ cup water, 1½ cups raisins or 1 cup raisins and ½ cup currants or cherries, ½ teaspoon each salt, cloves, mace, nutmeg or ginger, 1 teaspoon cinnamon, 1 teaspoon soda, 2 teaspoons cream or tartar, ¾ cup broken nut meats, 1 teaspoon lemon extract. Put the shortening, water, raisins, sugar, salt and spices into the water and boil three minutes. Let get nearly but not quite cold, then beat in the flour (sifted with the soda and cream of tartar) and add the nut meats. Bake in a loaf pan lined with well-greased paper. Or steam and serve hot with sauce as a pudding. If a richer cake is desired add ½ cup finely-chopped mixed candied peel and ½ cup chopped figs or dates or prunes or seedless raisins or dried candied cherries. Beat in one well-beaten egg when the mixture is cool, just before adding the flour. Add also ½ teaspoon almond flavoring or a little grated orange peel (if liked) and use only ¾ teaspoonful soda and 1½ teaspoons cream of tartar instead of the quantity mentioned above. Or omit the soda and cream of tartar and use 2½ level teaspoons baking powder instead.

In making dumplings the following points are as important as the actual recipe: (1) Work very rapidly and handle the dough as little as possible. (2) Do not use too moist a dough. (3) Be sure the liquid in which the dumplings are to be cooked or the water under the steamer is actually boiling when they are put into it. (4) Do not lift the lid or open the steamer or look at the dumplings for at least 20 minutes, or 25 minutes if the dumplings are large. Steaming gives lighter dumplings than boiling. Cooking dumplings actually in a stew is not a good plan unless the meat can be removed and kept hot while the dumplings are cooking. Since "stew boiled is stew spoiled" and the dumplings must have boiling temperature and rapid cooking, while the meat should be given long cooking at a temperature below boiling point in order to secure full flavor and tenderness instead of stringiness. A very good plan is to cook the dumplings to be served with a stew over a separate kettle of boiling water, using a perforated, very deep pie plate or a regular "steamer top" over the water. A tight-fitting lid (which must not be raised until the dumplings are cooked) is very important. Dumplings are one of the easiest of dishes and yet are very frequently spoiled by lack of attention to the above points.

Plain dumplings—For every cup flour (measured level after once sifting) allow one-third to one-half teaspoon salt and 2 level teaspoons baking powder. Sift together, make a "well" in the center and mix very quickly with either sweet milk or water to a medium dough—soft but stiff enough to leave the bowl clean. The exact amount of liquid varies with the kind of flour used, and with the weather; but generally about ¾ cup may be used for each cup of very weak pastry flour and one-third for a medium bread flour, while for a very strong flour in very dry weather I have seen as much as half cup wetting needed for each cup flour. Do not have a wet, sticky dough, however. Work as quickly as possible and drop the mixture by tablespoonfuls into boiling water, or unthickened gravy or soup or upon the greased surface of the perforated steamer, or into little greased cups placed in the steamer. Cover tightly and boil or steam 20 to 30 minutes, according to size. Serve at once, using well warmed serving dish and plates, since dumplings are easily chilled and a cold dumpling is seldom attractive.

I have not space today for your "pastry horns." Will you let me know if you want a recipe for "puff paste" or "flakey paste" for these horns? The paste is cut into strips and rolled round wooden or tin upright forms that come for the purpose. After baking the forms are removed, and a filling of whipped and sweetened cream, (or in the cheaper kinds, of thinner cream stiffened with gelatine or with commercial foam frosting) is inserted with a pastry bag and tube. Sometimes a "cooked cream filling" is used. Let me know if you want a recipe for such a filling.

CHINOOK, Wash., Dec. 2.—My Dear Miss Tingle: Will you kindly advise me regarding care of inlaid linoleum. I waxed mine before using, rubbing in wax with cloth, then finishing with weighted brush. I was told it could be cleaned by simply wiping with a damp cloth. I find, however, it is necessary to scrub with powdered Bon Ami.

What is the best finish for a kitchen floor of fir? Does oil darken too much?

Please give recipes for a spicy, rather rich drop cooky of rolled oats and for old-fashioned Sally Lunn.

Your advice will be greatly appreciated. C. G.

