

THE BEAUFORT

The Economical Woman—How the Revolution in Dress Affects Her—Adjusting Old Clothes to New Styles.

A PARTICULARLY clever and subtle reasoner has discovered that the reason we have such an astounding revolution in clothes this fall is that the Paris dressmakers became alarmed at the prospect of re-treatment on the part of their rich American clientele, and the consequent loss of their best patronage. This alarming prospect of economy on the part of the women of full pocketbooks brought the heads of departments together in Paris in weighty counsel, so our informant says, and the result was a complete revolution in styles, so that nothing that she had on hand would be the correct thing for the coming season. Well, if this be the explanation, it is apparent that the scheme worked properly. Not a detail was left untouched; not a skirt, not a bodice, not a sleeve, not a coat, but the use of the old, the loosening up of the pocketbooks of the would-be economists, has brought the Paris dressmakers out of their trouble, and the richly gowned women who felt that they had come up to the scratch are shining forth in gorgeous and beautiful raiment.

The only ones who feel the pinch are the women of the humbler class who cannot afford to throw away the old clothes that they have and start afresh, and who are puzzling their wits over the problem of adjustment. The problem of turning a short-waisted skirt into a long-waisted one is one of the impossibilities; the only practicable thing is to match the skirt in a soft silk and have a high-waisted skirt attached to the skirt of the same effect. The fashionable girdle is not that straight up and down, whalebone corset, but something that is more over, but a soft crush one, either with or without long-mesh ends with tassels. Sleeves are never quite impossible, for they may be made of almost anything—anything, that is, in the way of heavy net or lace, all-over embroidery, Russian darning, or anything else, or what not. It is only necessary that a touch of the same trimming be applied to the bodice. And for all but the extreme full dress, the tight Mousquetaire sleeve will be worn. On dinner gowns the elbow sleeve is still permissible and for the ball toilet, no sleeve at all, or the elbow length is correct; for all others the long sleeve and the short glove is the correct thing. The only ray of light to the woman of economical mind. It has been so great an expense to keep in clothes of all shades for all gowns in the 16 and 20 button lengths, that the return to the two and three button gowns is a finding moment for the woman who is so minded. As a sign of comfort from the fact that if she must buy more, she may as well buy it takes less of it than ever before in her style.

Fads and Fashions.

NEW YORK, Oct. 17.—Women, especially young women, who like to dress becomingly and yet be in style, will be glad to hear that the jumper in a modified form, will be fashionable again this season. It is apparent from some of the French models recently imported and is prettier than ever in its present form. It is attached to the skirt of the three-piece suit. The waist line is moved up four inches from the normal, the skirt is cut on a close circular in two or four gores, and the straight line down front and back is used. The two hands of wide embroidery or braid, is made with wide shoulder pieces, usually covered with three shaped flounces, and has a three-inch collar following a pear-shaped armhole. This arrangement is worn over an elaborate gilet with Irish or gold thread. When the color of the material will permit, it is used instead of lace, and is heavily darned in and out of Persian colored floss. In either case the sleeves extend down to the knuckles and fit the arm closely. They



- I. Semi-Princess frock of admiral blue cashmere ornamented with silk covered buttons. Small sleeves buttoned down the outside.
- II. Smart frock for checks, stripes or plaids. The high skirt has center front and center back seam with stripes meeting on the bias. The bodice is worn over a gumpie of embroidered batiste. Single rever of velvet on bodice.

center back and around the hem. The jumper, which was only a small affair, was attached to the skirt just below the bust and went over the shoulders in wide hystyle shape with cap sleeves. It was edged with wide silk and finished at the back with a flat-bow and a green enamel bodice. The coat for this suit was long, quite flared and straight in its lines and was cut into a deep pointed at each side, center back and front, and a deep collar. It came to within 20 inches of the ground. Braid was also used on the coat, running in two straight lines from the shoulder to hem. The collar was a wide turnover one cut to triple points and made of black satin. There were no cuffs and the long sleeves were shaped to points over the hands and edged with black braid. A touch of the newest fall dresses show a checked material. A handsome dress shown in a fashionable shop, for instance, was beautifully trimmed with a thin piping of black and white checked serge. Another dress of plain material, baby weighed in proportion to the comparatively old-fashioned dress a new and modish effect may be produced by such a touch in the trimmings. It brightens the whole and adds to its attractiveness. As the trousseau prepared for Miss Hozier, who was married to Winston Churchill a short time ago, empire bustle and dirndl type were about as newly divided. The empire gown was fashioned of white silk voile over white satin, beauty of line and simplicity of trimmings. The dirndl gown of the dirndl type was absolutely devoid of decoration. Over the dirndl gown was also without decoration and depended solely on beauty of material and grace of line for its becomingness. The trousseau included three handsome evening cloaks, all of which were made of black tulle and black tulle. One was of white broadcloth, a second of pink nixon and the third of green nixon, all of them embroidered and trimmed with black tulle. The dress was of white satin trimmed with lace and had a beautifully embroidered court train.

