NEW CUFF BUTTONS THAT SNAP ARE APPRECIATED BY WOMEN, SAME AS MEN

Fanciful Bathing Suits for Southland Are of Imported Gingham, Bloomers Attached to Clinging Worsted Vest—New Earrings Try to Get Away From Hoop Idea.

WOMEN as well as men will appreciate the new cuff buttons which snap together instead of being held by metal links. Each button holds its place in the buttonhole by a shank inside and outside, and the shirt sleeves may be rolled up for tennis or any other strenuous labor without the bother of removing the cuff links. All one has to do is to unsnap one button from the other and when the sleeve is rolled down snap the buttons together again.

Fanciful bathing suits for the southland are of imported gingham, the bloomers attached to a clinging worsted vest and the gay little tunic having a sash and flaring bell sleeves. Some of these pretty bathing dresses are of checked gingham with plain trimming; others are of plain gingham embroidered in white.

New earrings are trying to get away from the hoop idea and show three jet triangles, one suspended below the other with the largest triangle at the bottom. They look a little like a miniature set of dinner gongs ready to give out harmony at the touch of a stick, but they are the very latest earring fad.

With the simple black velvet frock may be worn a new ornament which gives an odd breast-pocket suggestion and lends a note of individuality to the plain costume. There is a straight bar pin of diamonds about four inches long, and below this is looped a fine chain of pearls with a pearl tassel hanging at one side.

Dainty as maid could wish are step-in bloomers of radium silk to wear with dance frocks. The cunning bloomers are loose at the knee and are trimmed with narrow frills of Val. lace with medallions of the lace running up to meet a ribbon rosette at either side. They come in orchid, maize, pink, pale blue and white.

This winter young women are wearing strap slippers (9248) in the street even with heavy fur coats on coldest days. But the slippers are not the dancing sort, thin of sole and tall of heel, they are street slippers, with welted soles and walking heels and they are made of calf, not flimsy, thin kid or satin. Woolen stockings accompany these street slippers, and the stockings are usually in dark, mixed brown, green or gray coloring.

Choice of gloves is very important if you want to be always correct in dress. Just now white glace or suede gloves are reserved for very formal wear and are not considered correct with the tailored shopping or runabout costumes. Instead, one wears gauntlets (153) of soft kid, with the wrists drawn up over the coat sleeve. A smart pair of gauntlets is pictured—dark gray kid with clipped fringe trimming and a strap and buckle fastening.

Three-piece costumes as they are called—though there are really only two pieces, coat and slip-on frock—are popular this winter. The coat pictured (9946) may be worn with or without the frock, though the frock is of the same material—Pekin blue duvetyn—and is edged at the neck with gray astrachan like that which makes the coat collar. Very handsome embroidery in silver and gray threads decorates the coat, which may be used as an afternoon wrap with more formal frocks if desired.

Dainty neckwear belongings are of great value in lending daintiness and variety to simple frocks. The exquisite little frill and vestee (9263) of Irish lace and handkerchief linen, pictured, gives much distinction to a very simple trotter frock of braid-trimmed tricotine. And the pretty bit of neckwear may be removed and something plainer substituted for everyday occasions. Irish lace is fashionable again in neckwear and is considered more distinguished just now than filet.

Answers to Correspondents

by Lilian Tingle

PORTLAND, Or., Jan. 3.—Could you give me a kind of relish for meats made with canned corn. Thanking you.
MRS. B. R.

FOLLOWING are two kinds of canned corn relish. I have other recipes if these do not suit you, or some reader may have a good one to "pass along."

Corn Relish—1 can corn, 2 cups chopped cabbage, 2 cups chopped celery, 1 cup chopped onions, 3 sweet red peppers (fresh or canned) chopped, 1 cup sugar, 1 teaspoon turmeric, 1 teaspoon mustard, 2 teaspoons salt ¼ teaspoon mace, vinegar to cover. Drain the corn (use the liquid in soup), chop the vegetables, mix with the seasonings, add vinegar barely to cover and boil 20 minutes. Seal while hot. The amount of sugar and seasonings can be varied to suit personal taste. If desired a little mustard seed and celery seed may be added to the mixture.

Corn Relish—1 can corn, 2 cups canned tomatoes, 2 red or green peppers finely chopped, 1 cup chopped celery, 2 cups chopped onions, 2 teaspoons salt, vinegar to cover. Mix and sweeten to taste, adding, if desired, a little Spanish pepper or cayenne. Cook 20 minutes and seal while hot.

