

STUNNING POCKETS MADE OF LEATHER READY TO BE PUT ON SPORT SKIRT

Tailored Frocks for Schoolgirls Are of Wool Jersey in New Java Brown or Russian Red Shades and Are in One-piece Models.



2736 Hot First Veil for College.



2702 Long Skirts Even for College Girls.

YOU can buy pockets all ready to put on your autumn sport skirt; very stunning pockets made of leather and studded with steel, and with leather fringes falling below the knee.

Some college girls, and other girls, prefer the monogram at the left side (above the heart) but the usual place is at the center front of the blouse.

With the dignity of college years upon her, Miss Freshman must have her small traveling hat and dotted veil which marks a turning point in age toward grown-upness as long skirts used to do in her mother's day.

Tailored frocks for school girls are of wool jersey in the new Java brown or Russian red shades, and are in one-piece models with tucks and buttons down the front from collar to hem, or in two-piece style with a pleated skirt and long-waisted, belted blouse—the blouse covered with Egyptian embroidery in soft colors.

The very young women are the ones most anxious to affect the new long skirt which gives an entirely different silhouette and suggests up-to-dateness. This (1922) fall suit of Java brown velour has a loose, straight coat and the new in-step-length skirt, and the coat sleeve is large and graceful, according to the new style.

course the college girl must have her brown suit. With the dignity of college years upon her, Miss Freshman must have her small traveling hat and dotted veil which marks a turning point in age toward grown-upness as long skirts used to do in her mother's day.

MONOGRAM MAKING IN MANY WAYS IS HARDER THAN OTHER EMBROIDERY WORK

Darning Cotton Good for Marking Design on Material So That Not Single Line Is Indistinct, and Also for Pading—Follow Lines Exactly and Take Small, Even Stitches, Short as Possible.



EMBROIDERING of any kind is doubtless one of the most attractive forms of needlework and a beautifully embroidered initial or monogram will lend distinction to anything on which it is put.

Monogram-making is in some ways more difficult than doing a single letter, but the result makes the work worth while.

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Darning cotton is good for this as well as the padding. In outlining the lines cross over and under one another and take small, even stitches, making them as short as possible on the wrong side and decidedly short on the right.

The padding stitches should run the length of the letters. Be careful to choose a needle that will go through the material easily. Some use a simple darning stitch for the padding, making short stitches on the wrong side and longer ones on the right, and some use the chain stitch. Whichever is decided upon, make the padding heavier through the center of each section and lighter toward the ends.

or diamond-shaped outline, and sometimes not. If one chooses, parts of these letters may have a center part filled with seed stitches, and the effect is excellent.

Embarrassing Moments

SMALL Jimmie gained permission to dine with company one night by promising perfect silence; not a word was to come from his corner.

Almost as soon as the guests were seated I perceived that Jimmie was attempting to break into the conversation. As often as his lips opened to speak, I frowned and shook my head. Finally he pulled my sleeve and I was forced to ask him what he wanted to say.

tried, but could never get her courage up at the last minute. Finally, the leader, to help her out, gave her some scripture verses to read. They read as follows: "And bring hither the fatted calf and kill it."

My cousin had always been a most timid girl. Finding it difficult to say much even before home folks, let alone strangers.

She was a member of a church society. One of the rules was that each member must take some part in the meetings. She had tried and

I was selling fancy work at our church bazaar. A woman of my acquaintance was looking at the vari-

ous articles and I was trying to find something to her liking. "I wonder if you would like this," I said, exhibiting a large sofa pillow.

"No, thank you," she replied, pleasantly.

"Well, to tell the truth, I don't blame you much," I told her, confidentially. "I think myself that it is awfully gaudy and so useless."

"O, is that so?" she commented, as she passed on. "I made it."

Reggie didn't know much about driving a car. In fact he was just learning to drive it. He really ought not to have asked me to go out with him so soon, but, of course, I accepted.

We spun along bravely for some time, breaking the speed limit in a zig-zag fashion. So long as we broke nothing, everything was promised to go well, though I felt my nerves dancing up and down with the excitement and danger.

The explosion was nothing to my outburst. "Reggie," I cried, "O, Reggie, don't you wish these were made around?"

My first real liking for Reggie dates from the moment that he allowed. He had the kindness and good humor to laugh with me, not at me. Incidentally, he knew more about tires than I thought he did.

He replaced that worthless one in a twinkling. "F. K."

I baked one medium sized butter-scootch pie one morning. Unexpected dinner guests arrived and I warned my young son, George, that he should not ask for a second piece, since I had made but one pie and, anyway, it was too rich for him to eat more.

After the last course had been served one of the guests remarked, "This is the best pie ever."

George spoke up: "Yes, but mother says it's too rich to eat more than one piece."

I acquired the habit whenever I purchase street car tickets to place them in one of my side coat pockets. When I need one all I do is to reach into it and take one out without looking at it and hand it to the conductor.

One morning I got on the car with a large crowd of people and got my ticket out and handed it to the conductor, as usual. The conductor looked at me and said: "This won't do; you are not at a bazaar now."

Imagine my surprise when I found I had given him one of my street car tickets. I had been at a bazaar I attended the night before.

Upon going through the yard to see a neighbor one afternoon I met her carrying in a basket of clothes. She was washing her dress.

I said, "Oh, I've come too early. Perhaps you want to change your dress."

She said, "I have."

Answers to Correspondents By Lillian Tingle.