A damp cloth is not in any case the best thing to use on waxed linoleum, a polish mop or a little wax-cleanser on a cloth would usually be better. Scrubbing with bon ami will of course gradually remove the wax finish, so that the linoleum can no longer be regarded as "waxed" linoleum if it has been scrubbed in this way. The wax finish is not always best if the floor is to be subjected to very heavy or careless treatment. If everything spilled is wiped up at once, and if the floor is not allowed to get dirty, a daily wiping with the wax polish cloth or mop will frequently be found quite satisfactory, but water is bad for a waxed floor and so is oil. Following is a mixture that is usually satisfactory for cleaning a waxed floor, either of wood or of linoleum.

Wax floor cleaner—Five quarts boiling water, 1 pound wax, 4 ounces laundry soap, 2 ounces sal soda. Cut the soap and wax fine (or use flake soap) and dissolve completely in the hot water, stirring frequently. Add the soda and remove from the fire. Keep in a closely covered jar. When wanted for cleaning any soiled waxed floors heat gently and combine with an equal volume of turpentine. This is best done by setting the bowl in hot water away from the fire, as, of course, the turpentine must be kept from any flame. Dip a cloth in this warm mixture and go over the floor quickly and thoroughly after it has been swept and wiped with a dry mop. Let stand for several hours, then polish with a weighted brush. For wiping up daily use a mixture of one pound wax melted over warm water with one pint turpentine, beaten in after the wax is soft and has been removed from the fire, and one-half cup kerosene. When absolutely necessary for cleaning, use a cloth wrung out of warm, soapy water until nearly dry. Rub hard, then rub dry at once and wipe over with a cloth treated with the above polish. The important thing is to avoid scrubbing and to keep the floor dry and sanitary.

If you can have access to last year's file of Good Housekeeping you will find an excellent article on kitchen floors, but I cannot recall in just which month it came. Possibly some reader may have had more successful experience with waxed linoleum.

Oil always darkens wooden floors gradually. Whether "too much" depends upon circumstances, handling and personal taste an oiled floor may be well kept without very much trouble. A painted floor has advantages in some cases, but I cannot say definitely which would be "best" without seeing the floor and knowing something definite of your routine and circumstances. Personally, if I could afford it, I should have linoleum laid over a fir floor in a kitchen. In any case I would use small "rugs" of linoleum in places where much standing has to be done, or where much wear comes. For oiling have the floor and room thoroughly free from dust. Use a mixture of oil and turpentine for a light oiling. If the boards are new use two parts boiled linseed oil to one part turpentine; rub well into the boards, and finish by rubbing thoroughly with a woolen cloth pinned securely over the weighted brush. Water will spoil and darken such a floor, so that it must be kept in good condition without scrubbing. If water must be used, the wiping must be done with a cloth wrung out of warm water or warm soapy water, and the floor should be wiped dry and rubbed with polish afterwards. This is not only less work than "wet mopping" and scrubbing, but is much more sanitary, if properly done.

I have not space today to give the recipes you ask for, but I will do so as soon as possible. Would you like to have me recommend some books on wood finishes and "housewifery" in general. Write again if I can give you any further help.

PORTLAND, Or., Nov. 26.—Dear Miss Tingle: Will you please tell me through The Sunday Oregonian if it is possible to make fudge, penoche and fondant with all light karo? If not, how small a per cent of sugar can be used, and does the use of the karo necessitate any other changes in a recipe calling for all sugar? May I also ask for a recipe for honey jumble, really made with honey?

Thanking you very much for any help you can give me. M. E. S.

I would not advise "all light karo" for candies of the type you name. A lower percentage of sugar than the usual ones can be treated to give pretty good results, but in general in unpractical hands I would not advise less than 3 parts sugar to 2 parts karo. In modifying a recipe calling for more sugar, the amount of water may be slightly decreased as the karo is increased. Usually it will be found necessary to boil the mixture to a slightly higher degree than when the larger proportion of sugar is used. Candies, such as butterscotch, nut brittle, caramels or "pull" candies can be made from some commercial syrups without the addition of any sugar at all, but the syrup you name is not sweet enough nor full enough in flavor for this purpose.

I will give the honey jumble recipe as soon as possible, but I have not space for it today.

