

SOMETHING LOOSE AND HANGING NEEDED TO MAKE COSTUMES QUITE SMART NOWADAYS

Long-waisted Effects Are Much More Becoming to Everybody—Belts Are Dropped Almost to Hip in Some Cases and Silhouette Is Made Flat and Girlish.



5282: Paris Says Long Waisted Effects.

UNLESS a costume has something loose and hanging, like a sash or a panel or a streamer of one kind or another, it cannot consider itself quite smart. These (5278) long scarfgarments which grandma used to call "follow-me" ribbons, are the latest fad. The scarf may be wound around the throat or allowed to hang straight down as pictured. The hat has a dangle also, of silk fringe, and the bias folds on the skirt are set in panels that overhang the skirt itself. The frock is of elephant gray charmeuse and the little fringed toque is

5116: Ready for First Springlike Day.

of velvet in the same shade. Long waisted effects are so very much more becoming to everybody than short-waisted effects that all women will be glad fashion has decided to make waists as long as possible. Belts are dropped almost to the hip in some cases and the silhouette is made as flat and girlish as possible. This gray frock (5282), gray of course, if one would be truly smart—is of charmeuse with embroidery of gray and silver threads and small beads. The twin shawl ends topped by pleated rosettes are fashion's latest fancy. The black silk

5706: Dangles Drop from Frocks and Hats.

turban has one of those long trailing coq feathers. The moment it becomes warm enough to leave off her fur coat she will don this (5116) stunning crocheted and fox scarf for her afternoon promenade down the avenue. The dress is made of gray and black. The frock of smoke gray canton crepe with embroidery of red and gold threads, and a new sort of belt of red beads. The handsome fur scarf is of gray fox. The fetching turban is of red velvet embroidered with gray wool. And the bordered veil is pale gray.

Answers to Correspondents

PORTLAND, Or., Jan. 13.—Kindly give directions for casting small. Thanking you. MRS. H. E. M.

METHOD 1. Clean the fish and trim off heads and fins, sprinkle with salt and let drain one hour. Wash off in cold water, drain, pack neatly in meat jars. Fill up with hot salted water, using 1 teaspoon salt to each pint jar, with 1 tablespoon lemon juice or vinegar to each pint jar. Adjust lids not quite tight, set in washbowl on a rack in hot water, having the water 1 inch above the lids, cover, raise to boiling point, and boil 3 1/2 hours counting from the time boiling point is reached. Remove from boiler, tighten lids and cool. Wrap in paper and store in cool place. If desired a slice of onion, or 2 whole cloves, or 10 or 12 pepper corns may be added to each can.

Method 2. Prepare as above, but fill up the can with apple and tomato puree instead of acidified brine. Finish as above. The preliminary salting may be omitted in either case. It tends to make the fish a little firmer for canning.

Method 3. Clean, salt and drain the fish, then brush with "liquid" smoke and hang them to dry on the surface. Let stand over night to dry. Then pack into jars, fill up with salted water and finish as above. This probably 2 hours' sterilization will be enough since the liquid smoke is a preservative.

Method 4. Clean, salt, drain, and pack the fish. Smoke or not as preferred. Place in a frying basket and fry in deep fat until browned. Drain and pack into jars, filling up with hot oil. Sterilize two hours in an ordinary steam cooker or in a pressure cooker for 30 minutes at 15 pounds pressure. 250 degrees temperature. A few cloves and pepper corns may be used if liked.

PORTLAND, Or., Jan. 16.—My Dear Miss Tingle:—Will you kindly publish a recipe for peach marmalade. Should like one that contains orange (or orange peel). Can't find one in my book. Thanking you for the service. MRS. C. J. F.

Canned or soaked dried peaches may be used. The proportion of orange and peach is chiefly a matter of personal taste, depending upon how much orange you prefer. You could use orange or even lemon in a large can of peaches, or you could use the fruit in any proportions up to equal parts. The peaches should be in sections from the orange. Soak this over night in rather strong brine, slice or pulp the peaches (as preferred), measure the fruit (freed from the white stringy part) into small neat pieces, slicing or slicing as preferred. Measure the fruit and juice, and add sugar a little. Raise the fruit to boiling point and let stand over night. Next day drain the fruit and juice, and wash in cold water until free from salt and cook 10 or 20 minutes in boiling water, or until flexible and nearly transparent. Add cold water. Remove and cut into very tiny thin shreds with knife or scissors or pass through food chopper. Mix with the pulp and juice and cook gently until the peel is quite tender. Then add the sugar and cook until the mixture is thick. The sugar should be dropped on a cool plate. Store like jelly.

