

DEBUTANTE HAS HER HOUR AND EXACTING FASHION PAYS DUE HOMAGE TO NEW BUDS

Simple Yet Rich Frocks Combine Elegance With Girlishness, While Pretty Dinner Gowns, Dance Creations and Alluring Wraps Combine to Make Up Attractive Wardrobe for Novitiates.



5158-Debutante's Alluring Dance Frock.

4276-Receiving Frocks Typically Juvenile.

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DURING December society pays homage to the debutante. It is her month—her hour. She is supposed to emerge from the school room into the full estate and privileges of young womanhood when she makes her "coming-out" bow. After that life is one grand rush for her—dances, dinners, theater parties, luncheons follow in quick succession. All well educated, well bred, "hiletic" the important merrons do things for her—give little dinner dances and teas in her honor. All the old beaux dance with her. She has enough attention for a giddy six weeks or so to turn the head of any but a very well balanced young miss. But fortunately the young girl of this day and generation has a head not easily turned and has learned to place the frivolities of life where they belong in her cosmos. She has a grand, good time, and why not? Most of us would adore being a debutante for a while or being a debutante over again for a while. It is the very heyday of life and who shall begrudge the happy young girl her first fling, her popularity and her little period of frivolity? Too short a time will it last at the best.

Of course the December debutante requires a great many clothes. If she is an only daughter and is to have the "coming out" of the family, her fond mamma will very likely provide her with a regular troupe of clothes. There must be street clothes and indoor clothes, formal afternoon garb and informal evening garb, and dinner and dance frocks galore. For most of her time the debutante will spend dancing and the dance frock of a lively and energetic young girl does not last very long. There must also be a host of lovely negligees for week-end visiting occasions. And the debutante will see to it herself that there is a full complement of the right kind of sport togs for every sport occasion.

Dinner and dance frocks, however, are the important items in the coming-out trousseau and the debutante's own color for a dance frock does seem to be pale pink, touched sometimes with glints of silver. Orchid is another shade that seems to belong to debutantes. And yellows are favored by girls of the brunette type. But it is pale pink that is the debutante's own shade.

This year every debutante seems to have several fetching black costumes. If you have ever been a debutante yourself you remember that you were gorgeously happy in a sophisticated looking black gown that made you seem subtle and smart. Brown velvet frocks are seen on many of the season's debutantes in the afternoon and there are restaurant dinner frocks of brown velvet and embroidered and beaded brown tulle. One such frock has a long-waisted bodice with round neckline and short sleeves—mere armholes edged with brown fur. There is a narrow band of fur at the low waistline, and over the velvet skirt (which by the way is cut out in scallops at the foot) is a drape of brown beaded silk net. This frock is youthful, yet very distinguished in its simplicity.

The debutante has a sashbow on every dance frock and the sashbow is invariably tied jauntily over the



5289-Jenny Lind Decolleteage Becomes Youth.

left hip. If there is not a sashbow, there is a big flower, with leaves and buds trailing down over the skirt. Tulle and chiffon flounces are placed in silver and many of the transparent dance frocks have slips of silver cloth. Almost every dance frock has its gay little posy somewhere, at the girle or tucked among the skirt draperies, but never on the bodice. Evening bodices are almost painfully simple. They are plain as a little orphan asylum girl's pinafore and contrast effectively with elaborate skirt draperies, sashes and flounces. The debutante usually has a very modest decolleteage and short sleeves. Bodices that are a mere strip of fabric supported by shoulder straps are reserved for her second season, and by that time she may be a young married woman and wear anything she fancies, however daring, in costume.

dance floor, in costume at least. And she doesn't care much for white dance frocks—they are so terribly first-season and debish. She prefers a dash of black creation all crystal bead—embroidery, or jet if her mamma will let her have it. And next to the vampish black of alluring quality she chooses taffeta in shimmering coral, sunset, American Beauty or turquoise blue. These shades you simply cannot miss, even at a distance, on any dance floor. A stunning dance frock of sunset yellow taffeta—glace chiffon taffeta, which has special shimmer and crispness—is made with a plain, flat bodice with girlish round neckline and very short sleeves. The bodice comes slightly below the waistline and is draped back at either side of the figure under an enormous rose. The skirt is full and is draped at the side. Drapery is looped up toward either side in panniers and from the looped drapery at the sides panels of tulle fall just below the edge of the skirt.

