

EXPENSIVE GRADUATING FROCK OF FINISHING SCHOOL GIRL BEAUTIFUL IN ITS SIMPLICITY

All-White Costume Is Reserved for Commencement Day, but Graduating Dress May Appear at Class Day and Other School Festivities of Final Week of School Year.



Voile and Fillet
Popular Combination

Net Soutache
for This Year's
Girl Graduate.

THE young girl who takes her diploma from a fashionable finishing school wears a much more ambitious graduating frock than would be permitted in a public school. But even the expensive dresses worn at the finishing school have a beautiful simplicity these days, when the June fille is kept in her place sartorially. An exclusive graduating frock, this made of white net with soutache embroidery on collar, cuffs, bodice and girdle. The hat accompanying the costume is of white lace veiled by white chiffon and white gardenias are grouped around the crown.

Perhaps more graduating frocks this year are of voile with fillet trimming than of any other material or combination of materials. A typical model is pictured, an enchanting ready-made graduating frock—which proves how much to be depended on the modern shops are nowadays. The little costume is perfect of its kind; graceful, dainty, girlishly simple and possessed of an indisputable smartness, too. The panel-apron is repeated at the back in shorter length and the sleeve with its tiny crocheted ball buttons is an interesting detail.

The sweet girl graduate may wear her white graduating dress at class-day exercises, but the all-white costume is reserved for commencement day. The white dress, here, is made to look quite another costume by its accessories: a straw mushroom hat trimmed with Nattier blue velvet and pink roses, a sash of Nattier blue ribbon, a parasol of flowered silk and lawn-colored slippers worn with flesh pink silk stockings.

Frying Is An Art That Few Cooks Have Learned.

Simple Directions Given for Preparing Nutritious Foods.

CERTAIN kinds of food are delicious when fried in hot fat and, when properly done, such foods are wholesome and nutritious and not harmful to stomach or complexion. Fried edibles have fallen into disrepute because so few cooks know how to fry correctly. Soggy, greasy, indigestible results follow the average experiment with hot fat, and in many families of foods are served only baked, boiled or sautéed.

Frying, when properly done, is immersion in smoking-hot fat. The fat must be deep enough to cover entirely the articles to be cooked, and the same fat may be used over and over, each time strained before it is set away to cool. It is not necessary to bring fat to the boiling point; it must merely be smoking hot. When it begins to smoke drop in a bit of bread. If it browns while you count 40, the fat is right for croquettes, fishballs, oysters, etc.; if it browns while you count 60, it is right for doughnuts or potatoes. All articles to be fried should be slightly warmed and thoroughly dry.

If moist or too cold the fat is chilled and you remove articles from the fat and soak into them—this accounts for the greasy, soggy, indigestible condition of much fried food. There is danger also as the fat reheats that the water from moist food will make it boil over and spatter the stove or your clothing. Be careful not to let a drop of water fall into a kettle of steaming-hot fat. The best way is to have a drying basket in which all the articles can be cooked at one time. Plunge the basket into the hot fat and raise it quickly if the fat begins to boil over. Fishballs and croquettes should be browned perfectly in one minute.

Fritters require longer cooking. Keep a tin plate in your left hand and hold it under the basket or ladle as you remove articles from the fat, and place the articles immediately on soft, unglazed paper until ready to serve. Never pile fried croquettes, oysters or doughnuts one on the other. Keep them separate so that they may remain crisp all over.

AUCTION BRIDGE

By ANNIE BLANCHE SHELBY.

IT IS supposed that up-to-date players of auction are familiar with the principles underlying the "overall," or, as it is occasionally called, the "take-out" or "call-off," yet when it comes to the actual test it is surprising how often its use is misapplied and generally, I may add, with results more or less disastrous. Take the following case, which came up in actual play: Z, the dealer, bid

hearts. Z's hand fully justifies the raise to this or even a greater number. The bidding closed at "four hearts," and Z-Y made five tricks, losing only the ace and king of hearts, trumps. This gave a score of 56-five tricks at eight each, 45. Z's hand was as follows:

♠ QJ732
♥ AKQ
♦ QJ3
♣ 544
A X B
♠ AK
♥ 5532
♦ KQJ1076
♣ 46
1086
A543
AK10982

Lame Excuse Given. Upon Z's asking Y why he had changed the bid to hearts (not holding four honors) when he had good help at spades, Y innately replied: "Why, I thought I must show you the hearts. Then if you wanted to go back to spades you could do so without increase of contract and I could assist you."

