

LOOSE SHIRT OF WHITE TUB SILK AND WELL-CUT SKIRT ATTRACTIVE FOR TENNIS

Maid o' Tennis Courts Also Wears Latest in Sweaters—Collarless Blouse Gives Charming Frock "Sport" Character—Beautiful Fabrics Take Severity From Costume.



Very Latest Tennis Sweater

THE tennis girl dresses for comfort and coolness, and white always looks prettiest on the tennis-court. With her loose shirt of white tub silk and a very well-cut skirt of shimmering white linen, this maid o' the courts wears the last word in tennis sweaters: a new sillon of white knitted silk with a band of plaid knitted silk in rich colors at the hip and a plain colored border on the turned-back collar. At the back, the garment is loosened, blowing slightly at the waistline, but in front a knitted-in belt of purled ribbing makes the sweater cling to the figure.

The loose, collarless blouse and perfectly plain skirt give this charming frock its "sport" character and make it simple enough for everyday wear at the country club or the beach; but the material is very luxurious—a shimmering, beautiful fabric—a tub silk in a lovely stone-blue shade. The blouse is embroidered with blue wool in two shades that harmonize with the material of the frock. The light hat is trimmed with a ribbon band in stone-blue and with white gardenias and dark mauve grape clusters.

The smart sport costume of the season escapes severity because of the soft, beautiful fabrics that go into its making. Fabrics are chosen with care and with wisdom; this attractive morning blouse of sheer Irish linen with hand-scattered frills and pin tucking. The skirt is of soft, loose-fitting white linen, has buttoned-down pocket flaps to give it the sport suggestion. It is also a little wider at the ankles than a more formal skirt would be. The linen skirt demands high-heeled footwear; preferably white boots with the new slender toe and buttoned top.

Answers To Correspondents By Lilian Tingle.

PORTLAND, Or., July 28.—Dear Miss Tingle: Will you be so kind as to give me the recipe for dill pickles. Am sending you stamped envelopes so that I may receive recipe direct, as I have so many cucumbers I want to pick. Thank you for your favor and hoping this is not asking too much of you. MRS. J. B. BUCHHEIM.

I AM sorry to disappoint you, but it is never possible for me to send "recipes" by mail. Following are two ways of making dill pickles. They may also be made with more vinegar. Dill pickles No. 1—Select perfectly fresh even-sized cucumbers. Wash and leave them in salt water over night, using ½ cup salt to 4 quarts water. Boil together 1 quart vinegar with 10 quarts water and 3 cups salt over night (so as to have it cool in the morning). Drain the cucumbers, pack into 2-quart Mason jars, with branches of dill and a few cherry leaves between the layers. Add 1 tiny red pickling pepper for each jar and a tablespoon each of mustard seed and grated horseradish. Fill up the jars with the mixture of water, salt and vinegar. Seal at once and store in a cool place. This amount is for about 100 medium-sized pickles.

Dill pickles (fermented)—Soak in brine overnight, as above. Drain and dry. Pack into a stone crock in layers with three or four blossom ends of dill, a teaspoon of pepper corns and a tiny bit of bay leaf between each two layers. Repeat until the crock is nearly full, adding an occasional tiny red pickling pepper, if liked. Some makers also add a teaspoon of mustard seed and grated horseradish to each layer. Cover the top with dill stalks and vine or cherry leaves. Pour on a brine made with 1 cup salt to 4 quarts water. Place a wooden board or plate one top to keep the pickles below the brine. Cover with a cloth and let stand over night. The next day place to ferment. Then add 1 cup vinegar for every 100 pickles. Rinse off the salt from the cloth and scald the cloth daily. When the vinegar has been added the pickles may be either

Wash the cucumbers and soak in brine over night, using ½ cup salt to 4 quarts water. Drain next morning and pour boiling water over them, letting them drain very well so that the surface is dry. Have the chosen spices in a bag and heat the vinegar with the spices and sugar very slowly, but do not let it reach boiling point. When just below boiling point add the pickles and remove at once from the fire. Pack the pickles into jars, fill up with vinegar and seasoned vinegar and seal at once. If pickling onions are used for flavor allow one or two to each jar. Let them soak in brine and be scalded with the cucumbers. Many makers like to place one tiny red pepper, a teaspoon of mustard seed and a bit of horseradish in each jar with a little of the other spices. Others prefer to omit the spices from the jar and simply scald them in the vinegar.

When the cucumbers are home grown in a small garden it is not always possible to have a sufficient number of the same size ready at the same time. In such a case they may be gathered as soon as they are large enough (always with a tiny bit of stalk) and put into a crock containing brine made as above, but with the addition of one cup vinegar. They must be kept well below the brine with a weighted plate, as above are likely to be infected with scum-yeast or mold. When enough have been collected they may be freshened in cold water and then finished as sweet, sour, or mustard-pickles, or they may be used in chopped pickles and relishes. Keeping them well below the brine during this preliminary salting is, however, essential.