A lovely pale pink chiffon afternoon frock for hostess wear has three pleated ruffles on the skirt, each edged with silver ribbon. Tabs of the silver ribbon trim the oval neckline and elbow sleeves. Another afternoon frock of turquoise blue georgette is embroidered with silver thread and all edges are picot finished in silver. Those straight across necklines—whether high or so low the bodice falls off the shoulders—are becoming to young faces and many of the debutante dance frocks of the winter show the straight-across Jenny Lind decollete. This charmingly youthful frock (5289) of shell pink satin has an exceedingly simple bodice, and the skirt appears to be quite full though the fullness is achieved with loops and loops of pink satin ribbon, gathered at the waistline. A girle of pink with a sashbow placed oddly at the front adds the last touch of smartness.

The debutante has many invitations to assist afternoon tea hostesses and for such affairs she has dainty, girlish little frocks like the one pictured (4276)—dozens of such charming little frocks. This particular model is of robin's egg blue georgette, embroidered with silver thread on bodice and skirt. Plain georgette is looped in a sash drapery at the sides, and a trailing rose spray in faint pink and silver is caught at the low waistline. This debutante wears a wonderful string of pearl beads for which she may well be envied, but her coiffure is appropriately girlish and simple.

It (5158) is youthful, of course, and has the modest decolleteage that girls in their first season are permitted. Usually the debutante dance frock is of pale pink and this model is not an exception to the usual choice. Silver lace trims this flesh-tinted chiffon frock very delicately and down the front of the skirt, under a veiling of chiffon, are flat bowknots of pink velvet ribbon. Pink apple blossoms are trailed across the pink satin girle.

Answers to Correspondents By Lillian Tingle.

PORTLAND, Or., Dec. 14.—Dear Miss Tingle: Please tell me (1) how much water to use in cooking rice, cornmeal mush, oatmeal mush and cream of wheat mush, using a double boiler. Does it take less water when the double boiler is used? Also how long these cereals should be cooked. (2) Could you tell me what to use in minced ham to get the flavor deviled ham in cans has? I have tried salad dressing, but find nothing that gives that spicy taste. MRS. G.

(3) Also have you a receipt for I think it is called lemon cream meringue? I ate it for the first time last night and it was so it is so expensive to make, they do not make it any more. I speak of this, as it may help you in knowing what one I mean.

(4) Are cup cakes improved by baking in iron baking pans instead of tin ones, as are muffins? Thanking you very much, as are muffins? MRS. G.

IF RICE is to be cooked in such a way as to absorb milk or flavoring material, such as stock or tomato juice (as in milk puddings, pulat or Spanish rice), the double boiler method is best, and you may allow three times the measure of rice in liquid. Cook three-quarters to one hour after boiling point is reached. If the rice is to be served as "plain boiled rice," either as a meat accompaniment in place of potato, or as a plain "filler" with a rich sauce or with cream and sugar (when it is most desirable to serve the rice dry and tender, fully cooked but not mushy and with each grain separate), the oriental method of boiling in a large quantity of water gives the best results. The water drained from the rice should be used either in soups, gravies or in slightly stiffening fine lace or lingerie. The method is as follows: Boiled rice—Wash the rice very quickly in several waters, rubbing between the hands but do not let it soak. Have ready rapidly boiling salted water in a large kettle, allowing 1 teaspoon salt to each quart water and 3 or 4 quarts of water to each cup of rice. Drop the rice into the boiling water, keeping up the boiling so that the rice does not stick to the bottom of the pan. Boil rapidly 20 to 25 minutes (according to the variety of rice used), or just until a grain of rice can be rubbed to a pulp between thumb and forefinger. Add more hot water if necessary during the boiling. Drain off the water (saving it for use as suggested above), and pour fresh hot water (very quickly) through the rice in the strainer. Except with a very small quantity of rice, it is convenient and satisfactory to rinse the rice on the strainer very quickly under the cold water faucet instead of using hot water. Shake and set the strainer over the kettle (with a very little water in it to prevent its burning), cover the rice with a folded cloth and set to steam 5 or 10 minutes at the back of the stove, or on the gas simmerer. If the method is correctly followed and a good grade of Louisiana or Chinese whole rice is used, the result will be a light dry heap of rice, with each grain tender and separate—not sticky or mushy mass. Most men folk will eat and enjoy this kind of rice, served with a curry, or a fricassee, or a "gumbo" (or with lemon cream sauce as a plain dessert), even though they may object to the mushy rice too commonly served.