In Old Creole Days They Kept the Hair Young

THE beautiful dark hair of the Creoles of Louisiana is a distinguishing mark of their pure French and Spanish ancestry. These patricians never allow the hair to lose its youthful beauty. For generations La Creole Hair Dressing has been favorite among them.

No Gray Hair If You Use La Creole

With nature's assistance La Creole will bring back faded, gray-streaked, or gray hair to its youthful color. It works with nature and two to five weeks are necessary for the hair to regain its healthy color.

It makes the hair soft and wavy, beautiful with youth, and of course has no dyed look, cannot stain the scalp and there is nothing to wash or rub off.

It eliminates dandruff and is an excellent remedy for scalp troubles. Absolutely guaranteed to bring back the hair's color—or money refunded.

Write for interesting booklet, "La Creole,"—Hair Beautiful. Shows best hair dress for each face.

At Drug Stores and Toilet Counters, Price $1.00

If your dealer can't supply you, send his name and address and we will see that you are supplied

LA CREOLE LABORATORIES, Memphis, Tenn.

New Blouse Is Cut as Loosely as Chemise.

Kimono-Sleeved Apparel Has Made Side Seams Slashed Up From Hip to Waistline.

A NEW blouse is kimono-sleeved and cut as loosely as a chemise. The side seams are slashed up from hip to waist line and each corner of the lower edge is extended in a little tab. These tabs—two on each side—tie loosely, drawing the edge of the blouse closely about the hips and giving a tapering line to the loose garment. One of these new blouses is of white crepe de chine with lines of white bead embroidery outlining a V neck, running out along the shoulder and down from shoulder to bust.

Skating blouses, warm enough to wear without a coat, are of checked angora, deeply bordered at the hip with white angora and finished with scarf collars of the white angora. One such blouse is in white, navy and Copenhagen blue check and the scarf collar ends in blue and white wool tassels. One end of the scarf is drawn forward over the shoulder and the other end is tossed backward so that a tassel falls in front and at back of the wearer.

Black gowns are brightened with sashes of gold cloth lined with gold colored chiffon. Such a sash is wound around the waist and again around the hips and is knotted loosely at the side back, below the hip, the ends, weighted with gold balls, falling to the edge of the skirt. Sometimes the sash is of black satin or taffeta to match the gown and is lined with bright blue, cherry or orange silk. Jet ornaments are used to weight the ends. These ornaments are an important feature of the sash since their weight makes the soft silk fall in graceful lines over the costume.

With a coal shortage in prospect and prophecies of an unusually severe winter—why does an unusual winter always come with a coal shortage? American women should borrow an idea from Parisiennes who have adopted "lingerie" of fine knitted wool. Paris is a chilly place in midwinter and houses and apartments are often badly heated. The Frenchwoman insists on wearing thin silks and chiffons and linen frocks of a morning, but she protects herself from cold with dainty, beautifully-shaped underwear—chemise, pantalon and sometimes petticoat of knitted wool.

* * *

For wear in the country during the Christmas holidays there are enchanting skating and sledding costumes of angora—skirt, packet and little "capette." One model has a white skirt just below the knee and striped in blue and black, the two wide blue stripes set between very narrow black ones. The little jacket which crosses over the bust and comes just below the belt is blue and white striped and so is the gay, tam-shaped "capette."

* * *

"Slave" bracelets are massive affairs of cut steel or silver, large enough to be worn above the elbow and suggesting the manacles of slave women of ancient days—or at least they are supposed to. Instead of a chain dangling from the "slave" bracelet there is an emblem or charm of one sort or another. Some girls wear college emblems, other girls prefer luck charms or small lockets containing photographs. Another place to tack on a vanity trinket is suggested by this new bracelet.

