HUGE MUFFS TAKE BOUQUETS' PLACES AT FASHIONABLE AUTUMN WEDDINGS

Broad-brimmed Picture Hats and Frocks of Chiffon Are Worn—New Dinner Gown From Paris Is Featured by Two Trains, Hanging From Sides.

1140—Georgeous Fabrics Simply Made Up.

2057—Snow White Dance Frocks This Season.

FOR autumn bridesmaids, huge muffs take the place of bouquets. At a fashionable wedding out on Long Island last week the bridesmaids in their floating chiffon frocks, and with their broad-brimmed hats, carried muffs made of frills and chiffon, a garland of orchids and valley lily trailing down the center of the muff between the outstanding chiffon ruffles. The effect was beautiful and most interesting as a new wedding suggestion.

* * *

A dinner gown from Paris has two trains, hanging from the sides of the low-placed girdle and gathered tightly in the effect of long, full panels that fall to the floor and then trail for several inches. The skirt is of heavily beaded white georgette and clings about the ankles and the ends of the panel-train are beaded also. The bodice of this dinner frock has the new V decolletage and is sleeveless.

* * *

A new French evening coat of dark blue velvet fastens at the shoulders and has no front opening. One gets out of the wrap by allowing the garment to drop about her feet—and gets into it by stepping among the folds of velvet and then drawing the wrap up. It is loose enough not to disarrange the costume, donned in this manner—but the idea does seem rather weird. This particular wrap, of rich blue velvet is embroidered in silver, in crosswise bands between waistline and hem. On the figure, with the shoulder-opening fastened, and a band of monkey fur around the high neckline, the wrap is extremely beautiful and distinguished but few women would care to get into or out of it in public.

An autumn street suit of authoritative style has a skirt of wood-brown velvet in two tiers; and a short, surplice-fastened jacket of gray duvetyn embroidered with brown. The combination of brown and gray is surprisingly good and smarter than one would have thought.

The rich wrap, flung over dance or theater frock, is a most important item of the evening costume. It is more necessary indeed to have a handsome wrap than a costly frock if you wish to pass muster among a fashionably-dressed crowd at an evening affair. This season's evening wraps are most superb, more sumptuous than any that have gone before and the pictured wrap (2636) is typical of the new mode; a loose, graceful affair of steel-beaded black velvet with steel bead fringle and gray fox trimming.

This (1140) stunning gown is little more than a straight slip, sleeveless and cut out at the neck in the new square decolletage; but the magnificence of the fabrics used makes the costume distinguished of, rather than in spite of its simplicity. The material of the frock is sequined net in black, steel and silver and the block pattern of the sequins gives a specially rich effect. The sash, such an important feature of the frock, is of gorgeous brocaded in American Beauty tones, and consists of a single loop and end hanging at one side of the costume.

For several years white dance frocks have been in oblivion. Dance frocks have vied with each other to be brightest and most dashing in color. But just now there is a fancy for snow white, exquisitely dainty dance frocks—the sort that make their wearer look lovely and spirituelle rather than gay and dashing. The model picture (2057) shown among costumes for the opening of opera—a supreme occasion for which New York prepares as for a rite—is of white silk crepe, the skirt weighted with white silk fringe. The bodice could not be simpler but an elaborate ornament of pearl beads makes the girdle.

Answers to Correspondents
by Lilian Tingle

Miss Lilian Tingle: Would you or some of the readers of The Sunday Oregonian give recipe for mince meat made of green tomatoes, also some recipes of how to use carrots and how to make grape-juice? A READER.

GREEN Tomato Mincemeat Without Suet—Chop one peck green tomatoes and boil about three hours with four pounds of brown sugar. Twenty minutes before taking from the stove add one cup boiled cider, two tablespoons cinnamon, one tablespoon allspice, one tablespoon cloves, one tablespoon nutmeg or less, to taste, two teaspoons salt, two pounds raisins. Pack into jars and seal while hot. For richer mincemeat use four pounds of raisins with the above. One cup grape jelly or grape juice may be added if approved. Grated or finely chopped orange or lemon rind may also be added if liked.

