

Women's Page

VERY LATESTS By MARY MARSHALL

A Faggot is a bundle of sticks of the sort that poor little girls in the story book gather when their parents are too poor to buy wood, and



these selfsame faggots were some times used in crisscross or paral-

lel arrangements to make small fences or palings. And so no doubt came our use of the word faggoting to indicate a similar arrangement of embroidery stitches as used to connect two strips of material. No one knows where or when this sort of embroidery was first invented but it was doubtless a very long time ago and has always been well liked in France, the home of almost every sort of fine hand work.

Needless to say faggoting can never long remain out of style, and this season it has come up for a revival. It is used on many of the smart new dresses from France and is sometimes seen on the better sort of dresses made in this country. Some of the new collar and cuff sets show faggoting between strips of the material. A printed cotton dress may have a band of white organdie attached by a row of faggoting, or colored pique may have a band of white pique attached in the same way. The sketch shows a dress of printed chiffon attached by a row of faggoting done with fine rope silk.

If you are faggoting together two strips of material, then cut a strip of stiff paper, mark it off in straight ruled lines, and then baste the strips of material—which have been blind stitched in a bias or straight fold—neatly and firmly on it, a quarter inch apart, more or less as you want. Then work your faggoting stitches. After unbasting the paper, turn the frock wrong side out and blind stitch or hem down the material on the wrong side.

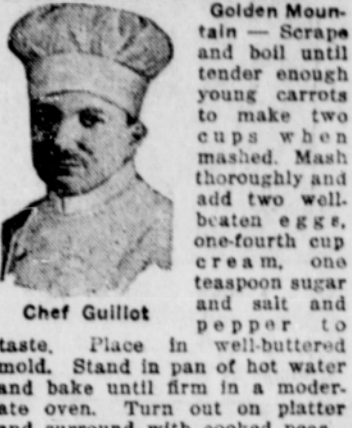
Several faggoting stitches are shown.

At the left is simple faggoting. Bring the thread up at the left side of the opening between the two pieces of material, bring it down a little to right, put needle thru from the underside. Now take the thread back to the left side of material, passing the needle under the stitch just made. You can understand just how to do this by looking at the diagram, which shows the thread much enlarged.

Favorite Recipes of a Famous Chef

As Told to Anne Baker
By FREDERIC FRANCOIS
GUILLOT
Chef, Hotel Astor, New York City

As a means of adding a bit of variety to the menu, Mr. Guillot suggests these two new ways of preparing carrots and beets.



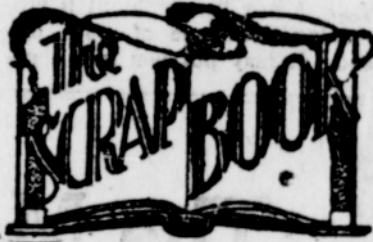
Chef Guillot

Golden Mountain—Scrape and boil until tender enough young carrots to make two cups when mashed. Mash thoroughly and add two well-beaten eggs, one-fourth cup cream, one teaspoon sugar and salt and pepper to taste. Place in well-buttered mold. Stand in pan of hot water and bake until firm in a moderate oven. Turn out on platter and surround with cooked peas.

Savory Beets—Boil one-half dozen medium size beets until tender. In the meanwhile, mix together two tablespoons butter, one teaspoon grated onion, one teaspoon sugar, one tablespoon vinegar, one-half teaspoon salt, a dash of nutmeg. Cook for five minutes. Peel and slice the beets. Arrange in serving dish and pour the sauce over them.

In the center is a more elaborate stitch. The thread is carried from right to left, and then buttonholed back. You can make the buttonhole stitches close together or far apart. The result is a pretty sort of laddering.

The faggoting shown at the right is similar. Make a very loose ladder across from left to right. Then pass the needle and thread in the fold of the cloth forming the hem edge for a quarter of an inch. Bring it out, catch it in the center of the left margin, and buttonhole back again. The result is a ladder of x-like figures.



"SHE WALKS IN BEAUTY"

By Lord Byron
She walks in beauty, like the night
Of cloudless climes and starry skies;
And all that's beset of dark and bright
Meet in her aspect and her eyes
Thus mellowed to that tender light
Which heaven to goudy day denies.

One shade the more, one ray the less,
Had half impaired the nameless grace
Which waves in every raven tress
Or softly lightens o'er her face;
Where thoughts serenely sweet express
How pure, how dear their dwelling place.

And on that cheek, and o'er that brow
So soft, so calm, yet eloquent,
The smiles that win, the tints that glow
But tell of days in goodness spent,
A mind at peace with all below,
A heart whose love is innocent!

Hints for the Home

by Nancy Hart

SARDINE CANAPES

Prepare circular slices of toast. Have ready a paste made from picked up sardines which have been separated from bones. This paste should be moistened with softened butter and seasoned with Worcestershire sauce and cayenne. In the center of each round of toast place a stuffed olive. Arrange a layer of sardine paste around the stuffed olives and surround each canape with a border of finely chopped egg whites. In preparing canapes one should be very careful not to have them too large. They should literally be small enough to be held daintily with the fingers, making a knife and fork unnecessary. Their purpose is to serve merely as an appetizer, and therefore, each canape is not expected to provide more than two or three mouthfuls.

OMELETS

Never was any emergency dish better than an omelet. Almost always there are eggs in the house and if there are not it is not difficult to buy them at the last minute. And your omelet can be quickly made.