The preliminary treatment of the peel is intended to remove part or most of the bitter taste without too great loss of the pectin (contained in the white part of the orange peel), which makes the mixture set. The bitter taste is liked, the preliminary salting and blanching may be omitted, and the mixture may be cooked in a very common fruit jar. The orange peel may be added at once to the fruit pulp and juice and cooked until tender. In this case a little water should be added during cooking or the marmalade, when finished, may be too thick and "stodgy". A very common fault of amateur marmalade making is that the oranges are very sweet, it may be desirable to add a little lemon juice.

If the sugar is added before the orange peel is thoroughly tender and juice-soaked, it is likely to be hard and leathery in the finished marmalade and the marmalade will not "jell" so well. This is true of any kind of citrus marmalade or conserve in which sliced or chopped peels are used.

Peach conserve—If you would like to have a jar or two of "peach conserve" out of the same kettle, add a few seeded or seedless raisins to part of the mixture, letting them cook until well softened, add also a few broken nut meats or blanched and shredded almonds just before removing from the fire.

PORTLAND, Jan. 18.—Dear Miss Tingle:—Will you kindly give me a recipe for making fingers for snails or cinnamon rolls? Thanking you very much. Let me know whether you can raise snails and cinnamon rolls or not. I have no space for both sets of recipes.

Three-milk cake—1 cup powdered sugar, 1-3 cup sifted flour, 1-4 cup sugar, 1-4 cup lemon juice, 1-4 cup milk, 1-4 cup butter, 1-4 cup eggs, 1-4 cup vanilla, 1-4 cup baking powder, 1-4 cup soda, 1-4 cup salt. Beat slightly to give a clean cut. Beat just glossy. Beat the yolks, with the salt, a few drops of lemon juice and the remaining sugar, until thick and lemon colored. Fold the

white into the yolks. Beat the whites with the sugar, until stiff and dry. Fold the whites into the yolks. Beat the whites with the sugar, until stiff and dry. Fold the whites into the yolks.

Trick 1.—Z gets in the lead with the king of clubs, and at

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Trick 5.—Z gets in the lead with the king of clubs, and at

card led, out against the leader, and as he had already inferred him to hold the king, at

Trick 3 he leads the ace of hearts, which, as he supposed, was the case, brings down the king. At

Trick 4 he leads the queen of hearts, unblocking in the suit, and at

Trick 5 he leads the king of hearts, unblocking in the suit, and at

Trick 6, 7 and 8 making his remaining hearts, and at

Trick 9 and 10 he makes his good diamonds, and

Tricks 11, 12 and 13 go to declarer. Beginning at trick 3 and continuing until he himself gets in the lead, declarer is compelled to discard winning cards.

The following has been submitted: Z deals and bids a heart; A a spade. Y holds one small heart, three small spades, three clubs to the jack, and six diamonds to the 10. Having no help for hearts, his partner's bid, he bids "two diamonds." Was this correct and what would be the inference to Z? Z would get a two-fold inference, one that Y had no help at hearts, the other that he had a perfectly good diamond in diamonds. Otherwise, as a pass would have denied help at hearts, he should not bid. In changing from hearts to diamonds he has taken a backward step, and one should never take a backward step unless having the strength to justify it. The following is a good rule to observe in cases of this nature:

Never make a weak overall to your partner's suit bid. He has a good suit, or he wouldn't have bid. It is better to play his good suit, even without help from you, than your poor suit, at which he possibly can give no help.

The overall in a better suit than the one your partner names—one that can go game with fewer tricks—is an entirely different proposition and should be made, though having help for the suit your partner has named when you are genuinely sure of it. The common sense of these arguments will undoubtedly appeal to all.

Answers to Correspondents By Lilian Tingle.

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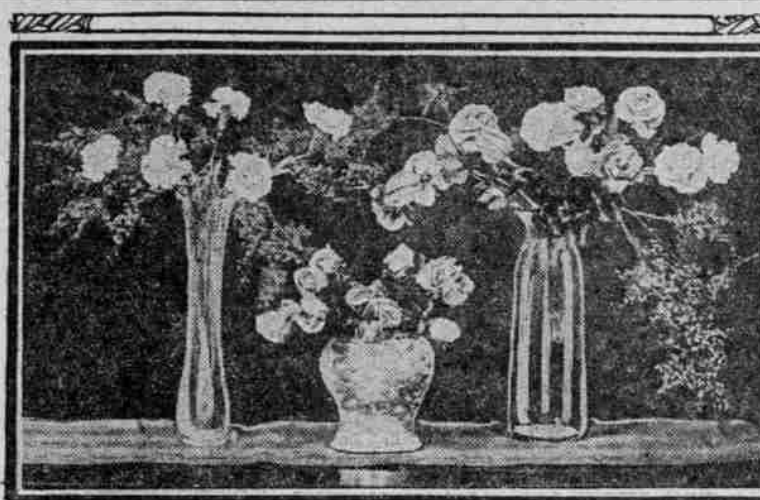
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REAL FRAGRANT FLOWERS ARE ONLY ARTIFICIAL

They Look Like Freshly Cut Blossoms and Even "Feel" Like Them But They Are Made of Wood Pulp by Special Process.