How in the name of all that is reasonable could Z, with the hand he should have made the overall with hearts. He had a splendid assisting hand for spades, three to the queen, jack, the fierce major in clubs, singleton diamond which would enable him to ruff the second round of the suit, and a fair suit at the limit, if such holding had the occasion demanded, that is, had there been an intervening bid, he should have pursued his partner's spade bid to the limit, if necessary, to "five spades." Had the hand been played at spades the score would have totaled 208—seven tricks at nine each, 63; a grand slam, 100; five honors, 45. A loss of 152 points because of an illogical overall, the desire, as the player expressed it, to show his holding in hearts, a holding which in any case, had Z secured the bid, would have been disclosed in the best and most effective way possible as soon as his hand came down.

"Showing" Often Erroneous. It has often been said, and I believe it is true, that there are more auction sins committed in the desire to "show" one's partner something, something, too, which in the majority of cases is not of any particular consequence than in any other way. Had Z's bid been a "no trump," Y's overall of "two hearts" would have been the correct thing, it being one's bounden duty at the partner's no-trump bid to show a holding of five or more of a major suit, spades or hearts, if the suit contains at least one honor. This is without reference as to whether the hand otherwise is or is not an assisting no-trump hand. This ruling is based on the theory that it is generally better to play a hand at a major suit than at no trumps, unless the no trump is good for a hundred aces. The overall showing five or more of the suit, the no-trump maker is usually in position to judge whether to let the suit bid stand or go with a no-trump. If holding assistance in the suit, the suit generally is better, save, as above stated, when the hand is good for a hundred aces.

While the words "always" and "never" cannot be strictly applied in auction, and, as in all phases of life, rules must at times be broken, the experienced player to determine when they should be broken, and the average or less than the average player, will find it decidedly to his interests, without waver or question, to conform strictly to the guidelines laid down for his benefit.

There is also a rule which says never to interfere with your partner's bid of a major suit save when you are without assistance for him at his bid and have a thoroughly good bid of your own. When I refer to assistance in one's partner's suit, I do not mean to imply wonderful assistance. It is necessary if you repeatedly raise your partner's bid, but assistance in the ordinary acceptance of the term means at least two trumps. With this number you are generally assured of the preponderance of trumps, you inferring that your partner, who has bid the suit, holds at least five. If you hold one trump only, or none at all, there is always the danger that the preponderance may be with the adversaries. If your trump holding includes one or more honors, so much the better.

Overall Is Explained. For the benefit of such players as apparently do not have a correct comprehension of the overall, I give the following: Let it be understood, in the first place, that the bid known as the overall applies only in cases where one's partner has made a bid and there has been no intervening bid. When your partner has been overbid by an adversary, your bid, if you make one, does not constitute an overall. The overall, in other words, applies in cases where you take the bid away from your partner. As can be seen, it involves great responsibility and should never be employed save when the occasion absolutely justifies it. Now for the cases making it justifiable: Overall your partner's suit bid with a bid of higher valuation when your holding thoroughly justifies the bid. Such bid does not say, by any means, that you have no help for your partner at his bid, but that you are strong in your bid and you desire naturally to play the hand at the higher valuation. If your overall being of this nature your partner goes back to his bid, he evidently holds no help for you at your bid, and your subsequent play should be influenced by your particular holding.

Overall your partner's suit bid with a bid of lower valuation only when you are absolutely without help for him at his bid and have an entirely legitimate bid of your own, holding possibly four or more honors in the suit. Some players overall with a bid of lower valuation with the certainty of a big honor score, even though they hold assistance at the partner's bid. This, however, is scarcely a wise policy.