Green Tomato Mincemeat With Suet—Chop four quarts green tomatoes and drain off the juice. Add two pounds brown sugar, one pound seeded raisins, one-half pound chopped citron or orange and lemon peel, one-half cup fine chopped nuts, one tablespoon salt, juice of four lemons. Stir well and cook until thick, then add one teaspoon each of cinnamon, cloves and nutmeg, or more, to taste.

Many other variations are possible. Here is one in which apples are used:

Green Tomato Mincemeat No. 3—One peck green tomatoes, two pounds raisins, two and one-half pounds (5 cups) brown sugar, one pound very finely chopped beef suet, one-half cup vinegar, two tablespoons each salt and cinnamon, two teaspoons each cloves and nutmeg, two cups tart chopped apples, one grated orange or lemon rind may be omitted. If desired one pound tender-cooked meat finely chopped may be added, though usually green tomato mincemeat is made without meat. Chop the tomatoes, sprinkle with salt, drain, cover with cold water, raise to boiling point, boil five minutes. Drain and add the other ingredients, return to the fire and simmer 30 to 45 minutes. Seal while hot.

A number of grape juice recipes were given in this column very recently. Suggestions for the use of carrots were also given recently. If you will write again later I shall be glad to give you any special carrot recipes that you wish. Carrots may be used in soups, main dishes, meat accompaniments, desserts, salads, preserves and candy. They may also be eaten raw like celery, or used in a "chopped pickle relish" for immediate use with fish or meat.

ASTORIA, Or., June 29.—Dear Miss Tingle: (1) Using a standard brand of coffee, please tell me how to make good, medium strong coffee in an electric percolator and in a coffee pot? (2) How can I make cottage cheese out of a quart of sour milk. (3) Have you a recipe for bran cookies using oatmeal and white flour? Thanking you, MRS. E. F. H.

1. Usually one level tablespoon pulverized coffee for each cup is about a right average guide, but the only true way is to measure exactly both coffee and water with the particular kind of coffee you prefer, varying the amount of coffee slightly, if necessary, until you get the exact proportion which suits your personal taste and your brand of coffee. Then stick to that proportion faithfully, always measuring both coffee and water.

For electric percolator coffee, the usual way is to put the measured cold water and coffee into their respective compartments, turn on the heat and allow to percolate until boiling takes place, as shown by bubbles and steam against the glass top instead of a stream of coffee. The electric percolator, however, does not always give the very best flavor (according to some coffee experts), because of the difficulty in varying the temperature and securing "ripening" in the flavor. Most people, however, cannot tell the difference between gas-percolated coffee or electric-percolated coffee.

For coffee made in a coffee pot the same care in measuring is necessary if your coffee is to be always "up to standard." For "boiled" coffee a slightly coarser ground coffee is needed, and it will therefore usually take a little more to give the same strength than if pulverized coffee were used.

"Boiled" coffee is always the most extravagant and the least wholesome method of making coffee.

Put the necessary measure of coffee into the pot (mixed with a little egg or not, as preferred), pour on the measured quantity of boiling water; bring again to boiling point, let boil up twice or three times (according to taste), adding one tablespoon cold water each time. Then set on the back of the stove to settle.

Infused coffee is also made in a coffee pot, using a very fine ground (but not pulverized) coffee in a bag or cloth strainer. Pour the measured amount of boiling water over the coffee and keep hot (standing in hot water or on the back of the stove) just below boiling point for 10 to 15 minutes, according to taste. Then remove the bag. Some experts advise "ripening" the clear coffee by keeping it just below the boiling point for 10 or 15 minutes after the coffee bag is removed. Some leave the bag only five minutes before ripening.

The kind of coffee used and the drinker's early training and personal taste have a good deal to do with satisfaction in coffee drinking. But good cream is an essential factor for success in everything but after-dinner coffee. Failing cream, use hot milk with beaten egg yolk in it.

I will give your cookie and cheese recipes later.

