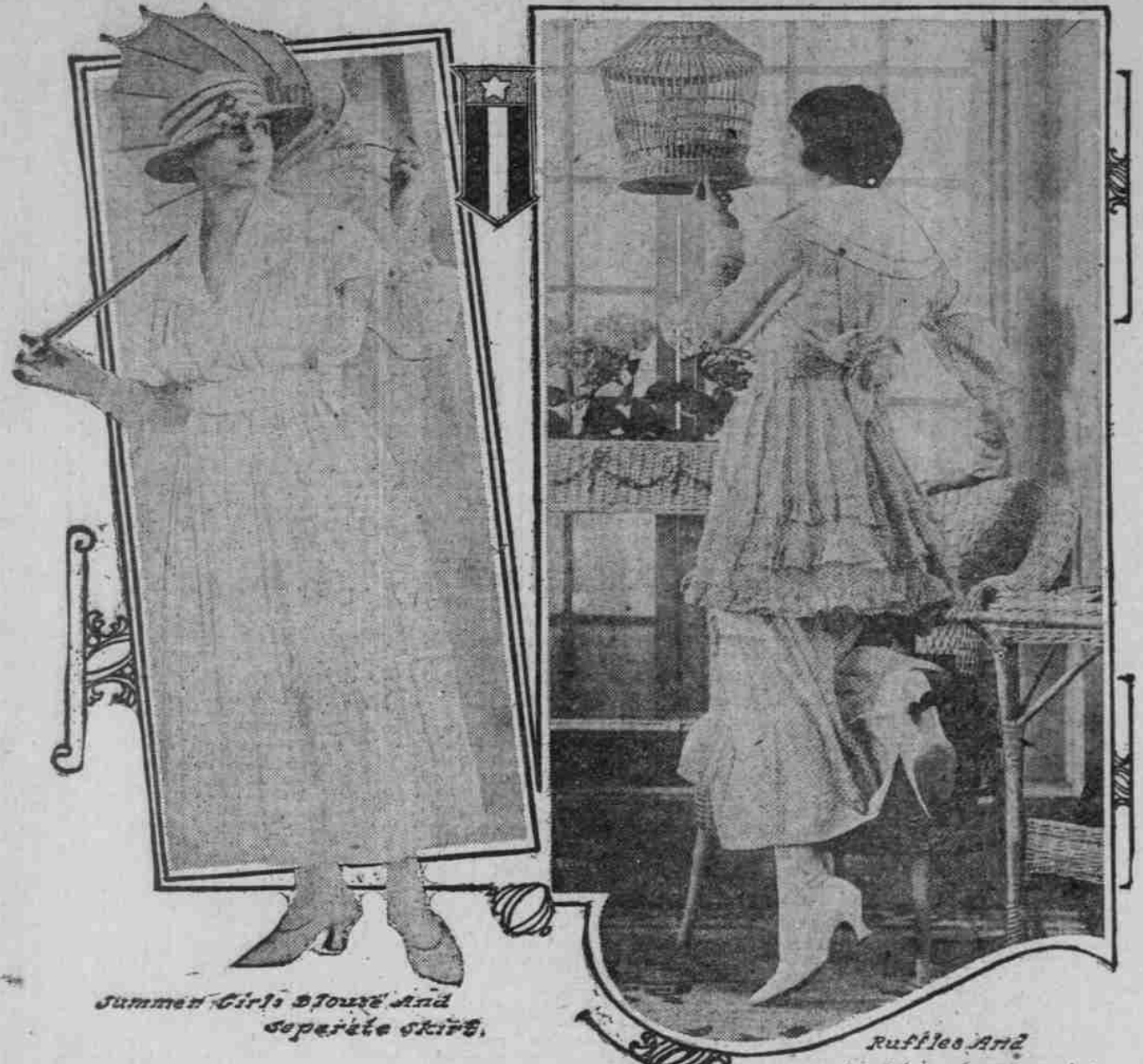


SUMMER GIRL'S BLOUSE AND SEPARATE SKIRT DECEED FASHIONABLE ON TENNIS COURTS

Pink Moire Ribbon Belt With Picot Edge of Deeper Color Carries Out Color Scheme and Divides Blouse From Separate Skirt of Sheer Dotted Swiss, Tucked and Deeply Hemmed to Give More Durable Effect.