Once having mastered the essentials of omelet cooking it is not difficult to vary them in a great variety of ways. Moreover, there are sweet omelets as well as unsweetened omelets so that an omelet may be made to fill in the gap in any part of any meal. You can use omelets as users-up of considerable trifles left over from yesterday's dinner. A few vegetables may be chopped and added to an omelet to give it flavor and variety. A few vegetables may be chopped and added to an omelet to give it flavor and variety. A few mushrooms go a long way in an omelet. A slice or so of canned pineapple, that could not be possibly divided among several, may be cut up and added to the middle of an omelet before it is turned to form a delightful dessert or luncheon dish.

Here are some suggestions for omelets that are a little unusual:

DANISH OMELET

A Danish omelet has a foundation cream sauce of three tablespoons of butter, three of flour and two cups of milk. In the mean time break macaroni in inch lengths and boil it in salted water until it is tender; then drain it. When the cream sauce is cool add six egg yolks, two at a time, beating the mixture five minutes after whites stiff, fold them into the yolk each yolk addition. Beat six egg mixture, sprinkle with pepper and salt and pour the omelet over the macaroni, which has been arranged in the bottom of a buttered baking dish. Bake the omelet in a steady hot oven for thirty minutes and serve at once. Beaten butter is used in Denmark with this omelet, which is simply butter cream with a fork or spoon and blended with a taste of sugar.

For Elephant Tusks

Rubbing with fine sandpaper or emery will remove the spots from ivory ornaments.

BEAUTY COMMANDMENTS

By Venus of Hollywood

By special arrangements with "Venus of Hollywood," this newspaper will run a series of articles dealing with beauty culture. These articles have been prepared by one of Hollywood's most prominent cosmetologists and we believe will prove to be most popular with our readers.

For a long time it has been my ambition to advise American women regarding their beauty problems. Too often, a beautiful skin has been ruined by neglect or lack of knowledge insofar as the care of it is concerned. I have made a life long study of this most important item in a woman's life and am at last privileged to pass on this information to my less fortunate sisters.

In each issue of this newspaper there will appear an article dealing with some phase of beauty culture. Each article will completely cover some important item of this nature. I would suggest that these items be clipped and bound together so that at all times you will have available a complete series of instructions on the care of the hands, the skin, the hair and any other needs for beauty culture.

It has been my experience that merely going to a beauty shop occasionally is not enough to keep the bloom of youth on the average woman, but I have found that a few moments work at home each

day will go far in bringing forth and preserving the natural beauty with which nature has endowed every woman.

My next article will deal with "the care of the skin." If at any time you find that the information given is not complete enough for your needs I will be only too happy to assist you if requested.

She Can Swim



Joyce Cooper, English woman swimming champion, who has come to America to compete with woman swimmers here.

666

Relieves a Headache or Neuralgia in 30 minutes, checks a Cold the first day, and checks Malaria in three days.

666 also in Tablets

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The School of Basic Arts and Sciences, the School of Health and Physical Education, Industrial Journalism, Library Practice and Music—service departments not leading to degrees—together with a privately supported department of Religion, afford additional training supplementary to the major curricula.

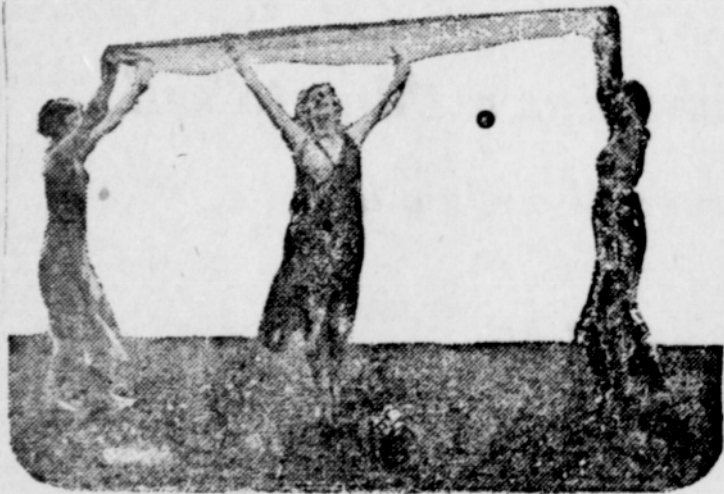
Freshman Weeks begins September 22

For Catalogue and Other Information Address

THE REGISTRAR
OREGON STATE AGRICULTURAL COLLEGE
CORVALLIS

(Authorized by the State Board of Higher Education)

Good Health Abounds Among Students In World-Unique Battle Creek School



Campus Good Health

Radiant health flows in the care-free girl, central figure of a campus scene at Battle Creek College, an institution unique in the world. Students are honored for scholarship, character, special interest in race betterment, ideals and loyalty to them.

"It's different all the way through," said one. "We have different things to do, different things to eat. We even learn how to walk differently."

The college was founded by Dr. John Harvey Kellogg, also head of Battle Creek Sanitarium, which has treated 350,000 patients. Students observe its principles of good health. They receive all the aids to health

and correct living that have restored countless patients. No one ever saw so healthy an aggregation as the College's young men and women, 40 percent of whom, incidentally, are aided by the Sanitarium in their education.

Sanitarium surplus must be used for institutional improvements and educational work. Many students enter go into the world to help carry on the work of the Sanitarium, which has 175 physicians and technicians, cares for 900 to 1,200 patients at a time from all over the world, and is conducted in 75 buildings on 50 acres of land, with an 18-story headquarters structure.

PINKEY DINKEY

PINKY LEARNS MORE EVERY DAY, HEH, HEH!

By Terry Cilkison



PINKY DINKY JINGLES

ONE DAY HE MET A PEACH SHE WAS MORE THAN PASSING FAIR ONE NOD HE GAVE - A SMILE AND THE PEACH BECAME A PEAR