Although big hats will continue in favor during the coming season, smaller hats and toques will be worn by every woman to find a handsome head covering suitable for any occasion. The small hats are, with few exceptions, high as to crown. In most instances they are made of large, heavy, round, square or many-sided. The brims of the small hats take various shapes and turns. Some of them make a very wide turn on one side and the other to almost nothing on the front and opposite side, with a brim at the back, which follows its curve. Most of the piquancy that rests in the small hats is caused by these rather freaky lines in the brims. By these freaky modifications of the brim the hats made becoming for practically every style of head-dress. The turbans shown this fall are mostly large, but unusually handsome. Some of them have large crowns and securely fastened with a wide band of material with enormous head staves and come well down on the hair. To some this is becoming while others find it trying. Never was there a greater variety of the materials used for covering the hats than just now and it may be said that the variety is almost unexampled. The favored materials will be black, white, red, blue, green, or other rough pongee silks prepared for winter wear.

HINTS FOR HOUSEKEEPERS

A Chapter on Cakes.
By Doris B. Phillips.
Am I a cake crank? I like to eat cake and I like to make it. Collecting recipes is a hobby. I have learned that a baker of cakes should possess patience; many a good cake is spoiled in the baking.
My best success is made with a slow oven. A large cake requires at least one hour and some of them one and a half hours. Before beginning my cakes I grease my pans and flour them; sift my flour and measure it, then add the required amount of baking powder and sift again from three to five times. Eggs are then beaten and all the ingredients placed at hand. Fire is then started up in the stove and damper turned to throw heat in bottom of the oven, and when the thermometer indicates that it does not brown on top until the cake has cooled, a paper is laid across top pan until the cake is nearly done or even cooled. All this may seem useless, but I have learned by experience that most reliable recipes were failures for me.
Now for some good cakes. The materials are given in the order they are mixed:
White Cake—Two cups sugar and 1 cup butter creamed together; 1 cup sweet milk, 4 cups flour, to which has been added 2 teaspoons baking powder. Drop the two batters alternately as desired. Bake 1 hour in a slow oven.
Yellow Cake—Two cups sugar and 1 cup butter creamed together; 1 cup sweet milk, the well-beaten yolks of 4 eggs, 4 scant cups flour, in which has been added 2 teaspoons baking powder. This cake requires a little less time for baking so I always stir it up last and the few dots at the same time.
Marble Cake—This is made in separate batters. White part: One half cup butter creamed with 1 cup sugar, 1 cup sweet milk, 2 1/2 cups flour, 1 heaping teaspoon baking powder, 1 teaspoon lemon extract. Dark part: One half cup butter, 1 cup brown sugar, 1/2 cup sweet milk, 2 1/2 cups flour, 1 teaspoon baking powder, and of cinnamon, cloves and allspice about 1-3 teaspoon of each. Drop the two batters alternately 2 spoons of each at a time in pan and bake in a slow oven until done, which will require about 1 hour.
Clear Icing for Cakes—Whip the whites of 2 eggs to a stiff froth; add 1 cup sugar and desired coloring; beat smoothly and pour or spread evenly over the cake. If the cake is not warm enough to set the icing, set cake