It is frequently desirable to par-boil rice in this way even when it is to be finished in milk or tomato juice in the double boiler. Less liquid is required in the double boiler, and this should be added gradually as the rice absorbs it. Rice varies quite a little in its liquid-absorbing quality. For corn meal mush in the double boiler 3 to 4 cups water to 1 cup meal, usually about right, though different "meals" will vary a little and so will the taste of individual eaters as to the desired stiffness of the mush. Use less liquid if the mush is to be used for frying or for Italian quocchi or polenta dishes. If you really mean "oatmeal" use 3 to 4 cups water to 1 cup meal, according to the fineness of the meal. If you mean "rolled oats" with bran, of course, is not a "meal" but whole flaked grains, use 2 to 2½ cups water to 1 cup rolled oats. If special brands of rolled oats are used, follow the directions on the package. For cream of wheat use 3 to 4 cups water to 1 cup prepared cereal (or more or less to suit individual taste). More water and more care and attention are needed if the double boiler is not used and the results are inferior. Practically all cereals (except rice as described above) should be cooked in the double boiler, in a measure complete cooking and full flavor, without

HERE'S DINNER COSTUME FOR YOUNG WOMEN THAT IS BOTH VERY SIMPLE AND STYLISH

Combination of Sumptuous Fabrics Makes Gown at First Glance So Smart and Impressive; Very Youthful Debutante Likes Vampish Wrap.



5064-Debutantes Adore These Vampish Wraps.

5082-Dinner Gown of Debutante Type.

THE lines of this (5082) dinner costume for a young woman are very simple and girlish; it is the combination of sumptuous fabrics that makes the gown, at first glimpse, so impressive and so smart. The little short-sleeved bodice, cut straight across at the neck, is of brown velvet, and narrow bands of skunk edge armholes. Another band of skunk separates the velvet bodice from the skirt which has a drapery of brown silk net embroidered with brown beads. This bead-embroidered net is dropped over a brown velvet skirt, scalloped at the foot. The sash is of two-toned gold ribbon. One of the proudest possessions of the debutante is her evening wrap. She feels very grown up and distinguished in this sumptuous garment in which she comes home at all hours. The wrap pictured (5030) has youthful charm as well as elegance. It is made of royal blue velvet with bands of squirrel the soft gray fur very beautiful against the deep blue velvet background. A straight strip of the squirrel forms the collar and trimming band down the front edge. Dearly does the very youthful debutante love any costume that has a quality of subtle allure, of sophistication—of vampishness. Much she loves such a costume that is simple little affair of rose and silver, or cel blue with blush-pink rosebuds, or exactly what her mamma thinks she ought to wear. Any debutante would revel in this wrap (5064) of orange velvet embroidered in jet, with gorgeous fringes of jet and crystal; one fringe on the left sleeve and the other nearby at the left side of the garment.