SAUVIKER ISLAND, AVE. 14.—Miss Lillian Tingle—Am sending you two recipes for chest cake with nuts and raisins. I see two of your correspondents have asked for the same recently.

I cup sugar, 1 cup butter, creamed, 1 teaspoon flour, 1 cup chopped walnuts, 1 cup chopped raisins, 1 egg well beaten, mix all together. Line your pan with a rich pie crust, then fill with the mixture and bake in a moderate oven.

I have made them for a number of different persons and have always been complimented on them.

Now if you can help me in any way types of soup, I would be very grateful. I am, respectfully, MRS. L. M.

MANY thanks for your recipe. I have not space at present for a full discussion on drying fruits at home, but you can obtain some excellent books and bulletins on the subject from the state library, or you might send a request for the largest bulletin of the United States department of agriculture on this subject (enclosing 5 cents in a coin card) addressed to the superintendent of documents, Washington, D. C.

PORTLAND, O.—Dear Miss Tingle: As my garden indicates that I will have lots of tomatoes I would like very much to know how to make a good tomato soup. I would like to have it seasoned as I would like to add cream to it. I would like to know if you could also like a recipe for a tomato sauce to be used in baking beans, macaroni, etc., or would the same do for both?

With many thanks for the help I am sure to get. MRS. D. F. W.

The most useful plan is to put up concentrated strained tomato stock or something like catsup. This can be diluted with soup stock or cream for soup; or it may be used as the foundation for any type of tomato or Spanish sauce. For some purposes it may be used as sauce as it is. This is much more convenient than putting up separate types of soup.

The flavoring and seasoning will necessarily be a matter of personal taste. Some makers use onion or celery in the mixture, or even a "hint" of garlic. Others prefer the plain tomato puree. A little salad oil may be added, if desired, to give richness and smoothness to the puree.

Tomato puree for soups and sauces may be made up in any desired quantity of tomatoes. The skins need not be removed. For every gallon of cut up tomatoes allow two to four large onions and one or two stalks celery (or one to three teaspoons celery seed), two or three cloves of onion, and a small amount of sugar.

If garlic is liked, a clove or two of it may be boiled in the mixture during the latter part of the cooking. If tied to a string it can be easily removed. Put up the hot concentrated pulp in cans and sterilize in the usual way for one and one-half hours. When wanted for use add a little butter and dilute or chicken as desired, using milk or stock or water as preferred.

PORTLAND, AVE. 17.—Dear Miss Tingle: I am sending my recipe for nut cake and I hope it will help Mrs. C. R. N. Not long—Cream sugar, 1-2 cup sugar, 1 cup light brown sugar. Add the yolks of 2 eggs. Mix well and add 1 cup milk, 1/2 cup flour, 1/2 cup flour, 1/2 teaspoon salt and 2 teaspoons baking powder and add to above, also 1 cup chopped nuts and 1 teaspoon vanilla. 1/2 teaspoon maple. Fold in whites of eggs well beaten and bake in moderate oven 25 minutes.

Frosting—Two cups powdered sugar, 1 cup butter, melted, flavoring to taste. Enough cream to mix well; beat together. Nuts may be placed on top of cake if desired.

Many thanks for your recipe. Let me know if I can help you in return.

For most tastes and digestions, however, I think the frosting you suggest would prove rather too rich to be used with a nut cake. Such cakes are more usually and wisely served without frosting, or with a very plain and thin confectioner's frosting. If a frosting is needed to preserve the moisture of the cake in very hot or dry weather.

Lincoln's Utterance Immortal. Hon. J. Adam Bede of Minnesota adds to the Nomad's note about the origin of the saying "Of the people, by the people, for the people."

CORNS Lift Off with Fingers

No More Gray Hair or Dandruff!

Curry Sauce—1 cup milk, 1 cup fish stock, 2 teaspoons onion juice, 3 tablespoons butter, 1/2 teaspoon flour, 1/2 teaspoon curry powder, 1 teaspoon lemon juice.

Heat the milk and fish stock. Heat the oil, stir in flour and curry powder, cook together, adding hot liquid and whisking smooth. Add the seasonings, onion and lemon juice, salt and pepper.

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Advertisement for Nemo Wonderlift corset, featuring illustrations of women in corsets and text describing its benefits for reducing, reshaping, and rejuvenating with comfort.

Advertisement for Dye Sweater, Skirt, Dress, Stockings or Draperies in "Diamond Dyes", featuring an illustration of a woman in a dress.

Buy "Diamond Dyes" and follow the simple directions in every package. Don't wonder whether you can dye or tint successfully, because perfect home dyeing is guaranteed with Diamond Dyes even if you have never dyed before.

tracing the idea still further back than the Nomad did—namely to Chief Justice John Marshall. The Marshall quotation given by Mr. Bede bears only a remote resemblance to the phrase, much immortal in Lincoln's Gettysburg address, but it contains the whole idea. It was the turn, the expression which Lincoln gave to the idea that made it immortal. All the other forms were merely preparatory to his epigram. The Lincolnian version, as Mr. Bede says, gives it the universal touch.

Advertisement for Why Burden Yourself With Fat? featuring an illustration of a woman's face and text about undergarments.

Underwear for Women shows these Eight Points of Excellence which mark the difference between R. A. Underwear and just "Underwear."

Advertisement for Corns Lift Off with Fingers, featuring an illustration of a hand and text about a corn treatment.

Advertisement for No More Gray Hair or Dandruff! featuring an illustration of a woman's face and text about hair care.

Advertisement for BROWNATONE featuring an illustration of a woman's face and text about skin treatment.