Summer Girl's Blouse and Separate Skirt.

Ruffles and Sashbows Add Gaiety To Simple Frocks.

NEW YORK, July 27. — Separate skirts as dainty as the blouses they accompany, give the one-piece costume effect. This blouse is of white organdy frilled with pale pink organdy, each frill edged in deeper pink. A pink moire ribbon belt with picot edge of deeper pink carries out the color scheme and divides the blouse from separate skirt of sheer white dotted swiss, tucked and deeply hemmed to give an effect of more substance than the filmy fabric possesses.

In the charming "woman's rest room" of a fashionable New Jersey club, this pretty little costume was noted the other day, and its rosy tint harmonized with the rose and lilac cretonnes of the room. The frock is made of pink and white voile and is ever so simple, except for the three frills in the tunic which lend gaiety and youthfulness to otherwise straight lines. Like most of the midsummer dresses, this one has a sash of the material. Collar and cuffs are of white organdy piped with the rose and white voile.

Of course this is not a tennis frock, it was worn by a looker-on at a recent middle states championship match at South Orange where dozens of lovely summer frocks graced the new club house. Blue and white voile in an all-over pattern was used for the frock, and the square collar, buttoned pockets merely fabric. The parasol is white and wide belt give a fetching sport suggestion to the costume of sheer, sun-bleached with pale blue and sprinkled with tiny pink rosebuds.

Our First Fighting Family.

N. Y. World.
(More than 100,000 persons named Smith are in the Government list of soldiers, sailors and marines and their beneficiaries.)
Talk about your stone walls, your human monoliths!
Can they match the army of the Smiths, Smiths, Smiths?

There's Alf Smith from Alabama,
And Billy Smith from Butte,
And Clary Smith from Coffeyville,
As scrappy as a tie,
And Danny Smith, who says, "I am
One ornery galoot!"

There's Eddie Smith of Mississippi,
And Frankie Smith of Maine,
And George Smith, whose dexter grip
No German can surpass,
And big Hank Smith, who loves to dip
His nose in poison gas!

There's Izzy Smith from old Manhat,
And John J. Smith of Maine,
And Kansas Smith from off a flat
And thirty Western plains,
And Larry Smith, who's a habit
Was mid the sustenance!

See Smiths named Moses, Matt and Mike,
Napoleon, Nat and Ned!
Orville Smith is on the hike,
With Patrick Smith ahead,
And Quintus Smith, a chap I like,
By Rolfe Smith is led!

Bold Sammy Smith of Skagway,
Ranks Tommy Smith of Troy;
Ulysses Smith of Put-In Bay
Greets Victor Smith with joy,
And Willie Smith, the "Burray!"
Shows he's no mommer's boy!

Here's a Xerxes Smith, who, by his name,
A conquerer must be,
As Yankel Smith left his dame
East of the Boreway,
And hot Zach Smith is in the game
For U. S. you and me!

Foebish foe-men! think you freedom's sons
Are myths?
Look upon the legion of the Smiths, Smiths,
Smiths!

What Is a Soldier's Religion?

The soldier regards God as the intelligence that martial the moral forces of all time, but as an intelligence, like his General's, to be trusted, rather than understood; and he regards a blind and unquestioning obedience to this intelligence as the individual's only possible contribution to the ultimate victory. His religion is therefore, first, absolute trust, and then, absolute submission. The immediacy of the fighter's need makes it easier for him to attain these two conditions than for us, whose incorporation of creed in conduct is not so instant a constraint, but the religion at the front and at home has the same frankly intuitive character.

Slow Up With Wood Ashes.

House Beautiful.
Wood ashes have probably injured more strawberry plantations even than fire. There is a general notion abroad that fruits require much potash. Every one knows that wood ashes are rich in potash and so thousands of gardeners have been giving an overdose to their strawberry plantations. The fact is that many even of the poorer soils have plenty of potash to supply their fruit without the addition of more, and that wood ashes are likely to be harmful.

ries are sweet for every box of berries.) Drain thoroughly and chill. Usually it can be diluted further when drained and a little extra juice can be extracted by boiling up the pulp again in a little water. This gives an excellent and wholesome summer drink, using little or no sugar, and at present prices will cost somewhat less than lemonade, which uses a good deal of sugar.

