LATE TAILORED MODELS OF WINTER DRESS MAKE INDIVIDUALITY EASY TO ACHIEVE

Style-makers Allow Wide Latitude to Conform to Buyer's Taste—Large Variety Precludes Possibility of Woman Meeting Another Dressed Like Herself—Little Fur Jackets Are Fascinating.

THERE is nothing stereotyped about the winter fashions. Never was a season when individuality in dress was so easy to achieve. Suits are not all cut according to one pattern and neither are frocks, and the style-makers seem to have allowed themselves much latitude in the achievement of modes that are individual and "different" while conforming to a united ideal in the matter of a silhouette.

No two tailored suits seem to be alike—or at least there are so many, many models to choose from that in a large city one runs no danger whatever of meeting another woman dressed like herself. And whether you are tall or short, thin or fat, a Diana, an Amazon, a Venus—or a pocket-Venus of petite daintiness—you can pick out a street costume exactly suitable for your type and different from anything any of your friends are wearing. This diversity in style is amazing to the woman who looks back 20 years and remembers the sameness of tailored suits in the nineties. Coat-and-skirt suits in the ready-to-wear departments were in those days almost all exactly alike and women looked almost in uniform, so little did one costume differ from another except in the way of hat and furs. One had to go to a custom tailor and have a suit made to order if one desired individuality—and even then the tailor cut his garment from a pattern obtained along with display-pictures from some central bureau that supplied all the tailors with pictures and patterns. And if a customer had an idea of her own about her new suit and insisted upon having it carried out, the tailor was disapproving—and disconcerted. If anything went wrong with the lines of that suit he took care to put all the blame on the customer who demanded absurd and unheard-of changes in established methods of cut and trimming.

The jaunty little suit coat that ends at the hip in a close band seems to have caught feminine fancy and is worn by thin and stout women alike. Some of the jackets are of contrasting material, like metal brocade or fur fabric, and are worn with skirts of heavy silk crepe or thin, soft wool stuff. The hip-jacket in combination with a pleated skirt is excessively smart at the moment and the fashion is a very graceful one. The pleated skirt is quite to the ankles and has a long, slim silhouette, the pleats being narrow and close together—small side-pleats, not accordeon pleats. Other suits have straight skirts with panels hanging at the sides. The draped skirt, as was prophesied on this page a week or so ago, is now being used for formal frocks alone and though it sometimes appears below a short fur jacket, it is not seen with suit jackets.

The little fur jackets are fascinating. Some of them come only just below the waistline and are caught down into a straight belt or band in the effect of a blouse. In black caracul they are especially popular and if the belt fastens with a steel clasp the jacket is specially smart. Of course these little fur jackets cost very much less than full-length, or even three-quarter-length fur coats and any woman who can save up $150 may be stunningly smart now in a little fur jacket and pleated skirt.

Suits coats, wrapped across the front and fastened at the left hip with a clasp, are smarter now than coats with belts and it is suspected that a good many last-year jackets have been lapped and clasped and the belt thrown away. By the forward slant of the under-arm seam you shall know these remodeled jackets! So if you contemplate the idea yourself, have the side seams taken in enough to bring the back breadth straight under the arm even if the loose fronts are lapped. A most interesting and individual little street suit—one of the many models that show pleasant variation on a conventional mode—is of gray homespun with a short, loose coat fastening at the throat and with flaring three-quarter sleeves; and a perfectly straight skirt to the ankle. Heavy white cable stitching covers the coat and sleeve but leaves big pocket motifs of plain homespun at either hip. Back and front of the skirt have lines of the white cable stitching from belt to hem, and over the stitching hang very narrow panels stitched crosswise, each panel looping under the edge of the skirt. A big choker collar and wide cuffs of white lamb wool add the finishing touch. With this suit are worn black gauntlets embroidered in white and an all-black hat of velvet with a black pompom at one side.

