

MUFFLED THROATS AND GAUZE-COVERED ANKLES NOTED IN WINTER'S COSTUMES

Wraps and tariffs are being worn with medium weight suits—gray is popular color for stockings and Top-heavy Effect of Muffling Furs and Ballroom Footwear is Noted.



5075 Tame Silk Stockings With this Henna Suit 2764 Fur Capelet Needs No Coat Under It

They are all doing it—mother, grandmother and the girls—wearing fur wrappings around neck and shoulders and ballroom footwear of their feet. What keeps them warm goodness knows, but nobody seems to have got pneumonia yet from it.

women look ten years younger than they are, and young women look like little girls. And nobody can have a word to say about catching cold or acquiring peritonitis. May the dainty slippers and still daintier stockings with skirts short enough to display them endure in fashion's fancy for months to come!

Lightweight Suits Possible. Woman has taken advantage of the big fur now in style to "get along" with her fall suit through the cold weather.

Craze Not Confined to Youth. Nobody expects girls to be careful about taking cold in the ankles and every mother of a daughter expects to do more or less arguing about footwear. Girls know nothing about the painful train of neuralgic afflictions that are apt to follow their life, because continued chills of the ankles has struck in to vitals and caused a complication of it.

The fur wraps and capelets are worn also with afternoon frocks—when one is not going far out of doors. And, after all, a thin silk skirt cannot do much harm on a January day—if one is muffled from neck to waist in furs—than thin slippers and silk stockings do. At least, that seems to be the general idea.

Short Skirts Responsible. Of course the extremely short skirt of the season is to blame for this fashion of ballroom footwear in the street. Slippers and silk stockings do look so much prettier than a very short frock than high boots of any sort.

As long as milady's throat is warmly muffled she is sufficiently warm for any weather—protests milady! And if you call attention to her slippers and silk stockings she is surprised. "Why, I never catch cold in my feet!" she assures you. Ankles must be immune from chill, from the way they are exposed to winter temperature; for fur wearables are snugly and wrapped around necks and shoulders.



5159 Squirted Neck-piece and of Course Gray Stockings

slippers that every woman finds quite warm enough, thank you for January weather. How they keep from taking pneumonia is a mystery. The durytyn suit is particularly smart with its embroidered skirt and flat vestee.

Answers to Correspondents By Lilian Tingle. PORTLAND, Or., Jan. 2.—Will you kindly give me recipes for the following diseases? (1) Chocolate bread pudding, (2) Banana whip, (3) Prune or date whip, (4) Pineapple cornstarch pudding. Thanking you for help received, as well as for this favor. MRS. R. C. J.

be what you had in mind, please write again.

1. Chocolate bread pudding—2 cups scalded milk, 1 cup sifted bread crumbs (or 3/4 cup if very fine and dry) 1-3 cup sugar (or more or less to taste), 1 egg, 1/2 teaspoon salt, a few grains cinnamon, 2 ounces non-sweetened chocolate, 1 teaspoon vanilla. Soak the crumbs in 1/2 cup milk until fully swollen. Melt the chocolate with hot water, adding the sugar and 1/4 cup milk to make a smooth paste. Add this to the soaked crumbs and the egg (beaten as for custard) and the other ingredients. Place in a well-buttered pudding dish, and bake in a moderate oven until set. Cool, and top with whipped cream, "creamy" or "foamy" sauce, custard or marshmallow sauce.

Another method is to use 2 cups freshly cut 1/2-inch cubes of stale bread without crust instead of using crumbs. Place these in a well-buttered baking dish. Pour the cold chocolate-custard mixture (made as in the first recipe), let stand until the cubes are fully soaked and swollen, then bake gently until set. For this method it is better to use two eggs instead of one.

This mixture also makes a good filling for layer cakes, jelly roll, tarts, cooked pie shells, or cases made of scooped-out sponge cakes, cup cakes, lady fingers or sugar wafers. It may also be used as filling for cream puffs and eclairs. Prunes or date whip—One-third pound prunes or dates (weighed after being washed, dried and seeded), 1/2 cup sugar, 1 teaspoon lemon juice, whites of 2 eggs. Soak the prunes in barely enough water to cover. Cook in the same water until soft and beat smooth or mash through a strainer. Add the sugar and cook about 5 minutes or until the mixture is about the consistency of marmalade. Combine this lightly with the stiff-beaten egg whites. Fill in a buttered baking dish, set in a pan of hot water, and bake slowly until firm in the center. The oven should be hot enough to cause the mixture to rise to any great extent or the whip will toughen and fall when taken from the oven. Serve hot or cold with water or whipped cream, or thin cream as preferred.

