RAGE OF PARIS IS LINEN DRESSES WITH PRETTY EMBROIDERY FOR EVENING WEAR

Such Costumes Are Worn at Formal Restaurant Affairs—Drapery of Bodice Especially Graceful and There Is a Big Sash Hemmed by Hand.

THIS dainty dining-out frock (629) for a summer evening has the apron drapery that is so much fancied now—and a pleated ruffle on the apron, of course! The frock is made of orange colored chiffon and the girdle is of silver ribbon, the flat sashbow at the back balanced by a cluster of nasturtiums in front. A touch of smart contrast is given to this orange costume by the hat streamer ends that fall gracefully over the frock.

Paris is daft over linen dresses this summer and the sheer handkerchief linens, beautifully embroidered, are worn at formal restaurant affairs in the evening. This frock, (1685) of palest blue handkerchief linen is elaborately hand-embroidered on waist and overskirt in white, appliqued discs and rings of eyelet embroidered white linen being incorporated with the pattern. The drapery of the bodice is especially graceful and there is a big sash of the material, hemmed by hand.

Very simple frocks may be given a good deal of style by the addition of small tailored bows placed in laddie effect, each bow set on a tuck of equal width. This frock (1647) of tucked voile is simplicity itself, but it is made smart and individual by the trimming of ribbon bows—the palest pink satin ribbon having been used. A sash of the ribbon has a bow of the same size, placed exactly in line with the bows on bodice and tunic.

629- Orange Chiffon And Nasturtiums.

Answers To Correspondents
By Lilian Tingle.

PORTLAND, Or., July 12.—Will you kindly give a recipe for a real dark fruit cake; also for sour and sweet pickles. Thanking you in advance. MRS. D. C. E.

DARK FRUIT CAKE—One-half cup shortening, ¾ cup dark brown sugar, ½ cup seeded raisins (washed, dried and cut in pieces), ½ cup currants or seedless raisins, ½ cup mixed candied peel cut very small, ½ cup home-dried dark pitted cherries or pitted cut-up prunes, ¼ cup nut meats, ½ cup molasses, ½ cup coffee, 2 eggs, 2 cups flour, ½ teaspoon soda, ½ teaspoon salt, 1 teaspoon cinnamon, ½ teaspoon mace or nutmeg, ¼ teaspoon cloves, ½ teaspoon allspice, 1 teaspoon grated orange or lemon rind.

Put into a pan the prepared fruit, sugar, shortening, molasses and coffee. Bring to boiling point, then cool. When cool, but not quite cold, beat in the spices and the egg yolks. Then fold in alternately the stiff-beaten egg whites and the flour, sifted with the salt and soda. Place in a pan lined with two folds of greased paper.

Bake about 95 minutes, or 1½ hours (depending upon thickness) in a very moderate oven. In some cases it is advantageous to cover the cage pan with an inverted pan of the same size during the first half of the baking.

Sour Cucumber Pickles—Have the cucumbers perfectly fresh and of even size. Wash and scrub; put into a jar and sprinkle with salt, using 1 cup salt for 1 peck cucumbers, or place in a brine to float an egg. Next day drain from the brine and pack into jars, placing one small pickling pepper in each jar, with a few mixed pickling spices if liken. Heat vinegar with 2 or 3 tablespoons mixed pickling spices to each quart vinegar. Pour over the cucumbers, filling the jars to overflowing, and seal at once. The jars should be sterilized as for canning fruit.

If a brighter green color is wanted, put vine leaves over and under the washed cucumbers in a crock, make a brine to float an egg, heat it to boiling point and pour it over the pickles. Next day drain and finish in vinegar as above.

For sweet pickles add sugar to taste to the pickling vinegar and flavor by sprinkling mustard-seed pieces of horseradish, ginger root and green and red peppers through the cans. Some makers use a few tiny pieces of bay leaf. Prepare the cucumbers by brining and finish as in the sour pickles given above.

Eugene, Or., July 1.—Will you kindly give at your convenience directions for canning string beans and sweet corn. Thanking you in advance. MRS. S.