WHITE SALMON, Wash., Jan. 2.—Dear Miss Tingle: Please publish in The Sunday Oregonian a recipe for Thousand Island salad dressing; also a recipe for tartare sauce; also a pineapple salad dressing. I always read your column in The Oregonian and they are a great help to me. Thanking you for same.
MRS. P. L. L.

I am glad you find this column helpful.

Thousand Island dressing is a general name for the type of salad dressing containing chopped ingredients, especially pickles, olives, and pimiento.

The foundation may be French dressing, boiled dressing, cream dressing, remoulade or mayonnaise or combinations of any of these with or without whipped cream.

The chopped ingredients and seasonings should be adapted to the particular salad for which the dressing is intended. Among possible chopped ingredients you may choose any of the following: Parsley, tarragon, chervil, chives, celery leaf, cress, onion, green pepper, red pepper or pimiento, pickles, olives, capers, pickled nasturtium seeds, chile sauce, walnuts, hard-boiled egg.

Possible special seasonings include: Orange juice, tarragon vinegar, chili vinegar, garlic vinegar, lemon juice, tomato catsup, Worcestershire sauce, mushroom catsup, mustard paprica, Spanish pepper, cayenne, as well as the usual salt, white pepper and sugar.

A large number of different detailed Thousand Island dressings have appeared from time to time and very recently in this column. For this reason and because I cannot guess what dressing you may have in mind or for what salad it may be intended, I am giving no detailed recipe this time. But I think from the suggestions given above that you ought to be able to make one to suit yourself. Don't use too many different ingredients at once.

Sauce tartare—To 1 cup plain well-chilled mayonnaise acidified with equal parts lemon juice and tarragon vinegar, stir in, just before serving, from 1 teaspoon to 1 tablespoon each of the following ingredients: Onion juice or chives (chopped), chopped parsley, chopped green pickle, chopped capers, chopped green olives. Have the added ingredients very fine and evenly chopped, or the sauce will be spoiled. Serve, well chilled, on a lettuce leaf or in a lemon cup or other suitable container, or pass in a bowl.

I judge you mean a dressing containing pineapple, not a dressing for pineapple salad, but as you do not say what type of dressing you have in mind I can only say that pineapple juice or grated pineapple (both acidified to taste with lemon juice) may be used as the acid ingredient in any boiled dressing, or cream dressing, or gelatine dressing or syrup dressing or combinations of these.

The simplest form would be whipped cream, sweetened and acidified to taste and well chilled with a little grated pineapple folded in just before serving. Many other types are possible. I hope the following may be the recipe for "tripe, Mexican style" asked for recently by Mrs. M. P. G. Portland.

Tripe (Mexican)—Roll one pound sausage meat into small balls, toss in flour, and brown in a frying pan. Skim out and keep warm. Fry a shaving of garlic and one finely chopped onion, frying in the causage fat until they begin to color. Add 2 cups stewed or canned tomatoes, 1 finely chopped chili or bell pepper, with salt, pepper and a little lemon juice to taste. Simmer gently about one-half hour, then season to taste with chili powder. Have ready one pound fresh tripe, slowly simmered in stock for 4 hours or more, or until very tender and delicate in texture. Cut into squares or diamonds, dip in frying batter or egg and crumb and fry in deep fat. Arrange the fried tripe around the sausage balls on a hot platter and pour the sauce over. The sauce may be strained or unstrained as preferred. Serve with tortillas or with a border of browned polenta or with boiled rice.

PORTLAND, Or.—Will you please suggest some luncheon dishes made without meat, to serve as the main dish? Thanking you.
MRS. C. S. S.

Shredded codfish custard, codfish balls, cheese soufflee, different vegetable soufflees, scalloped tomatoes with (1) rice, (2) spaghetti or other Italian pastes, (3) home-made noodles, (4) hominy, (5) nuts; scrambled eggs with (1) browned onions, (2) shrimps, (3) tomato, (4) cheese, (5) peas.

Onions stuffed with (1) shrimp or (2) kippered salmon, (3) nuts and rice, (4) rice and cheese.

Green peppers stuffed with rice or macaroni with flavoring of tomato, nuts, cheese, or kippered fish.

Creamed celery with poached eggs. Eggs cooked in green peppers or canned pimentos.