If desired a few finely chopped nuts may be added to the mixture or used as a garnish. The whip may be baked in individual custard cups if preferred. Pineapple cornstarch pudding (white)—One cup water, 1 cup pineapple juice, 1/4 cup (4 level tablespoons) corn starch, 1 tablespoon lemon juice, 1/2 cup sugar (or more according to taste and the sweetness of the pineapple juice, 1/2 teaspoon salt. Whites of 3 eggs. Heat together 1/2 cup of the water, the sugar and the pineapple juice. Mix the cornstarch with remaining 1/4 cup water, stirring until smooth. Pour the hot liquid on the starch mixture, and return to the pan, raise to boiling point (stirring vigorously), then cook 20 minutes over hot water. Cool slightly, then add the lemon juice and the egg whites (with the salt) beaten until stiff. Pour into a serving dish or into serving glasses or into moulds weighted with cold water.

For a plainer pudding use only two egg whites. For pineapple cornstarch cream pudding make as above, but use 1/2 cup milk and instead of the water and reduce proportionately the amount of pineapple juice. Have the milk thickened with cornstarch before the pineapple juice and lemon juice are added, so as to avoid curdling. Serve with grated pineapple and juice. Fine apple cornstarch pudding (yellow)—Make as above, but add 2 well-beaten egg yolks to the mixture when the cornstarch is fully cooked. Continue cooking over hot water until the yolks have thickened slightly and lost the "raw" flavor. Then add the lemon juice, cool a little, and combine with either one or two extra beaten egg whites and finish as above. Or use 1 egg white to combine with the mixture, and the other two extra tablespoons sugar and a few drops vanilla, beat until glossy and use as garnish for the yellow mixture. In the case of the egg white for the garnish should be beaten and combined with the sugar just before serving. Use also a little grated pineapple for garnish.

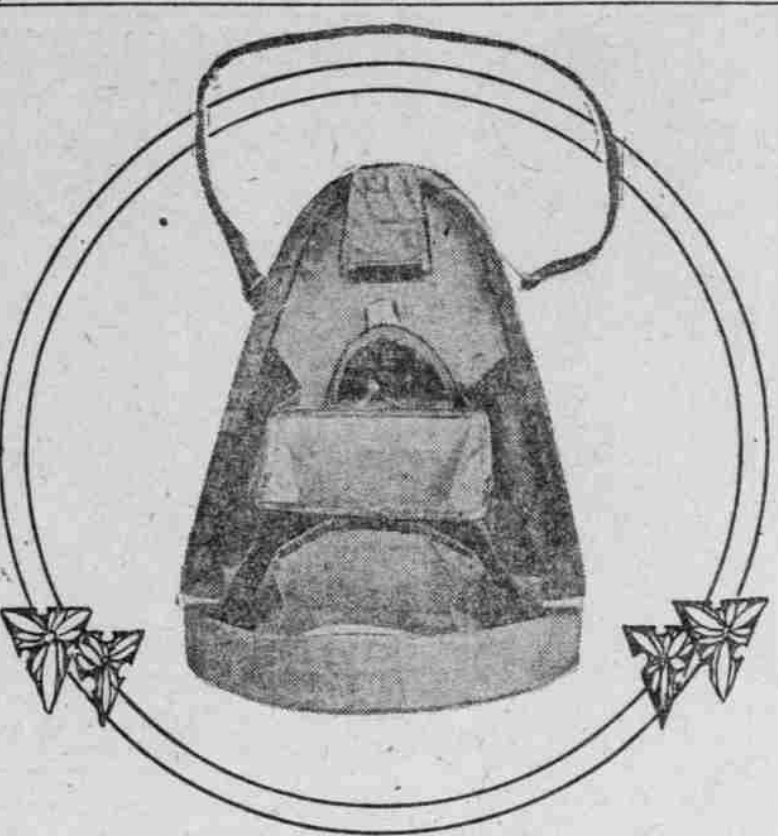
Any of these pineapple mixtures may be used for cake or tart filling. It is sometimes convenient to make a little more than is needed for serving as a dessert and use what is left in the bowl as a "cream filling" for a layer cake, icing the top with a little white frosting. For the cornstarch or simply sitting confectioners' sugar over the top of the cake.

These latter suggestions are intended especially for the correspondents who asked recently for cake fillings. I will try to answer her question more fully in a special article later.