Canned Green Beans.—Use only very young, tender and perfectly fresh beans. Wash, string and cut into pieces. Tiny beans, so small that they need only to be "topped and tailed," are delicious for canning if have your own garden and abundance of beans. Beans so young and tender are not to be had in the market. Blanch 5 to 10 minutes, according to thickness, plunging into cold water and quickly out again after the minutes of boiling. Pack into jars, not too tightly, add 1 teaspoon salt per quart and fill with boiling water. Adjust the lids not quite tight. Set in a washboiler on a rack, with water one inch above the top of the jars, and boil 120 minutes, counting from when boiling actually began. In a pressure cooker, with 10 to 15 pounds pressure, 40 minutes' sterilization would probably be enough. For very thick beans boil 140 or 150 minutes. Remove and tighten the lids, and invert to cool. Wrapping in paper for storage helps to retain the good color.

Canned Corn.—Corn must be freshly gathered or it 's likely to "flat-sour." It should be in age "just between the milk and the dough." Do not attempt to can corn that is too mature. Blanch 5 to 10 minutes, cut the grains from the cob with a sharp knife, and pack at once into a jar. Add 1 teaspoon salt to each quart jar, and fill up at once with boiling water. Adjust the lid and set in hot water at once.

Do not fill the jars quite full with corn as it swells in cooking. Leave about one inch at the top of the jar. Prepare only one jar at a time if you are working alone, as there should be no delay in any of the above processes. The best plan is for two people to work together in canning corn, one cutting the corn from the cob, the other packing it into the jars. Have the hot water in the boiler one inch above the tops of the jars, and boil three hours, counting from when boiling actually begins. Remove, tighten lids and invert to cool. A "cheesy" appearance in canned corn indicates that it was too mature for canning.

Portland, Or., June 27.—Will you kindly give me a recipe for a candy made with honey and not so very much sugar. Would like also a recipe for filled cookies with a fruit and raisin filling, and for a nice, flaky pie crust that is rather rich. Thanking you in advance. MRS. B. B. P.

I hope the following is the kind of candy you want. If you meant "honey nougat," made with eggs, nuts and candied fruits, please write again.

Honey candy—1 cup strained honey, 1 cup light brown sugar, ¼ teaspoon salt, ¼ cup water, ½ cup cream and 2 tablespoons butter (or 4 tablespoons butter and 3 tablespoons water if no cream is available), ¼ teaspoon cream of tartar. Flavoring if desired. Boil together the sugar, honey, ¼ cup water and cream of tartar to the "hard ball." Then add the butter and cream (or butter and water) a little at a time and boil again to the very hard ball, practically to the "crack." Pour into an oiled square tin and mark in squares before it is quite cold. Wrap each square in waxed paper.

Roughly chopped walnuts or blanched almonds or blanched roasted peanuts or cocoanut may be added in any preferred quantity, when the candy is poured into the tin.

Filled cookies—1 cup sugar, 2-3 cup butter (or ½ cup crisco), 1 egg, ½ cup sweet or sour milk or cream, ½ teaspoon salt, 1 teaspoon vanilla extract or a little grated orange or lemon rind, about 3½ cups flour (measured after once sifting) to make a light rolling dough. If sweet milk is used, sift 1¼ level tablespoons baking powder with the flour. If sour milk, buttermilk or whey (from cottage cheese) is used, sift ¾ teaspoon soda with the flour and use only 3½ teaspoons baking powder. Cream the sugar and shortening, add gradually the egg, well beaten, the milk and the flour (sifted with the leavening as described above) to make a light rolling dough. Turn out about one-third of the dough at a time on a lightly-floured board, roll very thin, taking great pains to roll lightly and to avoid having the dough stick to the board. Cut out and spread one-half of the cookies with the filling, covering with the remaining cookies and pressing the edges neatly together. Place on well-greased tins and bake in a moderate oven about 15 minutes.

Another method is to roll out the dough in a square sheet and spread one-half with the filling, folding the rest of the sheet over the filling, pressing lightly with the rolling pin and then cutting into round shapes, diamonds or "fingers" as preferred. "Fingers" or squares have the advantage of leaving no "trimmings" to re-roll or otherwise dispose of.