Butter for winter use. Give the butter a second thorough washing and working with a butter paddle in order to get it as free as possible from buttermilk or water. In some cases a little extra salt may be added. Some makers work in one-third teaspoon soda with each pound of butter, but this is an old method, which while it aids the keeping of the butter as far as rancidity goes, tends to spoil the flavor and deprecate it in other ways. Have the crock or tin lined with out by boiling brine and put a one-fourth-inch layer of salt at the bottom. Dip a cheese cloth in very strong brine (made with one cup salt to two cups water) and line the crock completely with this, letting the ends hang over the sides and leaving them long enough to cover the top of the crock when folded back again. The strong brine should leave the pores of the cloth full of crystals when cooled. Pack the worked butter as tightly as possible into the lined crock or jar, pressing down thoroughly to avoid spaces. When about one inch from the top, fold back the brined cloth to completely cover the butter, tick it well down and pack salt over this. Close the crock tightly. If a muslin is used, seal it with a strip of muslin dipped in hot paraffin and salt, or a strip of cotton cloth dipped in a mixture of paraffin and salt. For a shorter time of keeping butter may be thoroughly washed, worked and salted to taste and packed very

PORTLAND, Or., July 29.—Please give directions for molasses chocolate caramels. "LUCILE."

Chocolate caramels—1 cup molasses, 1 cup glucose (or 2 cups molasses if a very strong molasses flavor is desired), 1 cup top milk, 1 cup cream, ½ pound grated sweetened condensed milk, ½ cup butter, ½ teaspoon salt, 1 teaspoon vanilla. Cook until thick in a double boiler, then pour into a well buttered tin to a depth of ¼ inch. When nearly cold turn out on wax paper, and cut into cubes. Wrap each in paraffine paper, which quickly becomes unattractively sticky if exposed to air.

Country Club Frock in Semi-sport Style.



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packed in jars and sealed, or kept in the crock in a cool place. The latter method is more risky and troublesome. If it is followed, the cloth muslin, rinsed and scalded daily in warm weather and twice a week in cold weather. The pickles must be kept well below the liquid. One pickle exposed to the air may infect the whole lot. If the liquid is not very acid a little additional vinegar, added after a week or two, may aid keeping. Green tomatoes may be similarly pickled. A recipe for dill beans was given recently, but for these the beans need to be parboiled before being placed in the brine. A few tiny onions may be added to the beans or cucumbers if liked.

The outside of this casing should then be coated with yellow wash or white wash. The meat thus protected should not be piled up, but should hang in a cool, dry place.

(2) Directions for making sweet pickles were given recently in this column. Here, however, is another recipe:

Sweet Pickles—The pickles must be washed and scalded, of even size and cut with a tiny bit of stalk. For 300 very tiny pickles allow 3 pounds brown or white sugar, 1 pint good pickling vinegar, and all or any of the following flavorings, according to personal taste: Cloves, cinnamon, whole mace, whole pepper-corns, dried tarragon, bay leaves, horseradish, tiny red pickling peppers, celery seed, mustard seed, pickling onions.

Wash the pickles and soak in brine over night, using ½ cup salt to 4 quarts water. Drain next morning and pour boiling water over them, letting them drain very well so that the surface is dry. Have the chosen spices in a bag and heat the vinegar with the spices and sugar very slowly, but do not let it reach boiling point. When just below boiling point add the pickles and remove at once from the fire. Pack the pickles into jars, fill up with vinegar and seasoned vinegar and seal at once. If pickling onions are used for flavor allow one or two to each jar. Let them soak in brine and be scalded with the cucumbers. Many makers like to place one tiny red pepper, a teaspoon of mustard seed and a bit of horseradish in each jar with a little of the other spices. Others prefer to omit the spices from the jar and simply scald them in the vinegar.

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highly into one-pint wide-mouth jars. The jars should be rinsed first in hot, then in cold water, and the butter must be tightly packed, squeezing out all possible water and air. Cover the top with melted paraffin, letting it run down the sides about one-half inch to make a secure seal as in setting jelly, then screw or clamp on the lid, and store in a cool place. The advantage of this method is that small quantities may be packed at a time, and that only one jar at a time need be exposed to the air when opened.

Portland, Or., July 26.—Will you please tell me how halibut is cooked like "fillet of sole" method of the Portland restaurants? Thanking you in advance. H. W. H. H. H.

The halibut should be cut below the body opening so that there is a cover of solid meat on four sides of the back bone. Have the fish cut in one piece to 4 inches thick, instead of in the usual ¾-inch "steaks." Cut off the fins with scissors and with a sharp knife remove the dark skin. Then cut the fish in thin slices, keeping cut the knife parallel to the back bone. This gives you thin boneless filets, cut across the grain. When all the slices are cut from the dark side, turn and cut from the other. The runny grubs may or may not be removed. The skin, fins and striped backbone may be boiled to make stock for a chowder or for a hot sauce for filets.