For the Lunch Box.
1. Chop fine a cup of cold boiled ham and two cups of cold boiled or roast beef, make a paste with mayonnaise dressing and spread on buttered white or graham bread.
2. Add lettuce sandwiches may be prepared by using the meat in the same proportions.
3. Rub cream cheese to a paste with sweet cream and spread it on white bread. Lay on each slice a leaf of lettuce which has been dipped in French dressing. Slice over it a slice of cold bread, either white or brown.
4. Prepare cheese as above directed and add to each half a half-cup of chopped nuts. Salt to taste. Or you may use minced watercress with the cheese instead of nuts.
Dainty Dishes for Two.
Many brides find it puzzling to cook for only two people as most of the household recipes are planned for a large number. The student must learn to adjust quantities to appetites and also become expert in making over. It is hoped these recipes planned for only two may be of some use.
Little Salad—Cut 2 tomatoes into thick slices after peeling. Between slices rub a little mayonnaise. American cheese, spreading it with mayonnaise before adding upper slice. Arrange on a plate and garnish with a sprig of parsley. Sprinkle with a little salt.
Little Dessert—Take 1/4 cup dried bread crumbs, stir into 1/2 pint of milk and add 1 beaten egg, 2 teaspoons sugar and a little almond flavor. Turn into a custard cup and steam 15 minutes.
Beans for Two—One pint of beans, 1/4 pound fat pork, 1 tablespoon molasses, 1 teaspoon dry mustard, 1 very small onion, pinch of pepper and salt. Cut fat pork up, put one small piece in bottom of bean pot with onion well sliced. Add other ingredients. Cook your beans half an hour, throw water away, put beans in pot, add more water and cook 2 hours in a 1-quart bean pot.
Brown Bread for Two—One cup of flour, 1/2 cup of Indian meal, 1 cup of graham meal, 1/2 cup of molasses, 1/2 cup of milk, 1/2 cup of oil, 1/2 cup of sugar, 1/2 cup of baking powder, 1/2 cup of salt. Mix all well together, add 1/2 cup of water, stir well, and cook a little over 2 hours. Put mixture in a 1-pound loaf pan, grease it. It is then half full. Put cover on, set in a pan of water, keep water on plate until bread is done. Bread will rise and push cover up. Bake in a slow oven. It is done. Add a dozen large raisins sometimes.

adjust the damp pieces on this, not allowing them to touch one another. Pin down the linen groundwork as you would a curtain in laundering it. Next, the fabric is ready to be put into the tub, and an abundance of pins. Every detail must be scrupulously guarded. When the pins are in place, press the damp fabric on a flat surface. A wad of cotton wool until the flowers are perfectly smooth. Lastly, with a small brush, brush down the corners for dainty laundry work, run around the linen and lace, not touching the color. Work fast, from first to last. Upon swiftness in washing, drying, shaping and pressing depends the success of the method.
A Victim of Her Vanity.
NEW YORK, Oct. 17.—Disfigured by life through her efforts to defeat the aging process of time, Miss Rachael Fisher of Corona, L. I., has brought suit for \$20,000 damages to compensate for her lost beauty.
Miss Fisher is the victim of her own vanity, as she admits herself, but she holds a medical firm responsible for the loss of her good looks.
An attempt to remove deepening "crow's feet" about her eyes and restore her youthful comeliness by injections of paraffin under the skin, it is alleged cause of Miss Fisher's troubles. Now she finds herself doomed to unending suffering, and has had to undergo a number of excruciating painful operations. Her eyesight has been affected, her face marred and unnaturally swollen and her health broken down by worry and mortification. Ever since a few months after the first treatment, Miss Fisher has made a recluse of herself, seldom venturing from her home in Park street, Corona, in daylight, and never without being heavily veiled.
Wedding Day Legends.
FOR the girl who is being urged to name the day, the following legends may help in the selection.
Married in January's hoar and rime, good things will come if you wait your time.
Married in February's sleety weather life you'll tread in tune together.
Married when March winds whine and roar, your home will be on foreign shore.
Married 'neath April's changeable skies, a checkered path before you lies.
Married when bees o'er May's blossoms flit, strangers around your board will sit.
Married in the month of roses—June and July will be a long honeymoon.
Married in July with flowers ablaze, bitter-sweet memories in after days.
Married in August's heat and drowse, lover and friend is your chosen spouse.
Married in golden September glow, smooth and serene your life will go.
Married in the leaves of October thin, toil and hardship for you begin.
Married in veils of November mist, for a dreary winter you will be dressed.
Married in days of December cheer, the love's star shines brighter from year to year.
Woman Wins the Prize.
ONE of the first literary honors has been won by a woman. It is the Chaucaud prize, given by the Societe des Gens de Lettres of France, and Mme. Jeanne Marini is the winner. There is not a literary man in France who is not eager to earn this distinction, and it is not strange that there have been many protests against the present award. Mme. Marini is the first woman to win the prize. She is the name now is enrolled with that of De Maupassant. In announcing his decision the committee, with kinship, awarded the prize upon the general exclamation of Mme. Marini's work. The opinion also was expressed that her writing in all other parts of the world was superior to all other contestants. This was putting the truth rather bluntly, for "all the other contestants" were men.

