

PICTURE HAT IS SMART COMPANION FOR ANY FROCK OF FRILLED AND DRAPED NET

Immemorial Leghorn This Year Is Wreathed With Green Leaves and One Long-Stemmed Rose Laid Across the Drooping Brim.



Picture Hat for Airy Frocks.
 A girl dressed up in her formal mid-summer best is in this dainty maid, who is obviously ready for an occasion of importance. The picture hat in its shape and coloring is a smart companion for the airy frock of frilled and draped white net. Like so many formal hats of this summer, this one is in coffee brown tone—a light café-au-lait shade—and is made of georgette, the filmy stuff overhanging the brim and shading the eyes. Clusters of grapes in mauve, heliotrope and faint green make an artistic color harmony with the soft brown shade of the hat.

Auction Bridge

By ANNIE BLANCHE SMILEY

I HAVE been asked to define the difference, or distinction, between the rules governing auction and what come more properly under the heading of conventions. The distinction is a fine one and the question is somewhat difficult satisfactorily to answer.

However, rules are established precepts, maxims or principles governing the game, the observance of which works generally to the best interests of one's hand. While many of the rules convey definite information to the partner of the player observing them, as to what he may or may not hold, thus tending to the co-operation which is so essential in all partnership games, others again do not but work rather to the direct benefit of the hand employing them.

All rules have their exceptions, and it is as essential that one be as familiar with the exceptions as the rules in order to be able to apply both intelligently. Rules, in other words, are for the majority of cases, not for exceptional ones, and players are rated as average, good, very good or first-class, in proportion to their adaptability and the accuracy and quickness with which they recognize the exceptions and act accordingly. An eminent authority of a few years ago was wont to say that the only rule of play which could be taken strictly at its face value and should at all times be religiously observed was the rule to win.

While the statement carries much force and it is, indeed, true that the aim of all players is to win, it can be admitted that in the greater number of cases the best if not the only way to reach this ultimatum is in the more or less strict observance of rules. Under the heading of rules may be

ject: While there are certain conventions which are undeniably good and the observance of which often contributes greatly to the success of the side using them, others again are of little or no value, and in some cases would tend, in fact, to complicate the game and deprive it of its simplicity and strict integrity. Beside, by causing the attention of the players to be riveted upon some perhaps unessential development, it might cause him to overlook something really important, something upon the correct turning of which the success or failure of the game would absolutely depend.

Among the more important of the conventions in general use are the encouragement of the partner's suit, the highest of your partner's suit, the echo, etc. The encouragement discards is made by the discard of a seven or higher card and it asks the partner to play the suit in which it is made, as you, the player making it, have one or more tricks in the suit. Both at a trump, where it is advisable to get into the trick early, and at no trumps where it is of the greatest importance your partner should know your suit, such discard is often extremely trick-winning.

A similar form may be used to convey a similar request upon the follow to a suit as well as in a discard. That is, if you say, if to your partner's lead, commanding card you play a seven or higher card of the suit, you practically tell him you have the next command of the suit and ask him to go on with it. Both in making the discard and the follow, the higher the card you play the more insistent is your demand.

As applying to the follow, take the following: Spades are trumps and your partner leads ace of diamonds. You hold, we will say, the king, 8, 4 and 2. You therefore play the king, the highest card, the 2, or even the one next higher, the 4, but the 8, and you thereby tell your partner to go on with the suit as you can win the trick early, barring of course an adverse trump. Such play is often particularly effective when at an adverse trump you hold we will say king, jack, 8 and 2, and the dummy's queen, 10, etc., of a suit to which your partner leads ace.

Cases will develop, to be sure, where you do not hold the proper card or cards to observe the convention and it becomes purely a matter of chance whether your partner goes on with the suit. Indeed, as all players know, there are no rules or conventions or systems of play which are infallible and can at all times be made effective. When, however, certain plays are known to be effective in the greater number of cases, it is advisable to observe such play whenever the opportunity offers and profit by it when one can.

Another extremely useful convention which it would be well if more players understood and observed is what is known as the echo, that is the play of the higher of two small cards to your partner's lead of king at a trump declaration when you hold two small cards of the suit only. Some players observe the same form when they hold

Answers To Correspondents

By LILIAN TINGLE

PORTLAND, Or., June 11.—Will you kindly give a recipe for soft white sugar cookies? Mine seem hard instead of being soft, with crisp edges, the way I want them. Thanking you in advance, MRS. R. M. N.