PORTLAND, Or., July 19.—As I expect to spend some time by the sea, very soon I should be glad if you will tell me how to can clams, also crabs. Thanks very much.
MRS. C. L. M.

"If you have the opportunity you are very wise to secure a supply of perfectly fresh clams and crabs for winter use. Other fish should be canned, too, if you can obtain an inexpensive supply."

Canned clams.—The clams should be rinsed and cleaned as for ordinary cooking. For canning, the "foot," or "digger," is generally the only part used. This should be slit and cleaned. Be sure to wash perfectly clear from sand.

Pack closely (raw) into cans, with salt added, as above, and hot water (or, better, clam juice) to cover. Seal not quite tight and finish like the crabs, given below.

Or the clam diggers may be minced, and packed closely with hot clam juice to cover. This is usually the more satisfactory way.

Discard the gelatinous-looking "stem" and the dark part of the "neck" or "siphon," and be sure to slit the latter and free it from sand. The dark "liver" is edible, but is usually discarded by most people. The remaining part may be minced and used in a family chowder or clam-scallop for immediate use, or simply as a source of clam broth, according to family appetite and the abundance of clams.

Clam juice may also be canned, though the flavor is inclined to suffer. Boil down to half bulk, put hot into hot, clean cans, and process in the water-bath 30 minutes. For service dilute with hot milk (plain or slightly thickened) and season to taste.

Clam chowder may also be canned. Prepare and cook in the usual way, but do not add the milk. Pack hot into cans and process 30 minutes. Usually, however, it is not worth while to can much of the chowder, as the minced clams or whole "diggers" are more generally useful and occupy so much less can space.

Many housekeepers, however, find a few cans of ready-prepared clam chowder quite useful for the "unexpected guest," or other emergencies, since all that is necessary is to open the can and heat with a little very slightly thickened milk. Let me know if you need a detailed recipe.

Canned crabs are particularly good and can be used not only in salads and scalloped or devilled dishes, but also in sandwiches, creamed dishes and chowders.

Canned Fresh Crabs.—Drop the fresh caught crabs into a kettle of boiling sea water and cook 30 minutes. Then pull off the under side and discard all but the firm white meat in the inner white shell, and the legs and claws. Crack these and pick out the meat, breaking it as little as possible. Pack as closely as possible into hot, clean jars, season with one teaspoon salt to the quart, seal not quite tight and set on a rack in a wash boiler. Have water one inch over the top of jars. Cook three hours. Remove at once, tighten the lids and cool. Wrap in paper for storage. The crab "fat" clinging to the big back shell may be used in salads and devilled crab dishes, but is best omitted from the canned product.

Both clams and crabs may be put up in tomato pulp instead of salted water. Put up the way they are used for cocktails and chowders. The tomatoes are cooked and strained and added to the prepared fish with 1 teaspoon salt for each quart jar.

PORTLAND, Or., July 14.—Will you please give me directions for making hominy? Would also like directions for drying sweet corn. As I know I may have to wait very long I am asking early. Thanking you in advance.
MRS. L. H.

You can make hominy with wood ashes in the old-fashioned way, or with baking soda. Usually it is a good plan to make a considerable quantity at a time, using what you need at once and canning the rest for future use.

Hulled corn with wood ashes.—For one dozen medium-size ears of corn allow one quart clean wood ashes. Put the ashes in a bag. Put the husked ears of corn in a kettle and cover with cold water. Add the bag of ashes and boil until the hulls slip easily, adding more warm water as necessary. Put the corn into cold water and rub off the hulls. Then cook in boiling salted water until tender, drain and use as place of macaroni with cheese or tomato sauce, or in croquettes or meat loaves, or as a starchy vegetable in place of potatoes or as a breakfast food or in sweet breadings or chop to use in muffins and griddle cakes.