This season hare, introduced by Paris last winter on a few exclusive tailleurs, is at the height of fashion. Here is a short, rather rough pelt in a soft gray color and makes very good band trimmings for coats and wraps. Caracul is extremely smart, too, and now is the time to get out your ancient caracul muff and neckpiece, laid away in camphor for several years, and cut up muff and neckpiece into band trimming for the simple tailored suit you purchase. You will get generous trimming, for those old muffs were mammoth affairs.

Though brown is the shade of shades just now, one sees a good many black suits, trimmed with black caracul, and if your suit must do service through two seasons black is a better choice, for browns are so excessively fashionable this year that they are bound to have a slump next year. Brown is a color of which women soon tire and everybody is wearing something brown now—either a suit or a frock in brown adorns every wardrobe.

The brown velvet frocks are very rich and beautiful, and if you ever want to wear brown velvet do so now, for it is the time of times! And now is the time to have a velvet frock, for the straight, simple models of the season require only a few yards. You can omit sleeves if your costume is for formal indoor wear. A charming little brown velvet frock for afternoon reception or informal dinner parties has a simple kimono bodice with the material falling over the top of the arm and edged with soft brown fur. The neck line is round and plain, the frock is confined at a low waist line under a girdle of dull gold links and over the straight skirt fall two loose panels weighted with gold embroidered and narrow borders of the soft fur.

Even utility coats for stormy weather and motoring show individuality this season and have as much grace as party wraps with their capes and their dolman sleeves. Most topcoats, except the very tailored polo coat models, have fur collars and caracul seems a favored trimming here also. Some very smart topcoats of gray wool velour are trimmed with the ultra fashionable hare. One model has a square-shaped cape edged with hare, the cape forming draped sleeves when the arms are raised.

Tailored suits are not all built according to one pattern this year and the woman of individual taste finds it easy to please herself; that is, to select wearables that do not look like everybody else's and that have a style and distinction all their own. So many variations on the current mode there are that in a city full of people one scarcely ever runs across a costume that duplicates one's own. This (2276) little street suit of gray homespun, with stitching in white and trimming of white lambs' wool, has distinction and "difference" and it is a gay little suit that should be charming on any young woman.

Every winter some new animal comes forward as the fashionable beastie wherewith to deck feminine raiment. Here is the pelt this season and the soft gray fur is much in demand for flat band trimmings on coats and frocks. This (2400) unusual topcoat of gray wool velours has a collar of hare and a border of the fur edges the square sort of cape that drapes in the effect of panels and dolman sleeves when the arms are lifted. This gray coat illustrates the individuality and distinction in the season's wrap styles. No two coats seem alike and it is hard to choose between the graceful models.

From Renee this (2373) graceful and distinguished afternoon wrap which is loose and easy to slip on and off and which covers a light frock completely. The wrap is of dark brown chiffon velvet with a big choker collar of sable fox. The slashes for the arms to slip through are a typical Renee feature and, according to the way the arms are moved, does the hemline of the wrap take various and graceful positions.

* * *

Paisley and Persian patterns are particularly beautiful in soft fabrics like chiffon or chiffon-velvet. A paisley design in gray-greens on black velvet is stunning and there are gorgeous orange and gold tones and patterns in red, blue and gold. Some women buy a yard and a half of the rather costly stuff and make a straight kimono blouse, attaching the skirt of the tailored suit to this paisley top and achieving a one-piece costume of distinction. "Tops" for tailored suit-skirts are quite the thing now. You buy a coat and skirt suit, remove the belt of the skirt and sew the skirt at a low waistline to a simple "top" of printed chiffon, crepe de chine or brocade—and there you are!

Last year's wide sash of the material may be used now as two straight panels, one hanging at either side of the skirt and each panel trimmed at its end with a strip of handsome banding of fur.

* * *

With waistlines located anywhere between armpit and hip no woman should have difficulty in selecting the sort of waistline that will be most becoming to her individual style. But indiscriminately placed waistlines are dangerous to the proportion and harmony of the silhouette, and it pays to study yourself carefully by the aid of a full-length mirror and then draw the waistline firmly and keep to the location. The excessively long-waisted frock may be ever so becoming, viewed in a mirror that shows you only two-thirds of the way down; but if you are, yourself a short person, and rather heavy of figure that very low waistline may give you an unpleasantly "sawed-off" effect, viewed en silhouette—that is, in a full-length mirror.