Laundering Battenburg.
UNLESS you have soft water for washing, boil enough for the present purpose, adding a handful of borax to two gallons. Make a good suds of this with ripe white soap, and when rather more than lukewarm, put in your pieces and wash fast—not hard. Look out for the soiled places, rubbing them on the wrong side with a little more soap. Pass the pieces, when clean, through three rinsing waters (tepid) and mix a little bluing in the last. Lay the articles thus treated between two large sheets of white paper, and press to get out the wet. Lay each piece perfectly smooth on the lower cloth, and cover carefully with the upper, not to rumple the embroidery.
Lay a folded sheet on the floor and

A COMPLETE FOOD

Baker's Cocoa

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A medical writer says:
Baker's pure cocoa acts as a gentle stimulant, invigorating and correcting the action of the digestive organs, furnishing the body with some of the purest elements of nutrition.

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Established 1790. ROCHESTER, MASS.

the fire, stirring as it heats until it makes a thick compound and the flour is cooked. It should then be salted to suit the taste, and when it gets cold should be placed in the refrigerator before using, or enough whipped cream is beaten into it to thin it down to the consistency of a mayonnaise.
Pear Conserve.
ONE-FOURTH peck green pears, two large oranges, three lemons, four pounds sugar, two ounces green ginger root, one fourth cup water. Peel, quarter and core one fourth peck hard green pears, dropping same in cold water, as prepared in order to prevent turning color. Drain and put through food chopper. Cook till tender in one fourth cup of water the graded rind (the yellow only) of three lemons. Strain the gray coating from two ounces of green ginger root and cut up the root in food chopper. Combine all with other pounds of granulated sugar, the juice of two oranges and three lemons, and cook for two and one half hours. This quantity will fill 12 jelly glasses.
Advice to Housekeepers.
CALL the distinctive dress of your maid a "uniform," not a livery.
Point out to her the examples of trained nurses, or railway conductors, of the very porters who "keep company" with her; the policemen she addresses afar off; the soldiers, whose brass buttons dazzle her imagination. Remind her that saleswomen in fashionable shops wear the black gown, white apron, deep linen collar and cuffs, and pride themselves upon looking their best in them. Especially make her comprehend you are doing this for the sake of the untrained mind area (standing out) that she has an honorable calling and need not be ashamed to advertise it.
The New Togue.
FOR mid-season wear, and later on for theatre and restaurant wear, is the huge touque of platted tulle.
Large as it is, it is only half as large as the great sailor hat. It has a mob crown, which is rather low as mob crowns go, and has a tiny brim laid in white apron, deep linen collar and cuffs, about with black or colored satin.
For other trimming there is added a shawl of white tulle with a center of gilt beads or rhinestones.
Cocoanut Drops.
COCONUT DROPS—Grate a cocoanut and weigh it, then add half the weight of powdered sugar and the white of 1 egg, cut to a stiff froth. Stir the ingredients together, then drop the mixture with a dessert spoon upon buttered white paper; sift sugar over them. Bake in a slow oven 15 minutes.

HELPFUL ADVICE

You won't tell your family doctor the whole story about your private illness—you are too modest. You need not be afraid to tell Mrs. Pinkham, at Lynn, Mass., the things you could not explain to the doctor. Your letter will be held in the strictest confidence. From her vast correspondence with sick women during the past thirty years she may have gained the very knowledge that will help your case. Such letters as the following, from grateful women, establish beyond a doubt the power of

LYDIA E. PINKHAM'S VEGETABLE COMPOUND

to conquer all female diseases.

Mrs. Norman R. Barnard, of Allentown, Pa., writes:

"Ever since I was sixteen years of age I had suffered from an organic derangement and female weakness; in consequence I had dreadful headaches and was extremely nervous. My physician said I must go through an operation to get well. A friend told me about Lydia E. Pinkham's Vegetable Compound, and I took it and wrote you for advice, following your directions carefully, and thanks to you I am today a well woman, and I am telling all my friends of my experience."

FACTS FOR SICK WOMEN.

For thirty years Lydia E. Pinkham's Vegetable Compound, made from roots and herbs, has been the standard remedy for female ills, and has positively cured thousands of women who have been troubled with displacements, inflammation, ulceration, fibroid tumors, irregularities, periodic pains, backache, that bearing-down feeling, flatulency, indigestion, dizziness, nervous prostration.