Hulled corn with soda.—Pour hot water over dry corn and soak overnight in cold water and use like canned corn.

Many housekeepers who dried sweet corn a year have stated that they found it just as good or even better than canned corn, besides saving fuel, labor and space. In the preparation of it, however, a small quantity can be prepared at a time, with a saving of fuel, by always cooking more corn than the family needs. Dry the corn in a very cool oven or in a fruit drier, stirring or shaking occasionally. If placed in the sun, use screens or netting to protect from dust. When wanted for use soak overnight in cold water and use like canned corn.

Old-fashioned Southern Pickled Onions.—Cover the peeled onions with boiling salt and water (one pint salt to two gallons onions) and let stand 24 hours. Drain and simmer in sweet molasses and vinegar (one quart vinegar to two gallons molasses) for 24 hours. Drain and pack into jars. Cover with boiling strong vinegar. Seal when cold. For war time omit the milk.

Sweetened Onion Pickles.—Cover peeled small onions with brine, using one and one-half cups salt to two quarts boiling water. Let stand two days. Drain and cover with fresh brine. Let stand again two days and drain. Soak the onions in fresh brine, boiling three minutes. Drain and pack into jars with bits of mace, white peppercorns, cloves, bits of bay leaf and little red peppers between the layers. Fill the jars to overflowing with hot vinegar, adding one cup sugar or syrup (more or less, as liked) to two quarts strong white vinegar. Seal while hot.

PORTLAND, Or., July 21.—Will you kindly tell me how I can keep cut cheese from becoming moldy?
MRS. E.

I think you will find that if you keep the piece or pieces wrapped in a cloth wet in vinegar, with a dry cloth outside, that you will have no trouble with either mold or dryness. Perhaps some reader may know of a better method.

Wreck in a German Raid.
Mrs. A. Burnett-Smith, in the Atlantic.
We soon saw the evil thing above us. On the lawn was a wonderful old cedar tree which had stood for 400 years. This was split by the concussion and had afterward to be taken down. When it was over and comparative quiet restored, it was so dark that the man who stood by us said, "I think now we go in to the house." And so we walked across the terrace and tried to go in. There was a French window opening on the terrace and it was unbroken; but when we tried to open it we found there was no house. The entire front had been blown away. All the street below us had been destroyed and the noise was so great and the concussion being outward, not toward us, we did not know that it had happened. Books, pictures, furniture, walls, roof, everything was blown down in an inextricable heap. We could look into the street where were a few flashing lights.

VEIL-DRAPED HATS POPULAR WITH SUMMER VISITORS AT LEADING SUMMER RESORTS

In the Casino, on the Streets and Along the Beaches You See These Attractive and Distinctive Shade Hats. Although Pretty and Cool, Headgear Is Inexpensive and Conforms to Conservation Ideas.



NEW YORK, July 27.—In the Casino, on a morning, you see a number of these veil-swathed shade hats. They are a fact of the season at Newport and Bar Harbor. The veil, you see, is anchored fast to the hat, for all its effect of careless arrangement, and little clusters of flowers, like buttons, are fastened to the crown, seeming to hold the veil in firmer position. The hat is a drooping-brim model of mouse straw and the veil is a pale lilac tint, the postes in lilac shading to rose.

Engagingly fresh and dainty is she in frilled organdy blouse and shady hat equally white and frilly. There is something especially appealing about these exquisitely dainty all-white hats in combination with spotless white costumes, and the model pictured is particularly lovely. It is a soft-crowned hat of white horsehair straw, the brim veiled with white fillet net and a frill of sheer batiste embroidery flutters over the brim's edge. A big bow of spotlessly white ribbon is the only trimming.

With brim enough to shade the eyes from the glare of sunny tennis courts, but not brim enough to catch the breeze in a swift motor car spin to the clubhouse, this is an ideal midsummer chapeau. It looked well with the tan pongee motor coat that accompanied it in the car, and is charming with the white blouse and skirt, visible when the coat was removed. Tan straw is the hat material, with light brown georgette crepe under the brim and around the crown. The flowers are pale pink, soft blue and plum colored; the streamers are of brown velvet.