Filling for cookies—1 cup chopped raisins, dates or figs (or a mixture of these fruits), ¼ cup chopped nut meats, ½ cup light brown sugar, 1 tablespoon flour, ½ cup water, rich milk or cream, 1 tablespoon butter (may be melted unless water is used in place of cream), a few drops orange or lemon juice if desired. Mix the sugar, flour and raisins, add the water and raise to boiling point stirring well. When thickened, add the other ingredients and cool before using in the cookies. A little mixed spice may be added if liked.

Filled cookies may also be made in "turnover" shape, using larger "rounds" or squares, putting the filling in the middle, turning over half the cookie and pressing the edges together.

Rather stiff rich lemon cake filling or "lemon honey," with or without a few raisins or nuts, makes a good cookie filling.

Flakey Pie Crust.—For each cup of flour allow 5 to 7 level tablespoons shortening, according to the kind of shortening used and the richness of pastry desired. The smaller quantity is safer if Crisco is used, the larger for butter, lard or mixed shortening.

For each cup flour allow also one-third teaspoon salt and one-third teaspoon baking powder with 2½ to 4 tablespoons cold water. The amount of water required to make the dough varies with the kind of flour used, the weather and the skill of the maker. In general, add the water cautiously and use only just enough to barely hold the paste together. Too much water is one cause of tough pastry. If regular pastry flour is not available modify the bread flour by substituting 1 or 2 tablespoons cornstarch for 1 or 2 tablespoons flour in each cup of flour used. Sift the flour, salt and baking powder and cut in one-half of the shortening. Mix to a dough, using as little water as possible and handling as lightly as possible (to prevent a tough overworked dough). The dough should leave the mixing bowl clean. Toss on a floured board and roll out lightly into a square sheet. Spread or dot one-half of the sheet with part of the remaining shortening (creaming it a little if it is so stiff as to make holes in the dough in spreading, or shaving it into thin shreds if it is very firm and well chilled). Fold the unspread dough over this and spread or dot half of the surface with part of the remaining shortening, fold and repeat. Then gently pat and roll out the dough into a long even strip. Fold this strip in three, turn half round (so that the open edges are facing you) and roll out and fold once more. Then roll out for pies or tarts.

Success in making flaky or puff pastry depends more on "knack" and skill in manipulation than upon recipes or exact proportions. If you are not "handy with the rolling pin," and if your dough is allowed to stick to the board you will have heavy, greasy or tough pastry, no matter whose recipe you use. If you lack skill in this, you would probably find it wise to take a few lessons, either at the "girls' school of trades" or from some friend who makes fine pastry. Pastry should be baked in a quick oven and should be delicately browned, not white and flavorless.

July 10.—I would like a recipe for a spinach soufflee, also a good cheese soufflee that does not fall easily, and for molasses drop cookies. Thanking you. MRS. P. M. M.

The "upstanding" of a souffle is more a matter of skill in baking than of recipe. The souffle must be set in hot water and baked carefuly until the middle is firm. Leave in the oven "a little longer than seems necessary" and serve at once.

Spinach Souffle—Two tablespoons butter or bacon fat, two tablespoons flour one-half to one teaspoon salt, a few gratings of nutmeg or a few grains of mace, if liked; half cup of milk, one cup spinach puree, three eggs. Melt the butter or bacon fat, add the flour and stir well; add the milk cold and stir until the sauce is thick. Remove from the fire and beat in one cup spinach puree made from one pound fresh spinach, cooked and pressed through a sieve or passed through the food chopper. Beat in the egg yolks, then fold in the stiff-beaten egg whites and turn into a buttered souffle dish. Set on folds of paper in a pan of boiling water and place in the oven. Bake until firm in the center. Serve as a luncheon or supper dish, with or without cream sauce or tomato sauce, or fine dry grated cheese. Dehydrated spinach makes a good puree or souffle when fresh spinach cannot be obtained.