On the other hand, too short a waistline may give you what is almost as bad—a dumpy effect. Study your proportions carefully, your height and your breadth, and locate your waistline where it gives the best result for the whole figure. One of the most amusing sights observed recently was a very tall, very nobly proportioned lady in the middle forties, with the belt of her straight, one-piece frock held in about eight inches below her normal waistline over a very good corset that gave her no hips at all. Four inches higher that belt would have produced a graceful effect; as it was, a size 45 figure with pronounced bust tapered down, below the belt, to a slim little straight skirt and the lady looked a good deal like a glass goblet on a slender stem.

Only a few waistlines are high now—in directoire and other picturesque frocks for evening wear. Street frocks and coats have long waistlines. Be careful to get yours just long enough and not too long for perfect grace.

Answers to Correspondents

by Lilian Tingle

PORTLAND, Nov. 9.—Dear Miss Tingle: Will you please give a recipe for "Chicken en casserole"? Would like also some suggestions for luncheon dishes without meat. Thanking you for help received.

"BEGINNING HOUSEWIFE."

CHICKEN en casserole—Clean and cut up the chicken as for fricassee, putting on the cleaned and skinned feet, the neck and the giblets to boil (with or without a very small strip of "yellow on both sides," lemon rind, a clove, a teaspoon of pepper-corns and a stick of celery). Roll the chicken joints in a very well-seasoned flour and brown lightly and quickly in a little tried-out salt pork, chicken fat or bacon fat, browing only a few pieces at a time (so as not to lower the temperature too much, and lose the juice) and transferring each as browned to a casserole well greased with bacon fat or butter. When all is in the casserole draw the fat from the frying pan and pour in a little stock (from the giblets) to dissolve the "brown" in the pan. Pour the into the casserole until there is barely enough to cover the chicken. The giblets may be added to the casserole, or saved to make additional gravy, as preferred and according to the size of the casserole. Cover the casserole very closely and bake in a slow oven three to five hours, according to the age and size of the chicken. The feet (and if liked, the giblets) may boil on the back of the stove, or be placed in the oven or over the gas simmerer, so as to provide stock for additional gravy or to replenish the casserole as may possibly be necessary if the lid does not completely keep in the steam as it should. Some makers use a flour and water paste to put around the crack of the cover and retain the steam and flavor. When the chicken is fully tender (but not stringy) give "final seasoning" (of pepper, salt and a few drops lemon juice) to the gravy, as necessary, and thicken if desired with flour, roux or beaten egg yolks as preferred; then cover the chicken with little round biscuits about one-half inch thick, cut from ordinary biscuit dough or from a richer crust as preferred. Increase the heat and bake until the biscuits are nicely browned. This dish may be varied greatly in flavor by the addition of a little diced ham, or chopped celery, or mushrooms, or peas, or very small onions, or tomatoes, or chopped peppers, or oysters. If oysters are used, they are added shortly before serving to prevent undue toughening.

(2) I hope the following suggestions may be useful. Write again if you want any special recipes.

Meatless luncheon dishes—Shredded codfish or kippered salmon custard, codfish (or other fish) balls, cheese soufflees, 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.

Hot savory sandwiches with vegetables and eggs or cheese combinations.

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 pimientos.

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

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

Welsh rabbit, tomato rabbit, English monkey.

Lettuce and deviled-egg salad, combination vegetable salads with egg or cheese. Shrimp, crab, tuna fish, herring or salmon salad.

Mixed vegetable curry with rice and chutney.

Curried eggs, creamed eggs, golden rod eggs. Spanish omelet.

Buffy omelet with peas or celery sauce.

"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.

QUINAULT, Wash., Nov. 30.—Dear Miss Tingle: I have noticed the inquiry by several of your readers, "why frosting sugars?" I have found the secret in making frosting or candy is not so much in the cooking as in the cooling. Boil till will make soft ball in water, then let cook till almost cold, but do not stir or lift the spoon; if the air gets to it it is sure to be grainy. Stirring while cooking never makes any difference with my frosting or candy.