Corn custard, corn fritters with grated cheese, cream of corn soup, scalloped corn, succotash.

Lima beans, stewed, curried, or made into croquettes.

Spanish omelette, Welch rabbit, tomato rabbit, English monkey.

Lettuce and devilled egg salad, combination vegetable salad with egg or cheese. Shrimp, or tuna fish, or herring, or salmon salad.

Mixed vegetable curry with rice and chutney.

Curried eggs, creamed eggs, golden rod eggs.

"Rabbit in the garden" (cabbage or cauliflower with cheese sauce on toast or scalloped).

Baked beans, (1) Boston, (2) with tomatoes, (3) Spanish.

Vegetable croquettes (with or without cheese sauce).

Probably the above dishes will suggest others made by variation from some of the types.

PORTLAND, Or., Jan. 3.—Will you please give recipes for New England brown bread (for Sunday breakfast); also for New England codfish cakes. Can you suggest how I can arrange to have hot raised biscuits fresh made for breakfast? Thanking you.
MRS. L. C. E.

New England Sunday Breakfast Brown Bread—Sift together 1 cup each, ryemeal, cornmeal and graham flour, 1 teaspoon salt and 2½ teaspoons soda. Add 2-3 cup of molasses and 2 cups thick, well-soured milk. Beat thoroughly, place in a well-greased mould with a cover (filling not more than two-thirds), and steam 4 hours. Reheat when needed.

New England Fish Cakes—Place in a cloth ½ package very finely shredded codfish, dip into cold water and wring out thoroughly. Combine with 2 cups fresh hot riced potatoes, 1 tablespoon melted butter, 1 beaten egg yolk and a little pepper, if liked. Usually salt is not needed. Shape and fry in dep fat of such a temperature that ½-inch cube of bread dropped into it will brown in 40 seconds. Drain on paper and serve very hot.

Usually lightly baked rolls can be carefully reheated to seem like fresh-made ones; but the following plan will enable you to serve really fresh-baked ones if you wish.

Rolls in the morning—Set the sponge about the middle of the afternoon. Do the long kneading about 5; let rise and cut down as necessary until about 10. Shape and place in baking pans and set in a cool place until morning. If not enough risen, set in a warm place for a short time. Brush the tops with melted butter and put into the oven 15 to 20 minutes before they are wanted.

Coffee cakes, snails or buns may be similarly managed if desired.

EUGENE, Or., Jan. 10.—Dear Miss Tingle: Please give me a recipe for good waffles.
E. M. D.

Good waffles are many and varied. Following are a few of the most common types:

Waffles—Two and one-half cups flour, 1½ cups milk, 3 teaspoons baking powder, 1 tablespoon sugar, 2 teaspoons melted butter or other fat, 2 well beaten eggs. Sift dry ingredients, add well beaten eggs and milk, then melted fat and beat hard. Some cooks prefer to add the yolks to the dry ingredients, then the milk and fat and after beating this mixture thoroughly add the stiffly beaten whites. I believe that you will find the first method just as satisfactory provided you beat the eggs sufficiently.

For honey waffles substitute 2 tablespoons strained honey for the sugar. If particularly crisp waffles are desired add another tablespoon melted fat.

Waffles No. 2—Two cups flour, 2 well beaten eggs, ½ teaspoon salt, 2 cups sour milk or buttermilk, 1 teaspoon soda, 1 tablespoon melted fat. Mix as for No. 1. If the milk is very rich or you have a small amount of sour cream to substitute for part of the milk the melted fat may be omitted.

PORTLAND, Or., Jan. 3.—Dear Miss Tingle: Will you kindly give me the following recipes at your earliest convenience? (1) A recipe for smelt cooked in vinegar which you gave some time ago, but which I have lost; (2) Roman meal cookies; (3) rolled oats cookies; (4) sauce tartare (to serve with smelt). Thanking you.
MRS. B. S. A.

Baked smelt in vinegar—Wash and clean the smelt. By using a pair of scissors heads can be cut off and the fish emptied in about two motions. This counts when there are many fish to clean. Let drain and pack like sardines, head to tail, in a baking dish, adding two or three cloves, six or eight peppercorns, a tiny bit of bay leaf and yellow lemon rind; if available and if liked, a slice of onion. Barely cover with mild vinegar or a mixture of vinegar and water if preferred. Cook slowly until the liquid boils, when the fish usually will be cooked enough. You can test this by pulling out one of the backbones. If it comes out whole and easily the fish is done. Serve hot, either plain or with a piquant sauce made with some of the liquid, extra seasonings, such as mustard or chopped pickles, and thickening. Or serve cold, plain or with tartare sauce. One, two or three, according to size, of these little spiced fish laid on lettuce, with their little backbones extracted and with mayonnaise or boiled dressing or tartare sauce above them, will make a useful luncheon salad either with or without a little finely chopped celery or cabbage. Pounded up with butter or mayonnaise, they make a good sandwich filling.