Cheese Souffle—Two tablespoons butter or other shortening, two tablespoons flour, one-quarter teaspoon mustard, one-quarter teaspoon paprika or a few grains of cayenne, if preferred; one-half teaspoon salt (or more or less to suit personal taste and the strength or mildness of the cheese), one-half cup milk, one-half pound cheese, grated or cut in small pieces or put through the food chopper. If this last method is used, put a bit of bread in after the cheese, so that no cheese is wasted in cleaning the machine. The bread does no harm in the souffle. Make a sauce as in the above recipe and beat in the cheese, then the egg yolks and finally the stiff-beaten egg whites. Bake as suggested above. Be sure it is firm before taking from the oven.

Drop Molasses Cookies—One-half cup shortening, two-thirds cup boiling water, two cups molasses (or one cup molasses and one cup karo stirred with one teaspoon cream of tartar, if a milder flavor is liked), two teaspoons soda, one tablespoon ginger, one teaspoon salt, one teaspoon cinnamon, flour to make a heavy drop batter. One cup cut-up raisins and one cup cut-up nuts may be added before the flour if desired. Put the butter and molasses into the hot water. Then beat in the other ingredients. Drop from a spoon on a greased cookie sheet, having the "drops" far apart, as they spread considerably. If no fruit or nuts be used in the mixture, one-half almond or a bit of walnut may be placed on top of each, just before putting into the oven. Bake in a rather slow oven. Keep closely covered in a tin. If desired, honey may be used in place of molasses. Add one well-beaten egg and use two or three tablespoons less water. Honey cookies keep well and are particularly delicious and "different" if flavored with powdered cardomom.

PORTLAND, Or., July 20.—Will you please tell me how to keep pimentos from going mouldy? Usually when I open a can we need only a part of the contents and the rest of the pimentos nearly always spoil before I can use them. Can you give me a recipe for a cake filling made with cooked bananas? Thanking you. MRS. C. E.

Pimentos will keep for two weeks or more in a cool place (or longer in a refrigerator) if they are taken from the can and put into a large jelly glass or small glass jar and completely covered with salad oil. A little of the pimento may then be used as needed for decoration or flavoring. The oil excludes the air and when it has served this useful purpose may still be used in salads.

I hope the following is what you want:

Banana Filling (Cooked).—One cup banana pulp, ½ cup sugar, juice of ½ lemon (or part lemon and part pineapple juice), 1 tablespoon butter. Pass the banana through a potato ricer and sprinkle at once with the sugar and lemon to prevent discoloration. Cook until thick in a double boiler and spread (with or without nuts) between layers of cake or use instead of jelly in a jelly roll. Another variation is secured by beating 1 egg yolk into the cooked mixture and then combining this with one stiff-beaten egg white beaten glossy with 2 tablespoons sugar. A little orange juice may be used if desired.

Latest Fashion Hints.

Very narrow black velvet ribbon is used to draw up the shirred tops of little net vestees or modesties that are worn with surplice bodices. The velvet ribbon goes through a tiny casing and is tied in a bow at the center, ends and loops falling over the vestee. Black organdy frocks have these little vestees of white net, with collar of embroidered white net and pleated frills of the net in the elbow sleeves.

Cool Linen Togs Worn by Very Small Lads.

Tunic Is Slashed About Six Inches Down Front.

RATHER a pleasing change from the eternal middy suit and the high-wasted Oliver Twist model, which has attained such popularity in the last two summers, is a new costume for the very small lad. The little suit is of cool linen and comes in white and in various colors trimmed with white and the white trimmings are exceedingly effective.

The short, crisply creased breeches have two large white covered buttons at the outer seam and the buttons are placed horizontally instead of vertically. The tunic is slashed about six inches down the front and fastens with white buttons and white straps over a flap of the linen. And a wide, square white collar turns back from the neck. The three-quarter sleeves have inverted pleats down the outer side and the pleats are caught together with buttons and straps.

One of these little suits is of brown linen, with collar, straps and covered buttons of white linen. With a brown milan hat, white socks and white buttoned shoes the wee laddie is delightfully smart.

* * *

At the grand prix races at Longchamps last week the beautiful queen of Roumania was a center of interest and attention. She wore a Paris frock of filmy lace and a hat of white straw trimmed with pink roses. This delectable costume was accompanied by a parasol of rose pink taffeta.