KELSO, Wash., Sept. 15.—Dear Miss Tingle: I am living on a ranch and have an abundance of pears to put up. Would you kindly give me recipes for different ways of storing them for future use? Please answer as soon as possible, as they are almost ready to use now. Have received much benefit from your column. Yours sincerely, MRS. D. R.

Following are a few methods for putting up pears for future use. Use them preferably a little underripe.

1. Wrap in paper and store in a cold dry place.
2. Can in thin or thick syrup alone or in combination with other fruits for convenient use in fruit salads or cocktails.
3. Preserves, plain or with spices, ginger, lemon, orange, etc.
4. In conserves with oranges, nuts and raisins or in some of the combinations suggested in reply to Mrs. E. S.
5. Sweet pickles.
6. Chutney, or chopped relishes.
7. (For hard pears.) Pear honey made like quince honey, flavored with spices, lemon or ginger.
8. Pear butter (with lemon) made like apple butter.
9. Candied pears, colored or uncolored.
10. Pear jelly (with the addition of acid and pectin).
11. Pear paste, made like French apple paste.
12. Dried pears.
13. Canned "Perry" (or "Pear Cider").

PORTLAND, Oct. 6.—Dear Miss Tingle: One of your correspondents in a letter appearing August 31, asked for advice as to making a rug lay flat and not wrinkle. Perhaps she has already found a satisfactory way, but as she may not, I am offering my own solution of the problem.

For many years I have faced all rugs that made trouble in this way: with a strip of burlap, say two or three inches wide, which plan has spelled reform practically without exception for the refractory but necessary furnishings. If they should get up, turn them upside down until they repent, or steam the corners with a hot iron. E. L. R.

Many thanks for your suggestion. I hope my correspondent will see it and will be able to control her refractory rug corners.

PORTLAND, Sept. 20.—Dear Miss Tingle: Could you kindly give me a recipe for whipped cream cake? I would also like to know whether there is anything you can substitute for pure cream. Thanking you for your reply, I am very sincerely, MRS. C. A. R.

Whipped Cream Cake. — One-fourth cup of butter or three-tablespoons crisco, one cup sugar, two eggs, one-half cup warm water, 1½ cups flour, one-half teaspoon soda, one teaspoon cream of tartar, one-half teaspoon salt, one tablespoon lemon juice, one teaspoon grated lemon rind. Separate the eggs, beat the whites until stiff, then beat in two or three tablespoons sugar until glossy. Beat the yolks with the lemon juice and cream of tartar until stiff and lemon-colored, beating in the sugar and water alternately and adding a tablespoon or so of flour if necessary to keep the fluffy, "air-entangling" consistency. Fold in the shortening (melted but not hot), then fold in alternately the flour (sifted with the salt and soda) and the stiff-beaten egg whites. Bake in layer cake tins or bake in one tin and cut into layers when cold. This latter method takes longer baking, but gives a lighter, fluffier texture, and one that tends to soak up the filling so that a little filling goes farther and does not get watery.

For filling use plain whipped cream or any preferred Bavarian cream filling. For a plainer cake, one egg yolk and one tablespoon butter may be saved out from the above mixture, and used in making a little cooked, starchy custard to mix with a smaller quantity of whipped cream to make a "combination cream filling."

The same cake mixture may be used with "Mocha frosting" for "Mocha cakes" and various other individual "French pastries.

(2) A little dissolved gum arabic or gum tragacanth or soaked and dissolved gelatine may be folded into whipped cream if it is necessary to have it stand. It is best, however, simply to have it well chilled and whipped just before serving to get the best texture. A few drops of vis cogen will aid the whipping. If a very light fluffy mixture is wanted a little glossy egg merigue may be folded into the whipped cream just before serving. Always put the whipped cream on or in any cake as short a time as possible before serving.

Miss Lilian Tingle: 1. Will you kindly give in Sunday paper suggestions for serving about 20 club women and recipes for same? During summer months mostly ice cream, cake and coffee were served but for fall months something different is needed. Two of the women entertain the club each time in turn.

2. I have your instructions for baking patty shells, given in June. Will you please give filling to be used for same? Can they be made with any paste, besides puff paste? If so, please give recipe.