Roman meal cookies—One cup sugar, one-half cup butter, one-third pound seeded and cut raisins, two eggs, one teaspoon soda, one scant teaspoon of cream of tartar, one cup white flour, one and one-third cups Roman meal. Mix like a cake. Drop on a greased baking pan from the top of a spoon. Bake in a moderate oven.

Rolled oats cookies—One cup rolled oats, one cup flour, one cup brown sugar, one-half cup shortening, two teaspoons baking powder, one cup nuts or raisins or a mixture of both, about one-fourth cup warm water or milk. Beat the butter and sugar together, add the other dry ingredients, with barely enough water to make them hold together. Chill and roll out for cutting, or make into a "sausage" roll and cut in thin slices, or drop by spoonfuls on a greased tin. Bake in a moderate oven.

Sauce tartare—To one cup ordinary well-made, well-chilled mayonnaise add just before serving one tablespoon each very finely chopped pickles, capers, tarragon, parsley and chives. If chives are not available use onion or onion juice to taste. If fresh tarragon is not to be had use tarragon vinegar in making the mayonnaise. Some makers add a dash of anchovy essence if the sauce is to be served with white fish.

EUGENE, Or., Jan. 16.—My Dear Miss Tingle: Will you please print a recipe for old-fashioned custard pie, and for soft molasses cookies? Thanking you for this courtesy.
H. M. H.

I hope the following will suit you:

Old-fashioned custard pie.—Line a deep pie plate with any good pastry—short crust or flakey pastry as preferred. Instead of flattening the edge of the crust to the pie plate, cut the crust a little large, turn under the edge and finish it by pinching neatly into raised scallops so as to deepen the pie-shell and give room for plenty of filling without overflowing.

Be sure no air bubble is left between the tin and the sheet of pastry or it may rise up through the filling. For this reason some makers grease the tin for a custard pie (so that the pastry may be pressed down without sticking) or they prick the paste over thoroughly in the tin to let the inclosed air escape, being careful, of course, not to make such large pricks that the filling can run under.

For the filling use 4 eggs, ¾ cup sugar, ½ teaspoon salt, 2½ cups rich milk or milk and cream. Beat the eggs (but not too fluffy as they are to thicken, not to puff) and mix in the milk, sugar and salt, being careful that the sugar is thoroughly dissolved and the eggs thoroughly mixed, but not foamy, before the mixture is put into the pie shell. The mixture should be about 1¼ inches deep in the shell. Set in a hot oven, so as to cook the undercrust quickly and prevent sogginess, before the custard itself can become hot enough to curdle. In a few minutes, as soon as the crust shows signs of puffing and browning on the edges and cooking underneath, the heat may be lowered so that the filling will not cook too quickly and become curdled and watery. A little nutmeg may be grated over the surface if desired. Cook until firm in the center, but do not over-bake. Chill before serving so as to give a firm cutting texture. It should show no holes and no "whey"—both signs of overcooking—and the under crust should be nicely browned and not in the least soggy.

Soft molasses cookies—One cup shortening (softened), 1½ cups molasses or mixed molasses and corn syrup, 1 cup brown sugar, 1 cup thick sour milk, 1 teaspoon lemon juice or vinegar, 1 egg, well beaten; 2 level teaspoons soda, 1½ teaspoons salt, 1 tablespoon each ginger and cinnamon, ½ teaspoon nutmeg (may be omitted), about 5 cups flour.

Mix together the softened shortening, molasses, beaten egg and milk in a bowl. Sift together the dry ingredients and sift them into the bowl, gradually. Keep the dough as soft as can be handled or the cookies will be hard instead of soft. Mixing and chilling the mixture over night is a good way to save time and materials. Roll out, cut into rather thick cookies and bake in a quick oven. If desired the cookies may be garnished with a raisin or a nut or a few chopped nuts, but they are quite good plain.