Overall with a bid of lower valuation without the requisite strength to do so. Looking at the case from a viewpoint, it is better the hand should be played at your partner's good bid, even though you are unable to help, than at your poor bid at a low valuation. Your partner may likewise be unable to help. If you have overcalled with a suit of lower value and your partner has bid back to his bid, let him alone. Your overall was a warning of danger, and if he persists in his suit he does so at his own risk. There are a few things I still desire to say on this subject which I will reserve for the next issue.

You can't tell which way a train has gone by its track.

WAYS OF SERVING COTTAGE CHEESE—IT IS RICH IN PROTEIN

With Cream, Olives, Nuts, Beans, Eggs or Other Foods Valuable and Appetizing Dishes May Be Prepared by Housewives.

WASHINGTON, June 9.—Cottage cheese is richer in protein than most meats and is very much cheaper. Every pound contains more than three ounces of protein, the chief material for body building. It is also a valuable source of energy, though not so high as foods with more fat. It follows that its value in this respect can be greatly increased by serving it with cream, as is so commonly done.

Cottage cheese is an appetizing and nutritious dish. It may also be served with sweet or sour cream, and some people add a little sugar, or chives, chopped onion, or caraway seeds. The following recipes illustrate a number of ways in which cottage cheese may be served:

Cottage Cheese With Preserves and Jellies.

Pour over cottage cheese any fruit preserves, such as strawberries, figs or cherries. Serve with bread or crackers. If preferred, cottage cheese balls may be served separately and eaten with the preserves. A very dainty dish may be made by dropping a bit of jelly into a nest of the cottage cheese.

Cottage Cheese Salad.

Mix thoroughly one pound of cheese, one and one-half tablespoons of chopped parsley and salt to taste. First, fill a rectangular tin mold with cold water to chill and wet the surface; line the bottom with waxed paper, then pack in three layers, putting two or three parallel strips of pimento between layers. Cover with waxed paper and set in cool place until ready to serve; then run a knife around the sides and invert the mold. Cut in slices and serve on lettuce leaves with French dressing and wafers. Minced olives may be used instead of the parsley, and chopped nuts also may be added.

Cottage Cheese Rolls.

To be used like meat rolls. A large variety of rolls, suitable for serving as the main dish at dinner, may be made by combining legumes (beans of various kinds, cowpeas, lentils, or peas), with cottage cheese, and adding bread crumbs to make the mixture thick enough to form into a roll. Beans are usually mashed, but peas, small lima beans may be combined whole with bread crumbs and cottage cheese, and enough of the liquor in which the vegetables have been cooked may be added to get the right consistency; or instead of beans or peas, chopped spinach, beet tops or head lettuce may be added.

Boston Roast.

One pound can of kidney beans or equivalent quantity of cooked beans; one-half pound cottage cheese; bread crumbs, salt.

Mash the beans or put them through a meat grinder. Add the cheese and

New Embroidery Imitates Fillet Lace.

Cross-Stitch Work for Centerpieces, Tray Cloths and Dollies.

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fully prepared. It is overgenerously provided. These are the chief causes of home food waste.

Learn to Use Leftovers.

Extravagant cooks must learn how to use leftovers. Leftover cereals can be combined with meats, fruits or vegetables to make appetizing side dishes. Even a spoonful of cereal is worth saving as a thickener for soup or gravy. Don't throw away stale bread, skim milk, sour milk, scraps of meat or fish, trimmed fats or suet, even the water used for cooking rice and many vegetables should be kept. Stale bread can be used in many ways, skim milk contains all the nourishing qualities of milk except fat; sour milk can be used in baking; meat and fish scraps used as flavor and nourishment to made-over dishes; fat can be fried out and used as a substitute for butter and lard in cooking, while cooking water will help to flavor soups and sauces.

Keep food from exposure to heat, germs, dirt and flies, and prevent the waste due to spoilage. Protect food from mice and insects. Keep milk cool and well covered. Find a use for vegetables that may decay. Stew fruits that threaten to spoil. If you have surplus food from the garden, can it.

Cook Food Tastefully.

