THE OREGON DAILY JOURNAL, PORTLAND, SATURDAY . EVENING, SEPTEMBER 12, 1908



the line is sharply drawn between the walking suit and the tailor-made twoplece costume. The latter has the long cont in the modified directoirs mode,

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 THE FALL COSTUME.

 The function of the second seco

their more recent ancestor's ingenuity at the same time."

at the same time." "Well, I am sure I envy you having the time to do so many things." said the martyr to old Father Time." but I don't see when and where you get it. You go as much as I do and have as many duties. Tell me how you man-age."

many duties. Tell me how you man-age." "I will tell you a little story that -ou can apply for yourself. When mother went to Hot Springs for the rheu-matism I went with her and we took May, my little five-year-old sister. One day May was sitting in the cooling parlor, where all the women in the ho-tel were sitting in their bathrobes, cool-ing off before dressing for dinner. They were talking of the way the days fairly ran away, and one of them said, 'I just can's get anything done,' when May phed up her baby yolce and said, 'Til tell you how to get it done. Just get at it!" Truly, I believe that's the secret of success—just get at it—and then keep at it!"

sailing and rowing trips, their tennis contests, automobile rides and hotelveranda flirtations are a thing of the Early Fall Shirt Waist of Printed past and more serious matters occupy

Outlined With Black Silk and Fastened With Black Loops and Buttons. midsummer sale. It has been expen-ve, but it was marked a third off. Buttons.
But of collar bones may be used in several

corded meteor, slik skirt with a green slik coat, which had a narrow black sat-in roll collar and three huge black satin buttons on each side of the front and on the sloaves. The skirt was trimmed with coarse net, over which was darned a heavy conventional design done with white rome slik. Wanne who make their own under-clothing are following the kimono pat-tern now in making night dresses. They use the entire width of the material for the sleeves and cut the neck square. The neck and sleeves are edged with lace, and if desired the design used for a corset cover may be embroidered across the front of the gown. The gown may be given an empire effect by funning a band of two-inch subroidery beading around it, a little below the armholes. With wide ribbon run through this effect is charming.

with coarse net, over which was darned a heavy conventional design done with white rope sits. Right preity are some of the little silk coats a Ja Wattenu shown among the recent Paris importations. They are often trimmed with handsome laces of alloons and sometimes with rare em-broideries. Silk coats in the tone of the skirt are more used than are cloth ones like the skirt, especially in suits to be worn for anything like dress oc-casions. These coats are usually loose and made in odd styles. In finitation of the styles of 25 or more years are. The directoire style prevails princi-pally in the coats of the broadcloth suits. The majority of them show the short-waisted effect, which is attained either by cut or by trimmings. The shoulders are narrower than formerly, the sleeves are smaller and put into the arm-size with slight fulness or with none whatover. The fronts, whether single or double-breasted, which or with-out a waistioned, are cut off squarely at the waistime, or slope sharply away from it into sides and back that are either pointed or slashed at intervals. The incroyable collar prevails, but not invariably the sharp-pointed tpylcal re-vers, and often there is a sash of black

ents is the minute for you to begin to doubt him. A young, unsophisticated girl has no means of learning much about a man's life and character nor of judging him properly, no matter what she may know. She may be too lenient, she may not be lenient enough. If her parents seriously object to a man she at least should wait until their objections are verified or found to be groundless. It stands to reason that they, with their superior knowledge of the world, should know more of human nature than she. nature than she.

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ORE people lose their teeth from M neglecting thorough cleansing

IN neglecting therough cleansing than from any other cause. If the teeth are to be kept in good condi-tion they should be cleaned after every meal, and always before going to bed. It is a good plan to rinse the mouth with a little salt in water morning and evening. This helps to keep the gums healthy, and healthy gums, as a rule,

healthy, and healthy gums, as a rule, mean healthy teeth. The proper way to clean the teeth is not from side to side, as most persons imagine, but up and down. The upper teeth should be brushed from the gums downward, and the lower teeth from the gums upward. Then particular at-tention should be given to the back or inside of the teeth, as it is there that foreign substances are most apt to acinside of the teeth, as it is there that foreign substances are most apt to accumulate.