WESTIMBER, Or., Jan. 3.—Dear Miss Tingle: I have a barrel of commercial mixed pickles and they are so sour we cannot eat them. Could you tell me how I can make them less sour? Thanking you, I am,
MRS. Z.

It is not so easy to prescribe without seeing the patient, but I should guess that your pickles might be improved by soaking in sweetened water or scalding in thin syrup (spiced) or soaking in clear water with or without a little dill, or they might be chopped and diluted with other chopped material to make a relish. They certainly should not be used in their present states if they are so very acid.

Another way might be to wash them in water containing a little baking soda, but this may spoil the texture or flavor. However, you might try one and see.

In reply to Mrs. D. K. Y. (Portland), I have to say that several recipes for chicken tamales have been given in this column so recently that I must ask her to wait a little for her reply. I will give a recipe later in the "Household Problems" column.

BANISH GRAY HAIR

MANY charming faces are aged by prematurely graying hair. If through illness or exposure to harsh elements your hair has become gray, streaked or faded, "Brownatone" will bring back the look of youth. Thousands of women have tinted their hair to natural shades with this modern aid to beauty. Any shade from golden brown to black. Acts instantly, easily applied and guaranteed harmless to hair, scalp or skin. All dealers 50c and $1.50. Trial bottle sent direct for 10c. The Kenton Pharmacal Co., 610 Coppin Bldg., Covington, Ky.

BROWNATONE

"DANDERINE"

Grows Thick, Heavy Hair

35-cent Bottle Ends all Dandruff, Stops Hair Coming Out

Ten minutes after using Danderine you cannot find a single trace of dandruff or falling hair and your scalp will not itch, but what will please you most will be after a few weeks' use, when you see new hair, fine and downy at first—yes—but really new hair—growing all over the scalp. Danderine is to the hair what fresh showers of rain and sunshine are to vegetation. It goes right to the roots, invigorates and strengthens them, helping the hair to grow long, strong and luxuriant. One application of Danderine makes thin, lifeless, colorless hair look youthfully bright, lustrous and just twice as abundant. —Adv

Dandruff Surely Destroys the Hair

Girls—if you want plenty of thick, beautiful, glossy, silky hair, do by all means get rid of dandruff, for it will starve your hair and ruin it if you don't.

It doesn't do much good to try to brush or wash it out. The only sure way to get rid of dandruff is to dissolve it, then you destroy it entirely. To do this get about four ounces of ordinary liquid arvon; apply it at night when retiring; use enough to moisten the scalp and rub it in gently with the finger tips.

By morning most, if not all, of your dandruff will be gone, and three or four more applications will completely dissolve and entirely destroy every single sign and trace of it.

You will find, too, that all itching and digging of the scalp will stop, and your hair will look and feel a hundred times better. You can get liquid arvon at any drug store. It is inexpensive and four ounces is all you will need, no matter how much dandruff you have. This simple remedy never fails.—Adv.

Alkali in Soap Bad for the Hair

Soap should be used very carefully, if you want to keep your hair looking its best. Most soaps and prepared shampoos contain too much alkali. This dries the scalp, makes the hair brittle, and ruins it.

The best thing for steady use is Mulsified cocoanut oil shampoo (which is pure and greaseless), and is better than anything else you can use.

One or two teaspoonfuls of Mulsified will cleanse the hair and scalp thoroughly. Simply moisten the hair with water and rub it in. It makes an abundance of rich, creamy lather, which rinses out easily, removing every particle of dust, dirt, dandruff and excessive oil. The hair dries quickly and evenly, and it leaves the scalp soft, and the hair fine and silky, bright, lustrous, fluffy and easy to manage.

You can get Mulsified cocoanut oil shampoo at any pharmacy. It's very cheap, and a few ounces will supply every member of the family for months. Be sure your druggist gives you Mulsified.—Adv.

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 everything 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 this 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.

Quarreled Since Wedding Day

"My stomach and liver trouble made a regular grouch of me. I was sore at everyone, including my wife, and we quarreled every day since the wedding. She is a dear little girl and I know it was my fault. Mayr's Wonderful Remedy was recommended for my stomach trouble and since taking it I have felt like a new man. My wife and I now get along beautifully." It is a simple, harmless preparation that removes the catarrhal mucus from the intestinal tract and allays the inflammation which causes practically all stomach, liver and intestinal ailments, including appendicitis. One dose will convince or money refunded. For sale at all druggists.—Adv.