Doctor Tells How To Strengthen Eyesight 50 per cent In One Week's Time In Many Instances

A Free Prescription You Can Have Filled and Use at Home

Philadelphia, Pa. Do you wear glasses? Are you a victim of eye strain or other eye weaknesses? If so, you will be glad to know that according to Dr. Lewis there is real hope for you. Many whose eyes were failing say they have had their eyes restored through the principle of this wonderful free prescription. One man says, after trying it: "I was almost blind; could not see to read at all. Now I can read anything without any glasses and my eyes do not water any more. At night they would pain dreadfully; now they feel fine all the time. It was like a miracle to me." A lady who used it says: "The atmosphere seemed hazy with or without glasses, but after using the prescription for fifteen days everything seems clear. I can even read fine print without glasses." It is believed that thousands who wear glasses can now discard them in a reasonable time and multitudes more will be able to strengthen their eyes so as to be spared the trouble and expense of ever getting glasses. Eye troubles of many descriptions may be wonderfully benefited by following the simple rules. Here is the prescription: Go to any active drug store and get a bottle of Bon-Opto tablets. Drop one Bon-Opto tablet in a fourth of a glass of water and allow to dissolve. With this liquid bathe the eyes two to four times daily. You should notice your eyes clear up perceptibly right from the start and inflammation will quickly disappear. If your eyes are bothering you, even a little, take steps to save them now before it is too late. Many hopelessly blind might have been saved if they had cared for their eyes in time.

Note: Another prominent physician to whom the above article was submitted, said: "Bon-Opto is a very remarkable remedy. Its constituent ingredients are well known to eminent eye specialists and widely prescribed by them. The manufacturers guarantee it to strengthen eyesight 50 per cent in one week's time in many instances or refund the money. It can be obtained from any good druggist and is one of the very few preparations I feel should be kept on hand for regular use in almost every family." It is sold in this city by all good druggists.—Adv.

The Best Cough Syrup is Home-made.

Here's an easy way to save $2, and yet have the best cough remedy you ever tried.

You've probably heard of this well-known plan of making cough syrup at home. But have you ever used it? When you do, you will understand why thousands of families, the world over, feel that they could hardly keep house without it. It's simple and cheap, but the way it takes hold of a cough will quickly earn it a permanent place in your home.

Into a pint bottle pour 2½ ounces of Pinex; then add plain granulated sugar syrup to fill up the pint. Or, if desired, use clarified molasses, honey, or corn syrup instead of sugar syrup. Either way, it tastes good, never spoils, and gives you a full pint of better cough remedy than you could buy ready-made for three times its cost.

It is really wonderful how quickly this home-made remedy conquers a cough—usually in 24 hours or less. It seems to penetrate through every air passage, loosens a dry, hoarse or tight cough, lifts the phlegm, heals the membranes, and gives almost immediate relief. Splendid for throat tickle, hoarseness, croup, bronchitis and bronchial asthma.

Pinex is a highly concentrated compound of genuine Norway pine extract, and has been used for generations for throat and chest ailments.

To avoid disappointment ask your druggist for "2½ ounces of Pinex" with directions, and don't accept anything else. Guaranteed to give absolute satisfaction or money refunded. The Pinex Co., Ft. Wayne, Ind.—Adv.

How You Can Have "Naturally Curly" Hair

If you will forswear the curling iron and follow the simple plan here suggested, you will be surprised beyond words to see not only the beautiful curl, but the soft fluffiness and lively luster, your hair will acquire. The plan—to apply to the hair before retiring, a little pure almerine (in liquid form), using a clean tooth brush for the purpose. The most effective way is to divide the hair into strands, moistening each of them separately from root to tip.

The delightful wavy effect in evidence in the morning will suggest to any stranger that your hair is "naturally curly." The effect will last a considerable time and if you'll get a few ounces of liquid almerine from your druggist you will have a supply for months. This, by the way, will leave no sticky or greasy trace and cannot harm hair or scalp in any way. The hair will be quite manageable at all times, no matter how you do it up.—Adv.

New Hair Remover Works "Like Magic"

(Positively Removes Roots and All)

No discovery of greater benefit to hair-disfigured womankind has been made in recent years than the marvelous phelactine method. It is entirely unlike and much superior to electrical, depilatory or other methods, because it actually removes the hair entire, roots and all—before your eyes—easily, quickly, harmlessly! Get a stick of phelactine from your druggist, follow the simple directions, and you will be astonished and delighted with the result. It is odorless, non-irritating, and so harmless a child could safely eat it. It leaves the skin so soft, smooth, hairless, that not the least sign of your former trouble remains.—Adv.

LUDEN'S
GIVE QUICK RELIEF
FOR NOSE & THROAT