Wouldn't You Think These Were Real Flowers?

THEY not only look like freshly-cut blossoms but they smell like them. The roses have the real rose fragrance, the carnations that spicy odor that belongs to "pinkies." And, what is more, the petals have the "feel" of real flower petals—cool and smooth and delicately fresh.

They are the new kind of artificial blooms for table decoration and are made of wood pulp by a special process. Wonderful effects have been achieved during the past few years in reproducing the forms and tints of flowers, but these new blossoms have not only the natural form and color but also the dewy freshness, the fragrance which makes real flowers so beloved. Besides roses and carnations there are many other varieties and these flowers are used also for corsage and girde ornaments.

All according to your age which of these attractive powder receptacles you prefer. The little metal box with flat lavender puff is intended for my lady's handbag. The cunning dolly—with bells on—is supposed to appeal to a much younger lady. Fewer objects to be powdered. It is part of the morning bath programme that makes the average baby laugh with tickled delight—very different from having a soapy sponge in one's ears or a twist of cotton jabbed in one's ears; but where is the baby who won't hail with extra delight the moment for the appearance of this jolly powder puff whose handle is a doll's head and whose dress is the powder bag of crocheted silk lined with pale pink satin?

It is rather amusing, this sudden fad for ugly, clumsy black rubber arctic overboots, but the reason is obvious. Women have spent so much money for pretty slippers that they had none left for the sensible boots that January and February call for. Now the pretty slippers are absolutely impossible on slushy pavements, so one does arctic overboots coming and going, removing the atrocities the moment one steps within doors anywhere. Of course the high arctic boots look awful with short skirts—but everybody cannot afford a taxi. Women who lead in a proper supply of slippers wearing conventional buttoned boots with street costumes

two mixtures together with the sifted flour, being careful to preserve the texture and first fluffy consistency. Use a pastry bag and tube of a "cornet" of tough but flexible paper to shape and pipe the mixture into the remaining flour sifted with the air can circulate underneath and the cake hangs in the pan. When cooled, pass a knife round the edges, so that the cake slips from the pan, and then remove the bottom paper.

This is a particularly good cake for a lemon cream, chocolate cream, or a vanilla cream. It is a simple dusting of confectioner's sugar on top.

MILWAUKEE, Or.—Miss Tingle: I saw in the Oregonian of January 2 an article about how to sweeten lard that had been rancid. I will give you a recipe for a simple cake not calling for too many eggs or much shortening. It is called "layer cake" or "cake" Thanking you. MRS. S. L.

Try the following: One egg cake, 1 cup butter or butter substitute, 1/2 cup sugar, one egg, 1/2 cup milk or water, 1 1/2 cups cake flour or 1 1/2 cups all purpose flour, 1/2 cup baking powder, 1/2 cup soda, 1/2 cup salt. Beat the eggs, add the sugar, then the flour, then the baking powder, then the soda, then the salt. Beat the mixture until it is thick and creamy. Bake in a greased pan for 30 minutes.

Following is one of many orange fillings: Orange filling—1/2 cup orange juice, 1/2 cup lemon juice, 1/2 cup sugar, 1/2 cup butter, 1/2 cup eggs, 1/2 cup vanilla, 1/2 cup baking powder, 1/2 cup soda, 1/2 cup salt. Beat the eggs, add the sugar, then the flour, then the baking powder, then the soda, then the salt. Beat the mixture until it is thick and creamy. Bake in a greased pan for 30 minutes.