One and one-half cups sugar, half-cup milk, lump butter, cook till form soft ball; remove from fire and beat. If it gets cold will be a little hard to stir at first, but will get thinner; beat several minutes; will be nice and creamy. If it has cooked too much a tablespoon of milk may be added.

If you wish you may fix this up to suit yourself and then print in The Sunday Oregonian. MRS. F. H.

Many thanks for your suggestion. The cooling is always an important point with any "creamy" sugar confection.

PORTLAND, Or., Oct. 31.—Dear Miss Tingle: I read your columns with much interest both in the daily and Sunday Oregonian and should like to ask a favor of you now. Will you please publish in the Sunday paper at your early convenience, recipes for mince meat. If I remember correctly, about two years ago you published several recipes, one in particular, called New England mince meat, which I used then, but have misplaced it and do not remember the accurate proportions. Thanking you in advance. A. M. O.

I hope the following is the recipe you want, but I cannot be sure, as I have published so many mincemeat recipes:

New England mincemeat, No. 2—Five cups chopped cooked beef, two and a half cups finely chopped suet, eight cups chopped apples, three cups cider, five cups sugar, half cup sweet-pickle vinegar, half cup molasses, one glass quince jelly, juice of two oranges and two lemons, grated rind of one lemon and one orange, two cups chopped raisins, two cups whole or seedless raisins, three-fourths pound finely shredded citron, one to two tablespoons each cloves, cinnamon, allspice, mace or nutmeg, one teaspoon almond extract, three cups beef stock (the partly concentrated liquor in which the meat was cooked). The original recipe added one and a half cups of brandy. Mix and simmer together one and a half to two hours. Without brandy it will keep better if sealed in jars while hot and processed in steam about one hour. This was not necessary with the high alcoholic content of the old-style mincemeat.

ANACORTES, Wash., Oct. 25.—Dear Miss Tingle: Would you please give me a recipe for a crab salad, one that I could process in half-pound cans. Would want one that would keep. I now have all you published in The Oregonian for salads to use fresh, which would not do for what I now need. Am sending to you today samples of crab meat as I now pack, which you will find O. K. W. H. A.

Many thanks for the cans of crab meat and deviled crab, which reached me recently. The crab meat was most deliciously fresh in flavor, but (to my mind, at least) the deviled crab suffered from excess of cayenne or tobasco so that the flavor was entirely overpowered. I should imagine that a milder deviled-crab mixture of the same type woud be very popular for sandwiches, canapes, salads and small entrees, for which the hot mixture would not be suitable.

In regard to the salad, I cannot imagine just what it is you want from me. The success of a crab salad depends largely on the contrast of texture and flavor between the crab meat and the fresh, crisp, uncooked material. This, of course, would be lost in any canned combination. Moreover, since a salad, by definition, must contain some crisp, uncooked material, a canned mixture would not be, strictly speaking, a "salad" at all. The chief dietetic purpose of salad eating is the opportunity it gives for obtaining the necessary raw food materials in attractive form. Your plain crab meat is very excellent for salad purposes, simply combined with dressing and suitable raw material. Of course, if you wanted to put up a mixture of the general type of your deviled crab with a slightly acid seasoning instead of the hot "devil" condiments you could do so, but it would not be a "crab salad" without some additional raw material and a separate dressing.

PORTLAND, Or., Sept. 25.—Dear Miss Tingle: Will you please publish in the near future if possible a recipe for clam fritters and also one for apple fritters? Give the amount of each ingredient as nearly as possible, as I am a beginner and don't know how to judge amounts yet.

I have a duck to roast and don't know how to dress it, as my neighbor will kill it for me. How is it easiest to get the feathers and down off? What dressing is best for ducks? Will you give method for steaming pumpkin and time usually required? How do you make prune roll with biscuit dough? Thanks in advance. IRENE.