NERVOUS PROSTRATION

Mrs. J. Christman Proved That Lydia E. Pinkham's Vegetable Compound is a Remedy for this Trouble.

Binghamton, N. Y.—"I was in a very nervous condition for over a year, my mind was gloomy, could see no light on anything, could not work and could not have any one to see me. Doctor's medicine did not help me and Lydia E. Pinkham's Vegetable Compound was recommended. I took it and am now well. I recommend it to all afflicted with nervous prostration."—Mrs. J. Christman, 193 Oak Street, Binghamton, New York.

The success of Lydia E. Pinkham's Vegetable Compound, made from roots and herbs, is unparalleled. It may be used with perfect confidence by women who suffer from nervous prostration, displacements, inflammation, ulceration, irregularities, periodic pains, backache, bearing-down feeling, flatulency, indigestion and dizziness. Lydia E. Pinkham's Vegetable Compound is the standard remedy for female ills.

If there are any complications about which you need advice, write in confidence to Lydia E. Pinkham Medicine Co., Lynn, Mass.

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When you darken your hair with Sage Tea and Sulphur, no one can tell, because it's done so naturally, so evenly. Preparing this mixture, though, at home is messy and troublesome. At little cost you can buy at any drug store the ready-to-use preparation, improved by the addition of other ingredients called "Wyeth's Sage and Sulphur Compound." You just dampen a sponge or soft brush with it and draw this through your hair, taking one small strand at a time. By morning all gray hair disappears, and, after another application or two, your hair becomes beautifully darkened, glossy and luxuriant.

Gray, faded hair, though no disgrace, is a sign of old age, and as we all desire a youthful and attractive appearance, get busy at once with Wyeth's Sage and Sulphur Compound and look years younger.—Adv.

Beautiful Women of Society, during the past seventy years have relied upon it for their distinguished appearance. The soft, refined, pearly white complexion it renders instantly, is always the source of flattering comment.

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If you have a headache, you want to be rid of it in the shortest possible time.

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That is one reason for SHAC—for the SHAC wafer—and it's a good one.

SHAC is a headache wafer for the relief of headaches, sick, bilious, nervous or hysterical; also a relief in neuralgia. At Drug Stores.

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New Hair Growth After BALDNESS

HAIR GROWN ON MR. BRITTAIN'S BALD HEAD BY INDIANS' MYSTERIOUS HAIR GROWER

My head at the top and back was absolutely bald. The scalp was shiny. An expert said that as he thought the hair roots were extinct, and there was no hope of my ever having a new hair growth.

Yet now, at an age over 66, I have a luxuriant growth of soft, strong, lustrous hair! No trace of baldness. The pictures shown here are from my photographs.

From recent photo.

Indians' Secret of Hair Growth

Photo when bald.

At a time when I had become discouraged at trying various hair lotions, tonics, specialists' treatments, etc., I came across, in my travels, a Cherokee Indian "medicine man" who had an elixir that he asseverated would grow my hair. Although I had but little faith, I gave it a trial. To my amazement a light fuzz soon appeared. It developed, day by day, into a healthy growth, and ere long my hair was as prolific as in my youthful days.

That I was astonished and happy is expressing my state of mind mildly.

Obviously, the hair roots had not been dead, but were dormant in the scalp, awaiting the fertilizing potency of the mysterious pomade.

I negotiated for and came into possession of the principle for preparing this mysterious elixir, now called Kotalko, and later had the recipe put into practical form by a chemist.

That my own hair growth was permanent has been amply proved. Many men and women, also children, have reported satisfactory results from Kotalko.

How YOU May Grow YOUR Hair

My honest belief is that hair roots rarely die even when the hair falls out through dandruff, fever, excessive dryness or other disorders. I have been told by experts that often when hair falls out the roots become imbedded within the scalp, covered by hard skin, so that they remain for a time like bulbs or seeds in a bottle which will grow when fertilized. Shampoos (which contain alkalis) and hair lotions which contain alcohol are enemies to the hair, as they dry it, making it brittle. Kotalko contains those elements of nature which give new vitality to the scalp and hair.

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