3. Also a recipe for chicken tamales. Hope I am not asking too much. This is my first "asking," but I have enjoyed your column for years and wish to thank you for all the help received. I always read it first, but I, too, have such a hard time finding the recipes later on.

4. Did your answer to other correspondents mean to paste them in a sort of loose-leaf ledger? INTERESTED READER.

Many thanks for your kind words and for your apple custard pie recipe given below.

1. Knowing nothing of the tastes of your group or the kind of service most convenient, I find it hard to make any very practical suggestions. Possibly salads and sandwiches, hot chafing dish mixtures on toast, hot sandwiches and various kinds of patties and croquettes would be acceptable as a change from the sweets you have been serving. If your repertoire of such dishes is limited I would suggest that you borrow from the public library some of the many excellent books of recipes for salads, sandwiches and chafing dish dainties by Miss Farmer, Mrs. Hill and others. See also the notes on croquettes given to L. B. below.

2. Pattie shells may be made of any good pastry puff—"half puff," "flaky" or "short crust," as preferred. Timbale cases made of batter or fried bread or toast, or potatoes, or rice-croquette mixture or other preferred material may also be filled with fish or meat combinations in sauce of various kinds. Probably you can make good pie and do not really need a special recipe. A hot water crust recipe is given below.

3. I hope you saw the directions for chicken tamales given in this column since your letter was written.

4. I have found a loose-leaf "scrap book" (specially sold for newspaper clippings), with ready-gummed pages and an index, is most useful in keeping my own files. Such books can be obtained from any large book store or department store, and extra pages may be purchased when necessary. Each page, however, can be arranged with the slips overlapping, so that a good deal of material can be filed. A little "sorting" and the use of the index will make it easy for reference. For short recipes I find that a card index box, with the recipes pasted on cards under general classified headings (such as "cakes," "left-overs," "soups," etc.) is a most convenient and flexible arrangement. The case might also contain index cards referring to longer directions or articles that are filed in the "scrap book." I am glad you find this column useful. Ask again if necessary.

Apple Custard Pie (asked for recently)—Peel core and stew four sour apples. Mash fine and for each pie allow yolks of two eggs, lump butter, one cup sugar and nutmeg to flavor. Bake with one crust, then cover with meringue made of white of eggs and brown in oven.

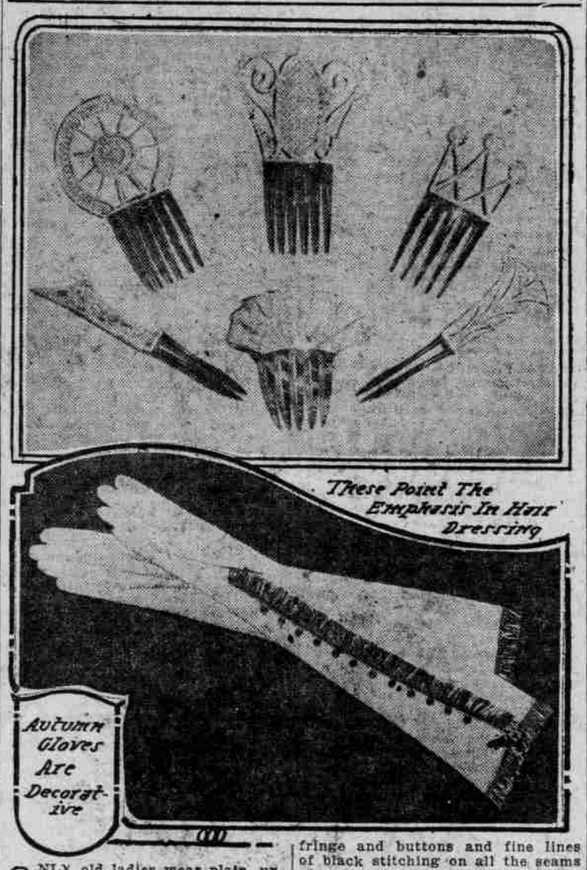
I have given it as recipe reads but I usually use up any left-over apple sauce this way, omitting sugar if it is already sweetened. INTERESTED READER.

Not Welcome.