Between cloths. Pack into cans and cover with boiling white wine vinegar, adding one heaping teaspoon onion seed, one-half teaspoon mustard seed to the quart. Some makers use a small quantity of mace as well and one-quarter teaspoon celery seed. Give a flavor liked by many, though it tends to darken the pickle. White wine vinegar gives the best colored and crispest pickle. Where a more tender is liked the onions are sometimes boiled a few minutes in salt and water before being drained and covered with the boiling spiced vinegar.

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Surplice Sash Sweater Is Craze at Resorts.

New Model Garment Favored to Become Extremely Popular.

THE surplice sash sweater is appearing at Bar Harbor, Lenox and other exclusive summer resorts, and the style is so graceful that this new sweater model is bound to become popular. The collar is a straight strip, knitted on small needles so that the weave is close and fine, and around the neck and down as far as the bust the collar turns flatly back on the sweater, rising close to the neck and back, as a straight collar always does. Below the bust the collar keeps on in three-inch-wide strips, which are long enough to be crossed, passed around the back of the waistline, crossed again and brought around to the front of the hip, where a loose knot is tied. The ends of the sash are finished with fringe. When collar-sash and turned-back cuffs contrast in shade with the sweater, the effect is very attractive. A sweater of rose-colored wool has white cuffs and white collar-sash; one of blue wool has trimmings of pale gray. The long lines given by the narrow collar and crossed sash are becoming to full figures and make an ordinary sweater much trimmer and smarter.

Most women ride in coat and breeches now, and though the skirted riding habit is still seen in the parks, in town, rarely is it to be encountered in the country. A good-looking riding suit for mountain or seashore is of tan cashmere, the coat fitted in trimly at the waistline and flaring well toward the hem. The breeches are of tan cashmere, under the edge of the coat and tapering smartly at the turn of the knee. Riding coats with belt and patch pockets have the youthful suggestion, but the plain, beautifully fitting coat is more distinguished and is exceedingly becoming to a slender, erect figure. Pineapple straw riding sailors cost about \$4, but one simply must have the right sort of headgear on horseback. Riding boots in black or tan calf are a bit expensive; a good pair costs \$17 or \$18. Laced tan riding shoes with leather puttees may be had at a total of about \$10, and most women prefer them for summer wear.

Conviction Grows of Immortality.

(Atlantic.)
That multitudes of soldiers have met their end, not only with serenity, but with a high-hearted gaiety, is a fact of overwhelming evidence. This hilarity of heroism is the highest proof a man can give of his certainty that soul is more enduring than body; and exhibit-

ed so often at the very instant of passing, may be, to the open-minded, a proof of the soul's immortality. Surely conviction of immortality from those who have seen the hideousness of carnage in a day's work, who have seen other men in all history have seen it, is a conviction deserving our respectful study.

Lemon Juice For Freckles.

Grate Make beauty lotion at home for a few cents. Try it!

Squeeze the juice of two lemons into a bottle containing three ounces of orchard white, shake well, and you have a quarter pint of the best freckle and tan lotion and complexion beautifier at a very, very small cost.

Your grocer has the lemons and any drug store or toilet counter will supply three ounces of orchard white for a few cents. Massage this sweetly fragrant lotion into the face, neck, arms and hands each day and see how freckles and blemishes disappear and how clear, soft and white the skin becomes. Yeast it is harmless.—Adv.

TODAY'S BEAUTY HINT

It is not necessary to shampoo your hair so frequently if it is entirely and properly cleansed each time by the use of a really good shampoo. The easiest to use and quickest drying shampoo that we can recommend to our readers is one that brings out all the natural beauty of the hair and may be enjoyed at very little expense, by dissolving a teaspoonful of Camellia, which can be obtained from any drugist, in a cup of hot water. This makes a full cup of shampoo liquid, enough so it is easy to apply it to all the hair instead of just to the top of the head. This, when rubbed into the scalp and onto every strand of hair, chemically dissolves all impurities. It is very soothing and cooling in its action, as well as beneficial to both scalp and hair. After rinsing out the lather so created, you will find the scalp is fresh, clean and free from dandruff, while the hair dries quickly and evenly, developing a bright luster and a soft fluffiness that makes it seem very heavy.—Paid Adv.