THE trouble lies probably with your handling of the materials, rather than with the recipe. A little knack is needed in making cookies, in order that they may be properly rolled out without breaking the film of flour that prevents the soft dough from sticking to board or rolling pin. When a heavy-handed person rolls a soft dough she breaks this film, the dough often rises in the center, and frequently works in, or rolls in, more flour than is called for, the result being a hard texture instead of a crisp or light one.

A light-handed, "coaxing," spreading and patting motion with the rolling pin will quickly give a thin sheet of dough that does not stick. This "knack," however, cannot be conveyed in a recipe. It has to be acquired by practice and observation. Many women go on year after year making soggy biscuits, greasy doughnuts, hard cookies and heavy pie-crusts, not because they have never learned that there is a right and a wrong way of doing things, but because they lack the apparently simple implement, the rolling pin.

I hope the following recipe will suit you. Unfortunately it is a "general" recipe for cookies such as this, because different flours vary in their thickening properties. You should, however, measure very carefully how much flour you use of your usual flour so that you can repeat it meaningfully. The recipe is given exactly when you get the right texture. If you get too hard a mixture. Generally, if you are trying to use the same kind of flour both for bread and for cookies, the new wheat flour will find the texture of any of the latter improved if you substitute one or two tablespoons of cornstarch (according to the amount of flour) for corresponding amount of flour in each cup used.

Soft white sugar cookies—One cup butter (or mixed shortening), two cups granulated sugar, three-fourths cup milk, 2 eggs (beaten together), one teaspoon vanilla, if liked, or one teaspoon vanilla, flour to make a soft dough.

Cream the butter, beat in the sugar with a little egg to preserve the "creamed butter" consistency, then beat in just enough of the flour to preserve this same "creamed butter" consistency. Finally fold in the rest of the ingredients to make a light, soft dough. You are less likely to add too much flour if this "creamed butter" consistency has been preserved during the mixing. If you "fold" in rather than "stir" in the flour, the motion called "stirring" (the purpose of which is to make a mixture smooth and to break up lumps) will not be necessary. The dough should never be used in mixing cake or cookies. It tends to make the mixture seem thin and to cause the inexperienced baker to add too much flour in the effort to obtain a firmer, thicker mixture.

The two motions to be used are first "beating," which makes the mixture by encasing air bubbles in a sticky consistency; and second, "folding," which enables one to incorporate materials such as nuts and raisins without breaking the air bubbles formed by beating.

Roll the dough very lightly on a well-floured board, or on a piece of floured paper, sprinkle with granulated sugar (or brush with milk and then sprinkle with granulated sugar) or leave plain as you prefer. Bake in a moderate oven, watching carefully that the cookies, though thoroughly baked, are not over-browned.

BORING, Or., May 28.—Dear Miss Tingle: Would you kindly print in The Sunday Oregonian a recipe for a cake with two or three eggs; also method of mixing; also a frosting for cake. I have never been able to make a nice fluffy cake. What causes cakes to rise in the center, never cake level. Thanking you. "AN AMATEUR."

I am sorry you (and others) have had to wait so long for your reply, but a great deal of information has been interfered unfortunately with all my correspondence. I hope the following cake will suit you. Read what is said above about the use of "moderately" in making when regular cake or pastry flour is not available; and about the "motions" in cake or cookie mixing. It is quite likely, from what you say, that you are in the habit of using too much flour in your cakes—a common fault, not only among those who "cook by ear," but also among those who measure, since it is quite difficult to measure flour accurately. It is always safer, if you want a uniform product, to use a uniform product, rather than to use a variable one. In other words, "one cup flour" means four ounces of flour, "1 cup butter" means 8 ounces butter, and "1 cup sugar" means 8 ounces sugar.

New Standard Retail Price List

of
Nemo
 Corsets

Effective July 1, 1919

It has become imperative to advance prices on Nemo Corsets in accordance with the following Price List, because of the constant increase in the cost of materials, labor and overhead charges.

Adhering to our established policy never to deteriorate the acknowledged high standard of Nemo quality, and at the same time to keep them within reach of the popular demand, we have tried to adjust prices accordingly, regardless of self interest.

By comparison, you will find that the intrinsic value represented in Nemo Corsets is far above that of any other make, while the invaluable Hygienic-Style-Service, for which they have become famous, is still given entirely free of charge.