Notaries Commissioned.
Salem, Or., Oct. 17.—Commissions as notaries have been issued to C. H. Meusebacher, S. G. Lamont, Portland; Wallace Yates, Ballston; J. W. McCoy, Ashland; C. E. Woodson, Hopper.

The school attendance at Dallas will soon pass 400.

WELCOME ARCH, CALLED NUISANCE, TO BE TORN DOWN IN 10 DAYS

On a motion by Thomas G. Greene, the executive board last night instructed the city engineer to tear down the arch of welcome within the next 10 days on the ground that it is a nuisance to street traffic.

The city attorney was instructed to notify the board that if the city has an action against the surety company which secured the contractors for the arch of welcome, and if it is found that a suit will be brought for the money with which the claims of laborers and others will be paid.

The board referred the appointment of W. J. Phillips as master mechanic of the Central fire department to the fire committee. Phillips was certified by the civil service commission for the position made vacant by the death of George L. Stewart. Fire Chief Campbell approved the appointment of Phillips, who was the hydrant inspector charged by Walter O. Haines with receiving money in the interest of a Portland manufacturing company to hold up hydrants submitted by rival firms.

The board decided to meet Tuesday morning jointly with the council to receive the report of Ralph Modjeski, the Chicago engineer, who was given \$1,000 to tell the city whether to build bridges or tubes; to accommodate the heavy traffic across the Willamette river.

The mayor informed the board that numerous complaints had been made to him that private individuals have on several occasions closed the gates of the fair grounds. The matter was referred to the street committee.

CASTORIA

The Kind You Have Always Bought, and which has been in use for over 30 years, has borne the signature of **Dr. J. C. Ayer** and has been made under his personal supervision since its infancy. Allow no one to deceive you in this. All Counterfeits, Imitations and "Just-as-good" are but Experiments that trifle with and endanger the health of Infants and Children—Experience against Experiment.

What is CASTORIA

Castoria is a harmless substitute for Castor Oil, Paregoric, Drops and Soothing Syrups. It is Pleasant. It contains neither Opium, Morphine nor other Narcotic substance. Its age is its guarantee. It destroys Worms and allays Feverishness. It cures Diarrhoea and Wind Colic. It relieves Teething Troubles, cures Constipation and Flatulency. It assimilates the Food, regulates the Stomach and Bowels, giving healthy and natural sleep. The Children's Panacea—The Mother's Friend.

GENUINE CASTORIA ALWAYS Bears the Signature of

Dr. J. C. Ayer

The Kind You Have Always Bought In Use For Over 30 Years.

THE MOTHERS' CORNER

The Hardening Theory.

From Century Book for Mothers.

SHOULD like to ask you a question about our 14-month-old baby daughter. She is doing very well in every way and is considered by all who see her a strong and well developed child. She is, however, subject to colds. My husband is a believer in the hardening theory, and thinks that it would be well for her to get a cold bath every day, summer and winter, even when she seems to have a running cold. I should like your opinion on that subject before cooling weather sets in. She enjoys the cold bath just as present.

To begin with, we have no opinions of the "hardening" theory, except that it is generally interpreted as a great stupidity. We do not, of course, mean to advocate foolish codding. The "hardening" method in question is a method that has been begun on a little child. As to the cold-bath we note that you do not mention the kind of bath, but we presume that you mean immersion bath. Cold bath is used very loosely in general conversation but to a medical man it means a bath between 60 and 70 degrees F.

Now, a bath drawn from the cold tap in New York city in the middle of a warm July day is about 70 degrees (if

Honored by Women

When a woman speaks of her silent sufferer she trusts you. Millions have bestowed this mark of confidence on Dr. R. V. Pierce, of Buffalo, N. Y. Everywhere there are women who bear witness to the wonderful working, curing-power of Dr. Pierce's Favorite Prescription—which saves the suffering on from pain, and successfully remedies with woman's weaknesses and ailments.

IT MAKES WEAK WOMEN STRONG IT MAKES SICK WOMEN WELL.

No woman's appeal was ever misdirected or her confidence misplaced when she wrote for advice to the World's Dispensary Medical Association, Dr. R. V. Pierce, President, Buffalo, N. Y.

Dr. Pierce's Pleasant Pellets induce solid natural bowel movement once a day.