ANSWERS TO CORRESPONDENTS

BY LILIAN TINGLE.

PORTLAND, Or., July 12.—Will you please give a recipe for the old-fashioned root beer (non-alcoholic), also ginger beer. We drink a good deal of lemonade during the hot weather and as that takes a good quantity of sugar, I have been thinking root beer might help us to save sugar. Thanking you in advance.
MRS. S. V. K.

A root beer is generally made with molasses the use of it sometimes in place of a conservation measure. Be sure to have it very cold.

The flavoring of root beer is very largely a matter of personal taste. You can, I think, buy a ready put-up "root beer mixture" (dry) or a "root beer extract," or you might like to try one of the following "old fashioned" recipes.

Root beer No. 1.—1 ounce sassafras, 1 ounce whole allspice, 1 ounce yellow dock, 1 ounce wintergreen, 1 ounce wild cherry bark, 1/2 ounce coreander seeds, 1 ounce hops, 3 quarts molasses, 1 yeast cake, 4 gallons lukewarm soft water. Mix together the first seven ingredients and cover with two quarts of boiling water. Let stand 24 hours, then strain through a cloth and mix with the molasses, the yeast rubbed in a little water, and the rest of the water. Let stand 24 hours again, then put into bottles, tying or wiring the corks firmly, and keep in a very cold place for use. It can be used in a few hours after bottling. Too long keeping may spoil it.

It would be best to make up only a part of the above recipe, say one-fourth, until you know whether you like the flavor. One cup home-made yeast may take the place of the yeast cake.

Root beer No. 2.—1 ounce best sassafras bark, 1 ounce wintergreen, 1 ounce sassafras root, 3 pints molasses, 1/2 yeast cake, 6 quarts water. Crush and bruise the dry ingredients;

add the molasses and water and let stand overnight. A little more water may be needed if the molasses is very strong in flavor. Bottle and store as directed above. A few allspice berries may be added if the flavor is liked.

Ginger beer.—One cup sugar, 1 cup molasses, 1 ounce cream of tartar, 1 ounce bruised ginger. Pour on this 2 quarts boiling water, cover and let cool overnight. In the morning add the juice of one lemon and more water to taste. Add 1 softened yeast cake or 1 cup homemade yeast, cover and let stand 8 hours in a moderately warm place. Skim, strain, bottle and tie the corks securely, making sure that the corks do not touch the liquid. Keep in a cool place. It will be ready in 24 hours. Chill before serving and open cautiously, as the corks are likely to fly.

Ginger beer No. 2.—Two ounces bruised ginger, 1 cup molasses, 2 cups Karo and 3 cups sugar, 1 ounce cream of tartar, 2 lemons, 3 quarts boiling water, 1 yeast cake. Mix together the first five ingredients, add the juice and grated rinds of the lemons. Cover and let cool to lukewarm. Then taste and add more water as necessary. Add the yeast softened in one-fourth cup lukewarm water. Cover and let stand in a warm place overnight. Next day skim, strain, bottle and tie it, and keep it in a cool place until needed. This should keep two or three weeks without spoiling.

Let me know if none of the above recipes are just what you wanted, as I have several others.

As a sugar-saving substitute for lemonade at this season, try the juice of a mixture of equal parts loganberries and red raspberries or two parts loganberries to one of raspberries. Mix, mash and strain gently, but not to boiling point, adding 1 1/2 cups water and 2 tablespoons sugar (or less if the berries

are sweet for every box of berries.) Drain thoroughly and chill. Usually it can be diluted further when drained and a little extra juice can be extracted by boiling up the pulp again in a little water. This gives an excellent and wholesome summer drink, using little or no sugar, and at present prices will cost somewhat less than lemonade, which uses a good deal of sugar.

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Pack closely (raw) into cans, with salt added, as above, and hot water (or, better, clam juice) to cover. Seal not quite tight and finish like the crabs, given below.

Or the clam diggers may be minced, and packed closely with hot clam juice to cover. This is usually the more satisfactory way.

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