Man was made to mourn, but there is no law compelling him to come to this office to do it.

UNORNAMENTED GLOVES ARE WORN ONLY BY OLD LADIES

Neat and Genteel Effect in Glovewear Is No Longer Fashionable. Colors Are Quiet, Nowadays, However.



ONLY old ladies wear plain, unornamented gloves now; the neat and genteel effect in glovewear is not fashionable. Autumn gloves have gauntlet tops, pleated ruffles, kid fringes, conspicuous stitching and slashed tabs for trimming. Gloves are quiet in color, however, if they are dashing in shape and style. Soft grays are favored, darker shades of tan, and of course black and white, with a preference for the two latter shades used in combination. Pictured are some new white kid gloves for formal wear with loose-sleeved, or slashed-sleeved frocks. These are not gauntlets, but long-wristed gloves which button all the way up, the opening defined by a trimming of kid fringe which also edges the top of the glove. The black kid fringe and buttons and fine lines of black stitching on all the seams gives smartness to the white gloves, and of course the embroidery on the backs is black also.

Now that bobbed hair has gone out of style and short locks are being carefully pinned up and netted, a coiffure comb is a most valuable coiffure adjunct. Such a comb fills out a space where long hair should be but is not—until it has grown. And the prongs or teeth of the comb help to keep the hairdressing in place; for short hair becomes disordered sooner than hair that is long enough to coil, twist or braid.

Several new coiffure combs are pictured. The teeth are of shell and the tops of the combs of green gold, or silver studded with brilliants. The designs are delicate and beautiful and various ideas are suggested; the wheel, the crown, the dagger, the fan, the Egyptian lotus and so on.

Society Ladies Adopt New Hair Curling Method

Since the introduction of the silmerine method in this country, it has become quite "the proper thing" among society women, who have readily adopted it in place of the destructive curling iron. The waves and curls acquired by the new method are far more natural in appearance and the hair of course is glossier and prettier than could be if the life were cooked out of it. The liquid is pleasant to use, being neither greasy nor sticky. It is a simple thing to apply with a clean tooth brush before doing up the hair. The lovely wavy effect in evidence in about three hours is all that one could wish for, whether the hair be long or bobbed. It costs little to use liquid silmerine, as a few ounces from the druggist will keep the hair in curl for weeks.—Adv.

OF INTEREST TO WOMEN ONLY!
See top page 7, Society Section

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No more squeezing and pinching to get rid of those unsightly blemishes, blackheads. There is one simple, safe and sure way to get them out and that is to dissolve them. Get about two ounces of calonite powder from your druggist—sprinkle a little on a hot, wet cloth—rub briskly over the blackheads for a few seconds—wash the parts and every blackhead will be gone.
Pinching and squeezing out blackheads make large pores and you cannot get all of the blackheads out this way—while this simple application of calonite powder and water dissolves every particle of them and leaves the skin and pores in their natural condition.—Adv.

Reduce Those Dangerous Swollen Veins
Physicians are prescribing and hospitals are using a new and harmless, yet very powerful germicide that not only causes enlarged or varicose veins and bunches to become normal, but also reduces goitre, enlarged glands and wens.
Ask any first class druggist for an original two-ounce bottle of Moone's Emerald Oil (full strength) and refuse to accept anything in its place. It is such a highly concentrated preparation that two ounces lasts a long time and furthermore if this wonderful discovery does not produce the results anticipated, you can have the price refunded.
It is not wise for anyone to allow swollen veins to keep on enlarging. Often they burst and cause weeks of pain, suffering and loss of employment. Start the Emerald Oil treatment as directions advise and improvement will begin at once. Stout Lyons Drug Co. or any druggist can supply you.

Washing Won't Rid Head of Dandruff
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 enought to moisten the scalp and rub it in gently with the finger tips.
Do this tonight and 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, no matter how much dandruff you may have.
You will find, too, that all itching and digging of the scalp will stop at once, and your hair will be fluffy, lustrous, glossy, silky and soft, and look and feel a hundred times better.
You can get liquid arvon at any drug store and it never fails to do the work.—Adv.