Place these thin evenly cut, boneless slices in a marinade of French dressing made with equal parts lemon juice and vinegar for each with a slice of onion if liked. A bit of thin cut lemon rind and a bay leaf may or may not be added. Leave the fish in this marinade either one hour or even over night (according to the weather and convenience). Have ready dry bread crumbs and a piece of clear wrapping paper with well seasoned flour on it in a heap. Salt, white pepper and a little very dry bread crumbs give a good seasoning, but a "hint" of mace or nutmeg may be used if liked. Have ready also a pile of sifted bread crumbs on another piece of paper, and two plates, one covered with a folded "draining paper" and the other containing an egg well beaten with 3 table-spoons milk or water. Take a slice of fish from the marinade, put it on the pile of seasoned flour, raise the edges of the paper and behold your fish, "untouched by human hand," is neatly dried, seasoned and floured. Then dip it in the beaten egg, drain it on the end of your fork and drop on the pile of crumbs. Toss it in these by raising the edges of the paper and shake with the draining paper. Hence it is transferred to the kettle of hot crisco or oil. It is fried over the fire and browned on both sides. If the fat should be just hot enough to brown ½-inch cubes of bread in 30 seconds. When of a nice golden brown, drain first over the draining paper so that there is no trace of grease. Then "fat-proof" coating" keeps out the grease and keeps in the juiciness and flavor. Serve hot with sauce tartare or tomato sauce or a sauce made with fish stock, egg yolk, butter and lemon juice, or chopped mustard pickles. Or if the pieces are rather small, serve cold on lettuce with mayonnaise or boiled dressing or Thousand Island dressing.

THE following hands illustrate in a forcible manner the difference between the ordinary and the real player at auction, the player who is possessed of intuition and can foresee and plan for contingencies which may arise during the course of play, sometimes, indeed, not until the game is nearing its end.

Card sense is one of those rare things which few people possess, but which give those possessing it an immense advantage over those less favored. What it is can scarcely be described. It is one of those vague, elusive qualities, hardly reducible to words, which enables a player to draw unerring inferences as to the right thing to do at the right time, and to evolve a trick or tricks out of seemingly impossible situations, whereas the ordinary player would see nothing but failure. If one study the methods of the expert player he will see that this development of a hand is different from that of the ordinary player, that he foresees, plans for and often forestalls the plans of an opponent often even before that opponent is really conscious of his plans. While card sense, as such, is intuitive and cannot be acquired by systematic knowledge and systematic practice with players better than one's self will often develop something closely akin to it which will stand one in good stead and tend materially to improve one's play.

The dill pickles with most players is that they do not take time to study their hands or the development of play. The greater number seem possessed of a feverish anxiety to play as many hands as possible at sitting, either not realizing or not caring, if they do realize, that the only way they can improve their play and come out better at the end of a sitting is carefully to observe situations as they develop and by every means in their power to endeavor to turn them to their advantage. Better play a few hands well, playing them if need be over and over again, until it is seen that a certain treatment possesses a decided advantage over any other treatment, than to play an indefinite number of hands, gaining nothing in knowledge or experience which will be of help at some future time.

I strongly advise all players who really wish to improve their game to join a small practice club made up of such players only as will cheerfully play every hand in the lead and the bettement of their play, playing hand over hand over again, discussing and analyzing situations and calling for the advice of some competent instructor in cases which they are unable to decide. By systematically following such course for a few months or longer, improvement would, in most cases, be the result.

I Don't Have To Worry Now!

THERE was a time when I worried over my baby, because he was so thin and pale. We were trying to feed him raw milk with water, because I couldn't nurse him—but it was too hard for his little stomach to digest.



"Isn't there some form of milk easier for him?" I asked my doctor. "Let's try Nestlé's Milk Food," he said. "That is just pure milk, you know, in powder form—but much easier to digest because the curds are broken up—and more nourishing because just the right amount of sugar and cereal is added."

I don't have to worry now! Those dimpled arms and legs—that slow, sweet contented smile—those long, quiet restful nights and the happy days—they tell me my baby is safe at last.

If you are worrying about your baby, I hope you will try Nestlé's Food. The Nestlé Company's free Mother's Book on how to take care of baby, and enough of the Food for twelve feedings.

If you fill out and send the coupon below, I know they will be glad to help you as they have been helping mothers all over the world for fifty years.