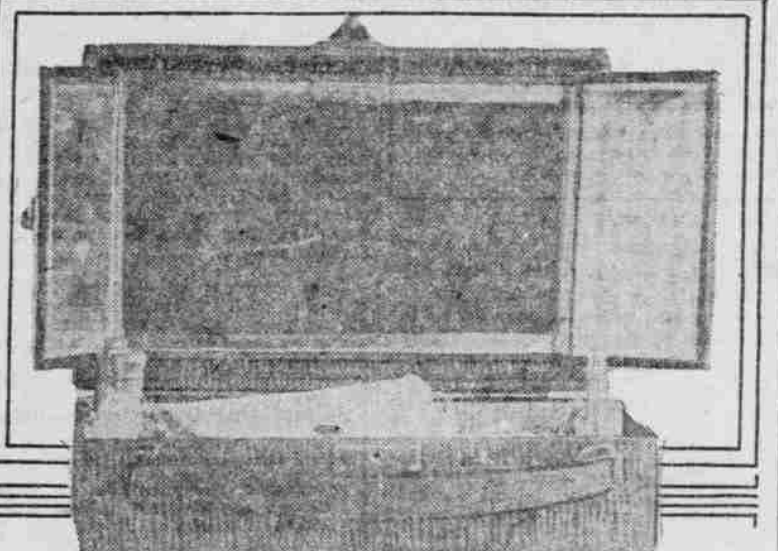
SILVER CITY, Idaho, Jan. 9.—Dear Miss Tingle: Have occasion to be at this place in the winter. I am anxious to care for a lady who is not well; expect to live at hotel, so left my recipe at home. Will you please, through The Oregonian, give me the butterless-eggless-milkless cake recipe mentioned in the paper, at times, dessert receipts calling for 3 eggs? SILVER CITY, Idaho, Jan. 9.—Dear Miss Tingle: I have a recipe for the cake you want, would you let me know whether you mean a cake without shortening when you say "without butter"? I have recipes for cakes made without milk and eggs, and without milk and shortening, but I do not think I have one without milk, eggs and shortening, except a very plain mixture which I steam and bake (to avoid the toughness due to lack of shortening), and is made by adding sugar and cocoa or chocolate to the mixture. If you are some reader may know of such a cake. Of course there are various plain "coffee-cake effects" that could be served in place of cake, and could be made without eggs or milk; but even in these a little shortening is necessary to prevent toughness.

HANDBAGS THESE DAYS EASILY BECOME WEE DRESSING TABLE

All You Do Is Open Case, Prop It Up and Presto, You Are Before Completely Equipped Vanity Shop.



Bag of Blue Stamped Morocco.



Brown Seal Leather in This Olong Bag.

The dressing-table handbag is the thing now—marvelously convenient you know! All you have to do is to open your handbag, prop it up before you on a table or some other support, and presto, you are seated before a completely equipped little dresser, your vanity appointments at hand! Two of the new handbags are pictured. One is curved in shape, the other oblong; and both are covered with handsome leather. The curved bag is of rich blue stamped morocco

and the oblong bag of dark seal grain leather. In the curved bag the small mirror is set in the upright lid and the vanity belongings are stowed in pockets in the opposite lid. Between is a frame pocket for money, keys, etc. The oblong bag is distinctly a dressing case. It has a ripple mirror the sides of which fold inward into the lid of the bag when it is closed. In the lower part of this bag is a little dressing case. The various vanity belongings—and one can carry quite a supply. An envelope case for money is attached to the case by a fine metal chain.

Dear Miss Tingle: Could you please tell me how to make whole wheat bread so that it will not be heavy? I use 5 cups of whole wheat flour, 5 cups of water, 3 yeast cakes, 2 1/2 tablespoons salt, 6 tablespoons sugar, 2 tablespoons shortening and a little oil. I use a heavy, especially the bottom part of the loaf. The bread mixer and do not knead. Of course I do not expect it to be as light as white bread, but I thought you could tell me how to make it lighter than I do. What temperature should I use for baking? I thank you for any suggestions you may be able to give me. MRS. C. The heavy streak in your bread may be due to (1) lack of kneading or mixing, (2) lack of rising before baking, (3) wrong baking temperature. If you want lighter whole wheat bread you may find it desirable to use some ordinary bread flour in your mixture. If you want lighter whole wheat bread you may find it desirable to use some ordinary bread flour in your mixture.

Use Pyramid Be Happy If Endurance is Being Tried to the Limit Get a Box of Pyramid Pile Supportories. If you are struggling with the pain and discomfort of itching, bleeding, protruding piles or hemorrhoids, go over to any drug store and get a 60 cent box of Pyramid Pile Supportories. Take one substitute. Relief should come so quickly you will wonder why anyone should continue to suffer the pain of such a distressing condition. For a free trial package, send name and address to Pyramid Drug Co., 608 Pyramid Bldg., Marshall, Mich.

There has never been anything in Portland with the QUICK results of simple witch hazel, camphor, hydrastis, etc., as mixed in Lavoptik eye wash. In one case of weak, inflamed eyes a few days' use of Lavoptik brought surprising results. In another case TWO applications relieved eye pains. The witch hazel and camphor soothe and relieve the inflammation; the hydrastis and other ingredients have tonic and antiseptic properties. We guarantee a small bottle, Lavoptik to help ANY CASE weak, strained or inflamed eyes. Aluminum eye cup FREE. Eldorado Drug Co. and all leading druggists.—Adv.