SELF-REDUCING SERVICE		WONDERLIFT SERVICE	
No. 361	\$4.25	No. 552	\$7.00
311	4.50	553	7.00
312	4.50	554	7.00
327	5.00	555	7.00
355	5.00	556	7.00
318	5.50	558	7.00
319	5.50	559	7.00
320	5.50	560	7.00
322	5.50	1003	10.00
323	5.50	995	12.00
326	5.50	998	13.50
344	5.50		
402	7.00	KOPSERVICE	
403	7.00	No. 335	\$3.75
505	7.00	301	4.25
506	7.00	302	4.25
523	7.50	305	4.50
801	8.50	356	4.50
MARVELACE SERVICE		300	5.00
No. 610	\$7.50	503	5.00
611	7.50	514	6.50
612	7.50	511	6.50
1611	12.00	512	6.50
BACK-RESTING SERVICE		812	8.50
No. 309	\$5.00	752	10.00
		992	10.00

EXTRA SIZES 38 TO 44
 No. 322—\$6.50 403, 506, 554 and 555—\$8.00 523—\$8.50
 KOPS BROTHERS New York

begin spreading. The best way is to get some expert friend to show you. A beginner sometimes finds a rather fine frosting, easier than the above. Boil 1½ cups sugar and 1-3 cup water in the same way to the soft ringing ball. Meanwhile soak 1 teaspoon gelatin in 4 tablespoons cold water (in a double boiler) until well swollen, then dissolve it over hot water. When the sugar syrup has boiled to the soft ball stage, pour it on the dissolved gelatin in the double boiler and beat vigorously with a Ladd eggbeater, then add the flavoring. Setting the double boiler in warm or cold water, as may be needed, will enable you to secure the proper spreading consistency or to regain it easily if you miss it. This gives a plain, firm, but not brittle frosting.

A superior frosting (sometimes improperly called "marshmallow frosting") may be secured by combining the above plain gelatin frosting (while hot) with one stiff beaten egg white. Put the stiff beaten egg white into the double boiler with the other mixture (after beating, but while still warm) and beat it first over hot, then over cold water to a nice spreading consistency. The advantages of this frosting are, that if you get it too stiff it is easily "brought back" by setting in warm water, or if it seems too thin it can easily be stiffened by setting in cold water; also it does not crack easily when cut and keeps better than the ordinary boiled icing.

For chocolate frosting add to the above grated chocolate or cocoa, to taste, with an extra pinch of salt, a pinch of allspice, and a little more vanilla than for a white frosting.

PORTLAND, Or., June 12.—Dear Miss Tingle: Kindly give me recipe for the following in Sunday Oregonian: Recipe for a light, crisp cake, like a pound cake, but with baking powder and milk. Also one with buckwheat flour and yeast set the night before. Please give amount for just two persons. Also how to make good clear coffee, medium strong. What proportion to a cup? Is it better to use hot water or cold water, and let it come to a boil? Shall I let it boil a few minutes, or just let it sit in a bowl. What makes coffee sometimes clear and others muddy looking? I have no percolator but always try to make it the same.

CLACKAMAS, Or., June 17.—Dear Miss Tingle: Please print the directions how to make rose beads. If possible, print in next Sunday's paper. MISS ANDERSON.

I would advise you not to waste time in making such things as rose beads, less and less things as rose beads. However, here is the recipe: Rose beads—Grind the roses to a pulp. Leave in contact with an iron pan until black. Knead the pulp and shape into beads of the desired size, allowing for shrinkage. Mark them, if desired, with a fine needle or leave plain. Run pins through them and set the pins in a board to dry the beads. When dry, polish with a little oil. If desired, beads may be washed with a drop of rose oil to extract the polishing oil. Mount on stout "bead thread," using any preferred "mounting" such as silver, gold, opaline or clear glass.

How I Nursed My Baby Longer

THE happiest days of my life were those while I nursed my baby and knew that I-I alone was making him grow strong and well.

Then came the days when he seemed hungry after his nursing, and my heart sank. But the doctor said "Don't worry. We'll just add a little more nourishment to his diet with one feeding a day of Nestlé's Milk Food."

So after all I was able to nurse him the full nine months—and when we weaned him and changed entirely to Nestlé's he didn't seem to notice the difference.

You see, Nestlé's is really just pure, sweet milk—but changed into a powder so it is easier to digest, and with none of the germ dangers of raw milk. To that they add just the right amount

Nestlé's is pure milk in powder form that is already modified and does not require the further addition of milk. Always pure and safe, always uniform, and free from the dangers of home modification, Nestlé's has stood the test of three generations and has today the largest sale of any baby food in the world.

FREE! Enough Nestlé's for 12 feedings. Send the coupon!

NESTLÉ'S MILK FOOD