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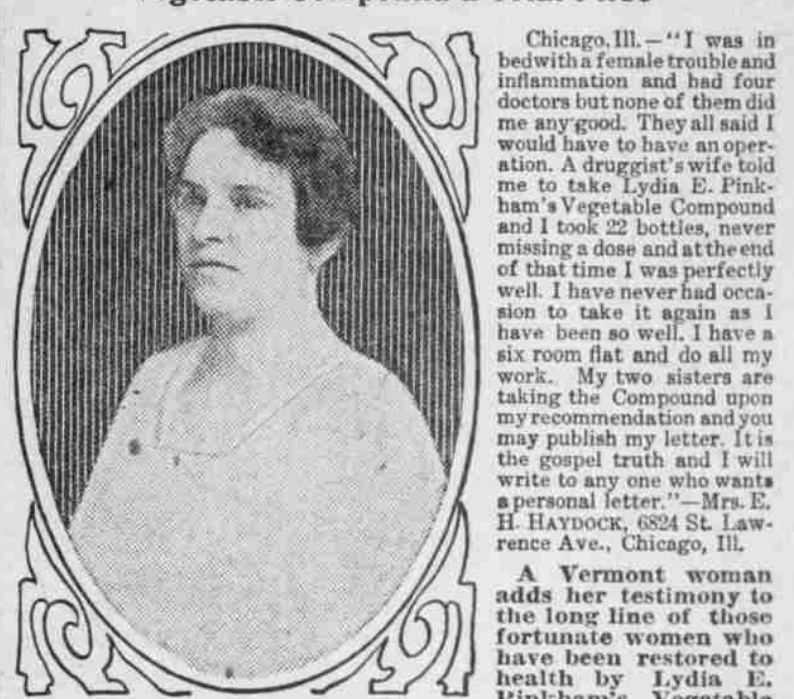
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HOW WOMEN AVOID SURGICAL OPERATIONS

Some Are Extremely Necessary, Others May Not Be

Every Woman Should Give Lydia E. Pinkham's Vegetable Compound a Trial First



Compound, after it had been decided an operation was necessary:

Burlington, Vt.—"I suffered with female trouble, and had a number of doctors who said that I would never be any better until I had an operation. I was so bad I could hardly walk across the floor and could not do a thing. My sister-in-law induced me to try Lydia E. Pinkham's Vegetable Compound and it certainly has helped me wonderfully. I keep house and do my work and have a small child. I have recommended Vegetable Compound to a number of my friends and you may publish my testimonial."—Mrs. H. R. SHARON, Apple Tree Point Farm, Burlington, Vt.

In hospitals are many women where there for surgical operations, and there is nothing a woman dreads more than the thought of an operation, and the long weary months of recovery and restoration to strength if it is successful. It is very true that female troubles may through neglect reach a stage where an operation is the only resource, but most of the common ailments of women are not the surgical ones; they are not caused by serious displacements, tumors or growths, although the symptoms may appear the same. When disturbing ailments first appear, take Lydia E. Pinkham's Vegetable Compound to relieve the present distress and prevent more serious troubles. In fact, many letters have been received from women who have been restored to health by Lydia E. Pinkham's Vegetable Compound after operations have been advised by attending physicians.

Lydia E. Pinkham's Private Text-Book upon "Ailments Peculiar to Women" will be sent to you free upon request. Write to The Lydia E. Pinkham Medicine Co., Lynn, Massachusetts. This book contains valuable information.

flour, 1/2 cup sugar, 1 teaspoon butter, 1 egg. Beat the mixed juice with the butter and if liked, a little grated orange rind. Mix the flour with sugar and combine with the hot liquid. Raise to boiling point and cook ten minutes over hot water. Beat in the eggs, one at a time, until thickened, then fold in the stiff beaten white. Cool and spread thickly between layers of cake.

Lady Baltimore filling.—To 1 cup white boiled frosting add 1/2 cup each chopped nuts and raisins, and 3 large

fligs cut in small shreds. Some makers add a little coconut. Spread thickly between the layers of Lady Baltimore cake.

A Hair Waver Is Washable. A new hair waver is made of composition instead of metal and is flexible, conforming to the curve of the head. The waver is washable and is a hairdresser's dream. It is a hair waver that women have been using.

Doctors Stand Amazed at Power of Bon-Opto to Make Weak Eyes Strong—According to Dr. Lewis

Guarantee to Strengthen Eyesight 50% in One Week's Time in Many Instances

A Free Prescription You Can Have Filled and Use at Home.

Philadelphia, Pa. Victim of eye strain and other eye weaknesses, and those who wear glasses, will be glad to know that according to Dr. Lewis Bon-Opto is a wonderful remedy for eye troubles. Many of these eye troubles are caused by overwork, and many of these eye troubles are caused by overwork, and many of these eye troubles are caused by overwork.

NOTE: Another prominent physician to whom the above article was submitted, said: "Yes, the Bon-Opto prescription is a wonderful remedy for eye troubles. It is a prescription that I have used many times, and it has given me many cases of eye troubles. It is a prescription that I have used many times, and it has given me many cases of eye troubles."

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