You have waited for this Sale!

Nemo SELF-REDUCING CORSETS

For Stout Women New Models! New Prices!

at \$5.00 They set a new standard of value for corsets

These new Nemo models, are extremely low above the waist, with rubber inserts, but the proportions below the waist-line are the same as the three most popular Self-Reducing Corsets which have been worn by hundreds of thousands of stout women for many years.

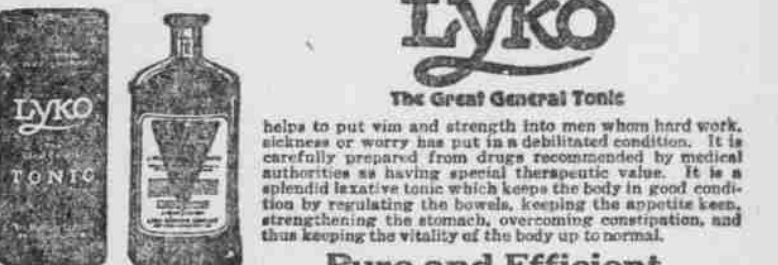


Only the united effort of the manufacturer and retailer has made possible this Economy Sale of Nemo Nos. 620, 622 and 626 in all sizes at \$5.00 On Sale in All Progressive Stores Nemo Hygienic-Fashion Institute, New York

1 pint water, 1 level tablespoon salt, 1 tablespoon brown sugar (or a little more if liked), 2 tablespoons shortening, 1 fresh compressed yeast cake, softened in 1/2 cup lukewarm water, 3 pints bread flour, entire wheat flour (if all whole wheat flour is used, add the shortening, sugar and salt. Let cool to lukewarm, then add the softened yeast and sift in the bread flour. Beat well and let rise. Add entire wheat flour to knead until soft and elastic. Let rise. Shape and place in greased pans. Grease the top. Let rise again before baking in a moderate oven for 60 minutes. Bread may also be made as above omitting the second rising and shaping in a dressing case. It has a ripple mirror the sides of which fold inward into the lid of the bag when it is closed. In the lower part of this bag is a little dressing case. The various vanity belongings—and one can carry quite a supply. An envelope case for money is attached to the case by a fine metal chain.



Health Wins a Welcome The healthy man is the one who brings with him the cheer and good fellowship which makes him popular and welcome wherever he goes. If you are not "in trim," if you are not full of vibrant energy, be fair to yourself and look after your health—today.



Lyko The Great General Tonic helps to put vim and strength into men when hard work, sickness or worry has put in a debilitated condition. It is carefully prepared from drugs recommended by medical authorities as having special therapeutic value. It is a splendid laxative tonic which keeps the body in good condition by regulating the bowels, keeping the appetite keen, strengthening the stomach, overcoming constipation, and thus keeping the vitality of the body up to normal.

Pure and Efficient Lyko is the result of many years investigation and experience and is prepared under ideal sanitary conditions in modern, specially equipped laboratories, under charge of expert chemists. It is always tested for purity and correct proportions according to the formula.

Ask Your Druggist Lyko comes in original packages only, assuring you of getting the genuine. You can get it at any reliable druggist's. Ask for a little today and see how beneficial it is. Manufacturers LYKO MEDICINE COMPANY NEW YORK KANSAS CITY

For Sale by All Druggists, Always in Stock at Owl Drug Co.

Weak Eyes Lavoptik There has never been anything in Portland with the QUICK results of simple witch hazel, camphor, hydrastis, etc., as mixed in Lavoptik eye wash. In one case of weak, inflamed eyes a few days' use of Lavoptik brought surprising results. In another case TWO applications relieved eye pains. The witch hazel and camphor soothe and relieve the inflammation; the hydrastis and other ingredients have tonic and antiseptic properties. We guarantee a small bottle, Lavoptik to help ANY CASE weak, strained or inflamed eyes. Aluminum eye cup FREE. Eldorado Drug Co. and all leading druggists.—Adv.

"California Syrup of Figs" Delicious Laxative for Child's Liver and Bowels

Hurry mother! A teaspoonful of "California" Syrup of Figs today may prevent a sick child tomorrow. If your child is constipated, bilious, feverish, fretful, has cold, colic, or if stomach is sour, tongue coated, breath bad, remember a good "Physic-laxative" is often all that is necessary. Children love the "fruity" taste of genuine "California" Syrup of Figs which has directions for babies and children printed on the bottle. Say "California" or you may get an imitation fig syrup. Beware!