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

NESTLÉ'S FOOD COMPANY INC.
216 Call Bldg., San Francisco, Cal.
Please send me free book and trial package.
Name _____
Address _____
City _____ State _____

Trick 1—A leads his king of clubs, and follows with jack, thus showing he holds both ace and queen. Z trumps the trick and instead of at once leading the hearts, he adopts entirely different tactics. To be sure, he and dummy together hold eight trumps to one trick. At the table where game is made the play went as follows:

Trick	A	Y	B	Z
1.....	K♦	3♦	5♦	4♦
2.....	J♦	3♦	8♦	4♦
3.....	A♦	4♦	2♦	J♦
4.....	A♦	9♦	7♦	6♦
5.....	7♦	3♦	3♦	6♦
6.....	3♦	5♦	Q♦	3♦
7.....	10♦	K♦	2♦	A♦
8.....	2♦	J♦	9♦	3♦
9.....	5♦	7♦	6♦	A♦
10.....	6♦	4♦	Q♦	5♦
11.....	8♦	3♦	K♦	5♦
12.....	10♦	Q♦	K♦	5♦
13.....	J♦	A♦	K♦	5♦

*Denotes winner of trick.
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Trick 2—A leads his king of diamonds, and follows with queen. Z trumps the trick and instead of at once leading the hearts, he adopts entirely different tactics. To be sure, he and dummy together hold eight trumps to one trick. At the table where game is made the play went as follows:

Trick 3—A leads his king of spades, and follows with queen. Z trumps the trick and instead of at once leading the hearts, he adopts entirely different tactics. To be sure, he and dummy together hold eight trumps to one trick. At the table where game is made the play went as follows:

Discolored or Spotted Skin—Easily Peeled Off

The freckling, discoloring or roughening to which most skins are subject at this season, may be removed by the use of ordinary mercurized vasoline, spread lightly over the face before retiring and renewed in the morning with soap and water, completely peels off the disfigured skin. You need not get more than an ounce of it was from your drug-gist.

There's no more effective way of banishing freckles, liver spots, moth patches, or other cutaneous defects. Minute, almost invisible, skin particles come off each day, as the process itself doesn't even temporarily mar the complexion, and you soon acquire a brand new, spotless, girlishly beautiful, healthy skin.

How to Protect Your Skin and Bring Roses to Your Cheeks

Hot Summer Sun Trying on the Complexion

A Free Oatmeal Prescription Does Its Work Overnight. You Can Prepare It At Home.

New York.—Exposure to sun, dust and wind has a very bad effect upon the skin and complexion. There is a way to overcome this. It is my own discovery and takes just one night to cure such marvellous results. My friend Edna Wilder, when her friends ask her about her wonderful complexion and her hands and arms. "You can do the same thing I did," she says, "I never first in telling others just what brought about such remarkable results. Here is the identical prescription that removed every defect from my face, neck, hands and arms. Until you try it, you can't believe in the marvelous change it will make in just one application. The prescription is as follows:

"Go to any grocery store and get ten cents worth of ordinary oatmeal, and from any drug store a bottle of Derwille. Prepare the oatmeal as directed in every package of it. Remove and apply at night and morning. The first application will astonish you. It makes the skin appear as though it were made of velvet. I especially recommend this method for a yellow skin, shiny nose, freckles, tan, sun spots, chafed pores, rough skin, ruddiness, wrinkles, and in fact every blemish the face, hands and arms are heir to. If your neck or chest is discolored from exposure, apply this combination three or four times a day, and the defect will disappear. It is absolutely harmless and will not produce or stimulate a growth of hair. No matter how rough and ungainly the hands and arms or what abuses they had had through hard work and exposure to sun and wind, this oatmeal-Derwille combination will work a wonderful transformation in 12 hours at the most. Thousands who have used it report the same results I have had. 'My complexion was poor and my skin rough. My neck, chest, hands and arms were dark from exposure. The very first application of this wonderful Derwille-Oatmeal combination convinced me that my poor complexion and skin blemishes would soon be a thing of the past. In a few weeks all these unsightly and objectionable defects have entirely vanished. I look ten years younger, and feel just as well as I ever did. My complexion is entirely disappeared and I shall always use it to keep my complexion at its best all the time. I have recommended it to my girl friends and they are just as enthusiastic over it as I am. We all use it before going to the theater, dances or parties and it's wonderful what a difference it makes in our appearance.'"

Mrs. G. V. writes: "Oatmeal and Derwille are the best things I have used for my complexion. I had many deep-lined wrinkles and a yellow, rough skin. My hands and arms were dark and spotted with freckles. After eight weeks' use of this wonderful Derwille-Oatmeal combination my complexion and skin defects have entirely vanished. I look ten years younger, and feel just as well as I ever did. My complexion is entirely disappeared and I shall always use it to keep my complexion at its best all the time. I have recommended it to my girl friends and they are just as enthusiastic over it as I am. We all use it before going to the theater, dances or parties and it's wonderful what a difference it makes in our appearance.""