I hope you saw the recipe for clam fritters published just after your letter was written. I give below another type of clam fritter and directions for one type of frying batter. As you do not say how many you wish to serve I cannot help you in judging amounts. By this time I judge the duck is a thing of the past. The directions for preparing turkey for roasting, given recently, would also apply to duck except that in trussing, the legs, being farther apart, have to be tied with a bit of string between them instead of being tied tightly together. A number of different dressings suitable for goose and duck were given last Sunday. I hope you saw them. Which is "best" depends entirely upon personal taste.

The pumpkin is simply cut in pieces, with the seeds removed, and placed in a steamer until tender. This may take 20 minutes to 45 minutes, depending upon the age, size and variety of the pumpkin. The pulp is then scraped from the rind and mashed through a colander.

Will you kindly describe the "prune roll" you want. Is it made with fresh or dried prunes? Is it steamed or baked? Is the biscuit dough a "quick" baking powder mixture or a yeast biscuit mixture?

Clam fritters—Chop the clams, or use chopped canned clams. Make a frying batter with a mixture of clam juice and cream to make a "drop batter" with flour, using either one or two eggs to one cup flour and seasoning well with pepper, salt and a little lemon juice. Add the clams to the batter and drop by spoonfuls into deep fat hot enough to lightly brown ½-inch cube of bread in 60 seconds. Drain first over the pan, then on paper to avoid all greasiness. Serve with cut lemon or chopped pickles or Philadelphia relish, or fresh cucumber and horseradish sauce.

The egg whites in the batter may be beaten separately or not as preferred, each method giving a different texture. Use about equal parts clams and batter.

Frying batter—Two eggs, ½ cup milk or water, one cup flour, ½ teaspoon salt. Beat the yolks, mix with the flour to a smooth paste, beating well at the "sticky" consistency; before all the milk is in add the remaining milk gradually. Let stand aside a while to ripen, then beat the egg whites until stiff and fold them into the batter. If used for coating meats or fish a little more salt may be added, with pepper and with or without a little dry grated cheese. If used for fruit fritters, one or two teaspoons sugar may be used if liked, but too much sugar has a tendency to make the fritters grease-soaked.

Apple fritters No. 1—Pare large apples. Remove the cores and cut across in rings ¼ inch thick. Dip into frying batter and fry like doughnuts in deep fat. Drain well first over the pan, then on paper.

Apple fritters No. 2—Chop the apples roughly and mix with the slightly sweetened frying batter. Drop by spoonfuls into hot fat. Drain well and roll in fine granulated sugar.

I hope the following is the graham cracker recipe asked for recently by a correspondent:

Graham crackers—Three cups "old-fashioned" graham flour sifted through a rather fine sieve to remove the coarser ground particles, one to three tablespoonfuls sugar, three tablespoonfuls butter, one stiff beaten egg white, ½ teaspoonful salt, milk to make a stiff dough. Sift the dry ingredients, work in the butter with the finger tips, mix to a stiff paste with the milk and egg. Turn out on a floured board, knead very slightly and roll very thin, cut in squares or "fingers," prick all over with a fork and bake to a very delicate brown in a moderate oven. Care must be taken not to over-brown them. Store in a tin box to keep crisp. "Knack" in handling and baking is important.

PORTLAND, Oct. 23.—Dear Miss Tingle: Will you please give a recipe for fondant? Also tell how I can use some strained honey I have for some kind of cake. Thanking you.

"INTERESTED."

I hope you saw the previously published answers to the other questions in your rather long letter, and that the following will suit you:

Fondant—It is almost as easy to make good fondant as to make good fudge, once you have acquired the thermometer habit. As in fudge-making, the temperature to which the fondant is cooked and the temperature to which it is cooled are of the utmost importance.

Two cups sugar, one and one-fourth cups water, two tablespoons light corn syrup, flavoring.