And be bought of The tooth bristles are apt to scratch the enamel and injure the tooth powder at every cleansing—once of twice a day is quite often enough. At other times use plain tepid water. If these simple hints are faithfully at-tended to there will be less toothache and fewer dentists bills to pay. It would be wise, however, to consult a dentist at regular intervals and have the tinest cavities immediately at-tended to, and so save losing the entire tooth. A new tooth will cost a great deal more than a small filling. Acids of all-kinds will tend to soften the teeth and cause their decay. Mark R Great. At the teeth and cause their decay. Mark R Great. cumulate. A piece of dental floss should always be kept at hand for removing any sub-stance which may have become lodged between the teeth. It can be bought of any druggist. The tooth brush should not be hard; stiff bristles are apt to scratch the enamel and injure the tooth provider at every clean ing, once or wats of vineser and four cumpuls of the morning, strain them. Then prepare the following sauce: To two

Good Salmon Recipes.

HINTS FOR HOUSEKEEPERS

The Fireless Cooker.

Carrot Croquettes.

Huckleberry Cake.

Two Wash-Day Ideas. HAVE found the following method a great economizer of time. On ironing day I place the ciothes in two piles. These that need mend-

Two ples. Those that need mending a band of two-check debrived without the plant wide ribboar run through this effect is charming.
 It is is the delay without the plant wide ribboar run through the state with the plant without the plant to see the plant

it the world needs thought and delibera-tion, and she girl who elopes gives leas thought to it than she would to buying a new hat. For one moment's impetuosity she runs the risk of paying a lifetime of re-gret. Even should she be able to extricate herself from her predicament, it is at the expense of the indignity and notori-ety of the divorce court. If a man is enough in love with you to want to marry you he is enough in love to woo and win you in the hon-orable, prescribed way. The minute he counsels you to keep his attentions a secret from your par-ents is the minute for you to begin to doubt him. A young, unsophisticated girl has no

Wash and scrape the carrots and cook them in bolling salted water until tender. Drain, mash, add one large tablespoon of softened butter, seeson with pepper and salt and bind with the beaten yolk of egg. When cold, form into croquettes, dip in beaten egg, roll in crumbs, let stand one or more hours and fry in deep hot fat. Huckleberry Cake. Beat to a light cream one cup of but-ter and two cups of sugar, add the beaten yolks of five eggs, one tesspoon of grated nutmer, one tesspoon of din-namon, one cup of sweet milk and three cups of flour, with henping tesspoonful of baking powder. Beat thoroughly, fold in the stiffly beaten whites of the eggs, and, last of all, add carefully one quart of huckleberries thickly dredged with flour. Bake in a moderate oven.

For the Pickle-Maker. 1

For the Pickle-Maker. To Preserve Catsup—On the top of each bottle of catsup or chill sauce pour two tablespoonfuls of table sweet oll. Before using pour off oll. India Reifsh.—Tweive large ripe to-matobs peeled; twelve sour apples peeled; seven small onions, one red pep-per, one cup raisins, salt to taste, chop all together; add one quart vinegar, one pound sugar. Boil one hour and put into glass jars and seal tight. Red and White Pickle.—Select one large or two small beads of cauliflower, break into bits. To this add one half pint small onions, two red peppers. Dis-solve one quarter pint salt in sufficient

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Sweet Mixed Pickles.

Cantaloupe Split.

Sweet Mixed Pickles. WO dozen small cucumbers, two heads of cauliflower, two quarts M ADE like banana split—Chill canta-loupes, cut in halves lengthwise, scrap seeds away, fill hollow WO dozen small cucumbers, two of small white onions, six green with vanilla ice cream. Place halves peppers (better yet, three green and firmly together and lay on ice to freeze. three red peppers) and two quarts of When ready to serve run silver knife green tomatoes. Cut the vegetables into between the halves which separates the

Marshmallow Pudding.