Cook appetizingly. It puts a heavy strain even on patriotic duty to eat scorched oatmeal, improperly seasoned potatoes, soggy or poorly flavored vegetables, overcooked meat and fish and burned fat. The cook who uses care to make dishes palatable is rendering a National service this year just as truly as is the soldier in the trenches. Prepare food economically. A less cook will waste 20 per cent of a potato, a turnip or an apple in peeling it.

Finally, guard against overabundance of food served. Too many dishes mean that much food is thrown away and waste is simplified your war menu: eat enough and no more. Make saving rather than spending your household motto. Don't be finicky, but be willing to try new dishes which the cook makes of leftovers or cheap foods.

An impolite man is one who always butts in and begins to talk about himself when you are talking about yourself.

Plant Food, Then Save It, Is Warning Issued.

Economy of Cook in Preparing Plant Food, and Avoiding Waste Is Help to Soldiers.

AMERICAN kitchens waste enough food each year to feed the whole British army in France and several divisions of the French army.

It is estimated that the annual food waste in the United States amounts to \$700,000,000. This is believed to be a conservative estimate. Therefore, all we need to do to make certain supplying all food required and of winning every little food saving, trivial as it may seem, is to cut out that waste.

It is entirely possible and feasible to do this. It is only a question of every man, woman and child in the United States becoming individually thrifty in the use of food.

Millions of young American men are preparing to sacrifice their lives if need be, in the cause of victory. How much more willingly should all who are left at home practice the small sacrifice of using the little extra care necessary to make certain that no food is wasted?

The military leaders of our Nation and of our allies agree that the outcome of the war is a matter of food. Thus it is not surprising that the small sacrifice of using the little extra care necessary to make certain that no food is wasted is so important as it may seem, adds to the aggregate of the food supply which can make victory certain. Without food at home all the outpouring of blood on foreign battlefields may be in vain. Famine may be the great conqueror and the war may end in a surrender forced by starvation.

While hotels and restaurants are heavy offenders in the matter of wasting food, yet the chief contribution to the \$700,000,000 food loss is made in the kitchens of private homes. Good food is improperly handled and stored. It is carelessly cooked. It is wasted.

FRECKLE-FACE

Sun and Wind Bring Out Ugly Crops. How to Remove Easily.

Here's a chance, Miss Freckle-face, to try a remedy for freckles with the guarantee of a reliable dealer that it will not cost you a penny unless it removes the freckles, while if it does give you a clear complexion the expense is trifling.

Simply get an ounce of othine—double strength—from any druggist and a few applications should show you how easy it is to rid yourself of the homely freckles and get a beautiful complexion. Rarely is more than one ounce needed for the worst case.

Be sure to ask the druggist for the double strength othine, as this is the prescription sold under guarantee of money back if it fails to remove freckles.—Adv.

Lemons Whiten the Skin Beautifully! Make Cheap Lotion



The juice of two fresh lemons strained into a bottle containing three ounces of orchard white makes a whole quart of the most remarkable lemon skin beautifier at about the cost one must pay for a small jar of the ordinary cold creams. Care should be taken to strain the lemon juice through a fine cloth so no lemon pulp gets in, then this lotion will keep fresh for months. Every woman knows that lemon juice is used to bleach and remove such blemishes as freckles, sallowness and tan, and is the ideal skin softener, smoother and beautifier.

Just try it! Make up a quart pint of this sweetly fragrant lemon lotion and massage it daily into the face, neck, arms and hands. It should naturally help to whiten, soften, freshen and bring out the hidden roses and beauty of any skin. It is wonderful for rough, red hands.

Your druggist will sell three ounces of orchard white at little cost, and any grocer will supply the lemons.—Adv.

Embarrassing Hairs Can Be Quickly Removed

(Beauty Culture.)

Hairs can be easily banished from the skin by this quick, painless method: Mix into a stiff paste some powdered delatone and water, spread on hairy surface and in two or three minutes rub off, wash the skin and it will be free from hair or blemish. Excepting in very stubborn growths, one application is sufficient. To avoid disappointment, buy the delatone in an original package.—Adv.