Put the sugar, water and corn syrup into a saucepan and cook, stirring until the sugar is dissolved. When the mixture begins to boil, cover and cook for three minutes in order that the steam may wash down any crystals which collect on the sides of the saucepan. Uncover and continue boiling, without stirring, until 238 degrees Fahrenheit is reached. At this stage a soft ball is formed when a small amount of the syrup is dropped into cold water. During this cooking, if any crystals form on the sides of the saucepan, wash them away with a small piece of wet cloth. When the candy is done, pour at once on a cold wet platter. Cool to 100 degrees Fahrenheit, or until the candy is lukewarm. Beat with a fondant paddle, spatula, or any flat utensil. As soon as the fondant becomes white and creamy, knead until there are no lumps and the whole mass is smooth.

Fondant can be made sometimes before you are going to use it. In fact it is better if you can allow it to "ripen" in a tightly closed jar.

Honey improves the keeping qualities of cake. A honey fruit cake or honey sponge cake will remain moist for considerable time instead of drying out.

Following is a very useful honey cake which will keep three months and is much better after one month than when it is fresh.

Plain honey cake—Three eggs, one pound cake flour (four level cups measured after once sifting; weighing is safer, however); one pound light brown sugar (two cups), one pint clear honey, one teaspoon (scant) soda, powdered cardamons or mace or vanilla to taste.

Beat the egg whites until stiff, add two tablespoons sugar and beat until glossy. Beat together in a warm bowl the honey, sugar and egg yolks until thick and smooth. Fold in alternately the flour (sifted with the soda) and the egg whites. Bake in loaf pans lined with greased paper. Keep in airtight tins. Cherries or other fruit may be added to this if desired.

Steinach Process Shown in Film.

Scientific American.

The postponement of the infirmities of old age is to be shown in the film with Dr. Eugen Steinach, the noted Vienese biologist. The Berlin film company, which has filmed illustrations of the Einstein theory is attempting this newest scientific demonstration. Professor Steinach's experiments with rats and serums drawn from their young led to the application of the same principle to human beings.

Cyrus Changed His Mind.

Victor Murdock in Wichita Eagle.

Thirty gold coins of Croesus, the first minter of money, were found at Sardis last week. This has revived a joke about Sardis which Europe is probably thinking over. Cyrus captured Sardis and thundered at King Croesus: "I shall now destroy your city!" "Not my city," said Croesus, "yours." Whereupon Cyrus changed his mind.

Stop Falling Hair!

Don't be Foolish! A 35c bottle of delightful "Danderine" will Save Your Hair—See Dandruff Go!

Quick! Don't wait! Every bald head started with just a few falling hair and a little dandruff—but soon the hair appeared thin, scraggly, and then the dreaded bald spot. It seems a sin to let hair fall out or tolerate destructive dandruff when you can quickly correct all such hair trouble with a bottle of delightful Danderine.

FOR MEN AND WOMEN

Millions know the magic of Danderine; how it corrects oily, dandruffy, itching scalps and helps the hair to grow long, thick, strong and luxuriant. Danderine is not sticky or greasy. It is the largest selling hair corrective and tonic in the world because it is not a humbug! Hurry to any drugstore and get a bottle now.

ECZEMA ON HAND IN BLISTERS

Burned and Was Painful. Cuticura Healed.

"Eczema broke out on the palm of my hand in blisters. Later the blisters broke and were so sore that I could not open my hand. It burned and was so painful that I could not put my hand in water. I had to keep it bandaged for over a month.

"I read an advertisement for Cuticura Soap and Ointment and sent for a free sample. I could see an improvement so purchased more, and when I had used one cake of Cuticura Soap and two boxes of Cuticura Ointment I was healed." (Signed) Miss Clara Axe, Myrtle Point, Ore.

Cuticura Soap, Ointment and Talcum are ideal for every-day toilet uses.

Sample Each Free by Mail. Address: "Cuticura Laboratories, Dept. R, Malden 48, Mass." Sold everywhere. Soap 25c. Ointment 25 and 50c. Talcum 25c. Cuticura Soap shaves without mug.

LADIES! LOOK YOUNG, DARKEN GRAY HAIR

Use the Old-Time Sage Tea and Sulphur and Nobody Will Know.