O NE POUND of English walnuts chopped, one pound of marshmellows cut in small pleces. Mix with one scant pint of cream. Let set in a cool place over night and sprinkle pow-dered sugar over top before serving.

The Dear Old Days.

E IGHT pounds of perchas, three and one half pounds of brown sugar, one ounce of stick cinnamon, little less of whole cloves and about one quarter ounce of allspice. The the spices in

One hundred thousand / willo



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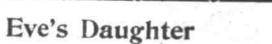
then keep at it! ***

Flannel. The Shaped Fronts Are the attention of the women. Fall has

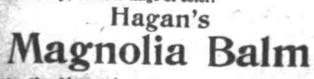
New YORK, Sept. 12.—The idyllic days of summer, with the bles in the woods, their delightful

Preserving the Teeth.





should be fair to look upon. No unsightly blemishes should mar the natural beauty of her face and her cheeks should have a healthy, delicate tinge of color.



imparts the bloom of youth to faded cheeks and does it instantly. No dosing with medicine, no long course of treatment, only a moment required to apply this peerless eautifier

Made in two colors--PINK and WHITE. Price 78 cents for large bottle at your druggist. Sample

LYON MANUFACTURING CO., 44 South Fifth St., BROOKLYN, N.Y.

or self-colored satin with fringed ends. In many cases an attached satin neck-tle is tied in one loop and two ends beneath the chin.

Suit coats made of the plain material of the skirt, but given a contrasting ef-A constant of the cost is plan. Bright and the part of the cost is plan. Bright and the start may be worn with the site and singe are of cloth. The rest of the cost is plan. Bright and the start may be worn with the site and singe are of cloth to the knews and talls below the start is to form of the same and the site is been on matching. The second worn you can cut the start and the site is been on matching. The second worn you can cut the start and such is the the second worn you can cut the start and such is the start of the same and the start is part of the same and the start of the same and the start of the same and the start is the start of the same and the start and th fect by allover braiding may also be woman will have shot her costume of add to the beauty of her costume of for the tactful employment of her own for the tactful employment of insertions to of and nanels.

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walking skiris of the simple and ser-viceable tailored suits will be somewhat shorter this fall than formerly. Another radical point of difference is that skirts are made tighter notwithstanding the tationed suits are not service to the embroidered The last recruit to the embroidered

are made lighter notwithstanding the laring effect about the feet. They are made so clinging about the hips at front and hack and sides, that, so far as the knees, they resemble the habit akint of the set. The last recruit to the embroidered "shirt"' is the monogram which many stant favor.

Braid and tape should be first back stiched on the right side of the goods, close to the edge, then turned over and hemmed down, on the wrong side. Take care to hold the braid locaely and to al-low for shrinking. It will save time if the first stitching is done on the ma-chine and is then turned over and hemmed down by hand on the wrong side.

at front and back and sides, that, so far as the knees, they resemble the habit skirt of 10 or 12 years ago. This change is undoubtedly due to the influence of the sheath skirt of Directoire flame and is really only a modification of it. Although from 11 to 21 gores are used for walking skirts of simple suits in-tended for street wear, and the trend of fashion is markedly toward that type there are still many plaited skirts to be seen in the exhibits. These plaited ef-folds and there is every probability that the style will survive in a limited way. Coats of mearly every kind and for any wear are scomewhal longer thin year than formerly. There are, of course, some short inchests and some extremely long coats accompanying runabout suits, but the minimum average longth for the popular walking coat is 10 inches. A supat many colored and black boats are worn with white or light-colored skirts. At a recent social function are by instally To keep the new celluloid collar bones To keep the new celluloid collar bones from irritating the seck, take a piece of lines tage the isomethod to bones at a piece at each end and seem the edges together, thus making the small pockets to all incomplete the bones when the waist is pent to the bones when the waist is sent to the bones and all from the oranges and lemons with structure the bones when the waist is pent to the bones when the waist is sent to the bones when the waist is sent to the bones and all from the oranges and lemons with structure the bones when the waist is sent to the bones when the waist is

bag and holl with two quarts of vin Electric Blue Cloth Frock With Per-

saucepan, when hot add the eggs and syrup. Pears and crabapples can be other ingredients. When they begin to thicken add the salmon, before taking tender before they are put in the syrup. . . .

