

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 loose, 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 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 loose, blowing slightly at the waistline, but in front a knitted-in belt of purled ribbing makes the sweater cling to the figure.

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

Answers to Correspondents

PORTLAND, Or., July 28.—Dear Miss Tinsley: 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 ready to be pickled. Thank you for your favor and hoping this is not asking too much of you. Sincerely, MRS. J. B.

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 1/2 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 to each jar 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 well with dill stalks and vine or cherry leaves. Pour on a brine made with 1 cup salt to 4 quarts water. Place a crock cover or plate one top to keep the pickles below the brine. Cover with a cloth and let stand for 10 days. Turn place to ferment. Then add 1 cup vinegar for every 100 pickles. Rinse off the brine. When the vinegar has been added, the pickles may be either

Slit Lines Avoided In Sport Costume



Country Club Frock In Semi-sport Style

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 must be rinsed and sealed 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 needed to be parboiled before being placed in the brine. A few tiny onions may be added to the beans or cucumbers if liked. Some makers use a few juniper berries in their dill pickles, others use a

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: Wash cucumbers, 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 cucumbers and soak in brine over night, using 1/2 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 the 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 sealed 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 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. Cucumbers 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 butter worked out with 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 having 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 keg 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, stick it well down and pack salt over this. Close the keg tightly. If a muslin is used, seal it with a strip of muslin dipped in hot paraffin and salt. A crack in the muslin will ruin the butter. For a shorter time of keeping butter may be thoroughly washed, worked and salted to taste and packed very

tightly into one-pint wide-mouth jars. The jars should be rinsed first in hot, then in cold brine, 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 28.—Will you please tell me how halibut is cooked like "fillet of sole" at the Portland restaurant? Thanking you in advance. H. QUERWITZ. 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 1/2 to 4 inches thick, instead of in the usual 1/4-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 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 dark skin 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 the 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, giving a good coating, 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 a sugar well with 1/2 cup of 3 table-spoons milk or water. Take a slice of fish from the marinade, put it on the pile of seasoned flour, raise the edge 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 shaking with the draining paper. Then it is transferred to the kettle of hot crisco or oil. It is fried over the heat of a gas burner. The fat should be just hot enough to brown 1/2-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 greaseiness. The "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 boiled dressing or Thousand Island dressing.

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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:

the commanding spade and two hearts. B has been badly put to it on account of his discarded. To give up his tricks in spades is heart-rending, yet unless he keeps protection in hearts it will be impossible for him to get the lead. There is nothing to do then but to discard the spades to the king, keeping the heart king protected. At the tables where diamonds were first exhausted, B making the same discard as, before, the hands at trick 11 were as follows:

Table with 4 columns (A, Y, B, Z) and 10 rows of card symbols and numbers. Includes a key for symbols like AQ3, K9, etc.

Y is in the lead, he having taken the previous trick with a high club. He is forced to lead the heart, whether he at once make the ace or lead a small one. B gets in with the heart king, and the king of spades. This is the other hand:

Table with 4 columns (A, Y, B, Z) and 13 rows of card symbols and numbers. Includes a key for symbols like AKQJ5, etc.

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 heart, he leads the ace, which is followed by the king. To be sure, he and dummy together hold eight trumps to one in the top honors, and a 1-1-1-1 rule which says that when you, the

Hot Summer Sun Trying on the Complexion

How to Protect Your Skin and Bring Roses to Your Cheeks. 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," says Mrs. Edna Wilder, when her friends ask her about her wonderful complexion and her arms. "You can do the same thing for your face, neck, arms and hands. I follow my duty, to tell every girl and woman what this wonderful prescription does. I never first of 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 the marvellous 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 Derwille and apply it at night and morning. The first application will astonish you. It makes the skin appear so fine, so smooth and so velvety. 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 there and the objectionable 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 defects had 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 is wonderful what a difference it makes in our appearance." Mrs. G. V. writes: "Oatmeal and Derwille have only to get very best effect. You need nothing else, and it is so simple that any girl or woman can afford it. The manufacturers' drug store guarantee that there will be a noticeable improvement after the first application or they will refund the money. It is sold in this city under money refund guarantee by department stores and all druggists, including the Woodward-Clark and Owl Drug Store."