Gray hair, however handsome, denotes advancing age. We all know the advantages of a youthful appearance. Your hair is your charm. It makes or mars the face. When it fades, turns gray, and looks streaked, just a few applications of Sage Tea and Sulphur enhances its appearance a hundredfold.

Don't stay gray! Look young! Either prepare the recipe at home or get from any drug store a bottle of "Wyeth's Sage and Sulphur Compound," which is merely the old-time recipe improved by the addition of other ingredients. Thousands of folks recommend this ready-to-use preparation, because it darkens the hair beautifully; besides, no one can possibly tell, as it darkens so naturally and evenly. You moisten a sponge or soft brush with it, drawing this through the hair, taking one small strand at a time. By morning the gray hair disappears; after another application or two its natural color is restored, and it becomes thick, glossy and lustrous, and you appear years younger.—Adv.

SULPHUR SOOTHES UGLY, ITCHING SKIN

The First Application Makes Skin Cool and Comfortable.

If you are suffering from eczema or some other torturing, embarrassing skin trouble you may quickly be rid of it by using Mentho-Sulphur, declares a noted skin specialist.

This sulphur preparation, because of its germ destroying properties, seldom fails to quickly subdue itching, even of fiery eczema. The first application makes the skin cool and comfortable. Rash and blotches are healed right up. Rowles Mentho-Sulphur is applied like any pleasant cold cream and is perfectly harmless. You can obtain a small jar from any good druggist.—Adv.

Almost Unbelievable

You can hardly realize the wonderful improvement to your skin and complexion your mirror will reveal to you after using Gouraud's Oriental Cream for the first time. Send 15c. for Trial Size

FERD. T. HOPKINS & SON New York

Gouraud's Oriental Cream

The answer of most fat people is that constant dieting is hard, continual exercise is tiresome, exhaustive—then, too, it might be harmful to force the weight down. That was the old-fashioned idea. Today in Marmola Prescription Tablets all these difficulties are overcome. Just a pleasant, harmless little tablet after each meal and at bedtime causes fat to vanish. This modern method is absolutely harmless, entails no dieting or exercise and has the added advantage of cheapness.

A case of Marmola Prescription Tablets is sold by druggists the world over at one dollar, or if you prefer you can obtain them direct by sending price to the Marmola Co., 4612 Woodward Avenue, Detroit, Mich. Now that you know this you have no excuse for being too fat, but can reduce steadily and easily without fear of any bad after-effects.

OPEN NOSTRILS! END A COLD OR CATARRH

How To Get Relief When Head and Nose are Stuffed Up.

Count fifty! Your cold in her or catarrh disappears. Your clogged nostrils will open, the air passages of your head will clear and you can breathe freely. No more snuffling, hawking, mucous discharge, dryness of headache; no struggling for breath at night.

Get a small bottle of Ely's Cream Balm from your druggist and apply a little of this fragrant antiseptic cream in your nostrils. It penetrates through every air passage of the head, soothing and healing the swollen or inflamed mucous membrane, giving you instant relief. Head colds and catarrh yield like magic. Don't stay stuffed-up and miserable. Relief is sure.—Adv.

A Simple Way To Remove Dandruff

There is one sure way that has never failed to remove dandruff at once, and that is to dissolve it, then you destroy it entirely. To do this, just get about four ounces of plain, ordinary liquid arvon from any drug stone (this is all you will need), 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, no matter how much dandruff you may have.

You will find, too, all itching and digging of the scalp will stop instantly, and your hair will be fluffy, lustrous, glossy, silky and soft, and look and feel a hundred times better.—Adv.

Had Close Shave

"My wife and children thought I was dying when, after an attack of acute pains in my stomach, I became unconscious. It was right after our Sunday dinner. They say I looked like dead and guess I had a pretty close shave. I had been having more or less stomach trouble and bloating with gas for past two years and could get no permanent help. Talking with a friend about my attack, he advised me to try Mayr's Wonderful Remedy. I have not had any gas or stomach trouble since taking it 18 months ago." 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.