Tea gowns and negligees for elderly women are just as exquisite as models for brides and debutantes but they have more dignity and colors are carefully selected to beautify graying hair and fading skin—and not increase the suggestion of age by too gay and coquettish lines and color. Velvets, satins and chiffons are used for stately tea gowns, chiffrons and creamy laces for negligees. Long draperies, loose coat effects, rich girdles and touches of fur make these models smart and elegant. And like the younger woman, the older one is careful to match her tea gowns and lounging robes with appropriate footwear, exchanging the buckled boots and dark hose of the outdoor costume for silk stockings and pretty slippers that accord with the negligee.

danger of burning or stickiness. Best results, however, are secured by lifting the inner vessel out of the upper vessel and using it directly over the stove until the water is brought to boiling point. Add the salt (about 1 level tablespoon to 1 quart water), and when the water is rapidly boiling add the cereal gradually so that the water does not stop boiling. When the mixture thickens do not stir but shake or lift with a fork if there seems danger of sticking, then place in the outer vessel of the double boiler, which should contain boiling water and cook at least 1 hour. Many cereals improve greatly in flavor if cooked 5 hours or even longer. Use for this long second-stage cooking, and prepare the cereal overnight, reheating in the double boiler in the morning. The flavoring materials of the best commercial deviled ham are usually numerous and more carefully chosen than those used by the ordinary housewife. The ham itself is also specially selected and prepared and the trade recipe is not usually open to the public. "Said dressings" could not be expected to give it "that spicy taste." You must begin with the ham, carefully selecting it and carefully cooking it with such flavoring material in the liquid as whole cloves, peppercorns, celery, onions, parsley and pos-



5330-Squirrel Is Favorite On Youthful Wraps.

sibly a very very tiny amount of bay leaf and yellow lemon rind and cider. Then you must grind the ham very fine, while hot, using fat as well as lean and passing it repeatedly through the food chopper until it is perfectly smooth in texture. Then you will have to season it "to taste," using such ingredients as onion juice, Worcestershire sauce, white pepper, cayenne (in very minute quantity) lemon juice, a very very small amount of sugar, a little mustard (if liked), nearly a hint of garlic (obtained by rubbing a cut clove of garlic on the mixing bowl) and paprika. If the ham is not very fat, a little melted butter. Work all thoroughly together to the desired consistency (using a very small quantity of the cooking liquor, if necessary) then pack into cups or small jars and cover with a inch deep with melted butter to exclude the air. The above does not of course pretend to give you the exact flavor of any commercial deviled ham, but is merely suggestive as to the method and seasonings that will give you an acceptable product with "a spicy taste." For special purposes such flavoring as Spanish pepper, pimento, tomato catsup, Worcestershire sauce, mushroom catsup or curry powder might be added in small quantities to the finely-ground ham. Is it a lemon cream, meringue

If they no longer serve it they might be willing to sell or give you directions for it.

Many kinds (though not all) cup cakes are improved by baking in iron gem pans.

PORTLAND, Dec. 8.—Dear Miss Tingle: Will you kindly give recipe for various ways of preparing fresh smelt, also of serving the smelt at a dinner? Thank you kindly. MRS. W. S. G.

Fresh smelt are very good egg and crumbed and fried in deep fat (like doughnuts) or dipped in frying batter and fried in deep fat. They are also excellent if (after cleaning and beheading) they are packed like smelt into a fireproof baking dish or shallow casserole, and baked in milk or in tomato pulp or in spiced vinegar. If baked in vinegar they are good cold for salads or sandwich pastes. The milk or tomato juice may be thickened to form a sauce.

They may also be baked in a casserole in a thin white sauce plain or flavored slightly with grated cheese, with a layer of buttered crumbs and dry, grated cheese on top. Or they may be cleaned with the heads left on (eyes and gills being, of course, removed), made into circles by passing the tail through the eyeholes, then dipped into well seasoned salad oil or melted shortening, placed on a greased paper in a baking tin, sprinkled with a few drops of lemon juice and baked about 10 minutes in a very hot oven.

If baked in a casserole, in liquids, as suggested above they will probably need 15 or 20 minutes to cook. Test by pulling their tails. If the backbone is loose they are done.

Smoked or dried smelt may be creamed or cooked in water or in diluted vinegar for sandwich pastes or salads; or may be combined with peas or cooked celery in a "smelt wiggle" served on toast; or may be served in tomato sauce; or in potato cakes, in a soufflé, or with poached or scrambled eggs on toast; or combined with cooked potatoes in a scalloped dish.

I have not space for detailed recipes today, but probably you can make your own from these suggestions.



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