Raisin Wine.

of boiling water. Pour into a stone jar

from fire sprinkle with parsley. Gar-nish with toast points and serve hot. Keep Your Closets Dry.

Salmon fish balls—Two cups salmon, 1 cup mashed potatoes, 34 cup drawn butter, pinch of pepper and 34 teaspoon of salt. Work the potatoes in with the T is very difficult to prevent dampness from invading a summer house, butter, pinch of pepper and & teaspoon of sait. Work the potatoes in with the salmon and moisten with the drawn but-ter until it is soft enough to mold and will keep its shape. Roll the balls in flour and fry quickly in lard or cooking oil till a golden brown. Take from fat as soon as done and lay in a sieve to drain. Serve hot. Salmon omelet—Three eggs, 2 level tablespoons of cream of milk, 3 pinches of paprika, ¼ teaspoon, scart, of salt, l cup liniced salmon. Mix in ordinary-sized bowl the yolks of eggs, cream and pour in the mixture. Spread ft evenly over the pan and allow it to cook. Shake in the pan gently to prevent burning. When brown on the under side place it in oven a moment to dry on top.

Cenery in Apple Cups. ELECT bright red apples of uniform shape, take off a slice from the stem end and remove most of the p with an apple corer. Notch the s with scissors. A cook should keep with scissors especially for pre-ing garnishes, and to be used for no

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Southern Apple Cake.

M together two cups of commeal, four tablespoons of sugar, one-half teaspoon of sait and one teagirls are placing on the left sloeve. Though this may seem to saver some-what of the days when gentlemen went around with beraldic devices on their jerking, the style is meeting with in-stant favor.

dissolved in two teaspoons of hot wa-ter and finally add one and one-half cups of thinly alleed apples. Bake in a shallow buttered pan for about 46 min-

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Tomato Marmelade.

THIS is an old and treasured recipe by a lady in South Carolina. No one quart of ripe tomatoes, mens-

being planted along the line of the Northern Pacific railroad in North Dakota to serve as snowsheds.



Girls who work for their living are especially exposed to the dangers of organic feminine disorders. Standing all day, or sitting in cramped positions ; walking to and from their places of employment in bad weather all tend to break down their delicate feminine organism.

No class of women are in need of greater assistance, and thou-sands of letters like the followlieves in passing a good thing ing demonstrate the fact that

LYDIA E. PINKHAM'S VEGETABLE COMPOUND

restores the feminine system to a strong, healthy, normal condition. Miss Abby F. Barrows, of Nelson-

ville, Ohio, writes to Mrs. Pinkham: "I was very sick, had dull headaches, pain in my back, and a feminine weakness. I had been to several doctwo onions, four cups cider vinetors and they did me no good. Lydia E. Pinkham's Vegetable Compound gar, four tablespoons sugar, two of made me well and strong, and I can do and pepper to taste. Peel tomatoes, most any kind of work. I am in better salt and pepper to taste. Peel tomatoes, chop onion fine, mix well and boil slowhealth than I ever was, and it is all due to your medicine."

Miss Lillian Ross of 530 E.84th St., New York, writes to Mrs. Pinkham : "I had a female trouble, nervous headaches, and was tired all the time, TAKE two pounds of raisins, seed and and could not sleep. Lydia E. Pinkham's chop them, a lemon, a pound of Yegetable Compound made me feel so much better that I hope every woman

who suffers as I did will try it." and stir daily for six or eight days. FACTS FOR SICK WOMEN. and stir daily for six of a cool place for Strain, bottle and put in a cool place for 10 days or so, when the wine will be ready for use. For thirty years Lydia E. Pink-ham's Vegetable Compound, made from roots and herbs, has been the standard remedy for feminine fills

