

GORGEOUS BATHING COSTUMES ABOUND ON BEACH OF FASHIONABLE AND GAY NEWPORT

Sport Costumes for Morning, Lovely Frocks of Airy Fabric for Afternoon, and Dance Gowns for Evening Rule—New Linen Dresses of Distinction Seen.



3987—Tea Blouses Adorn Verandas in The Afternoon.

3982—Striking Frocks Worn at Newport.

NEWPORT is at the height of its gaiety now, and will continue to be the gathering place of notable until the smart set begins to migrate to Lenox in time for autumn coloring in the foliage. The sea for midsummer, the Berkshires for September, then back to town to replenish one's wardrobe for the gay season that occurs before another migration to Palm Beach. So the year goes round!

Sport costumes for the morning, at Newport, lovely frocks of airy fabric for the afternoon, and for the evening dinner or dance, gowns! As a variation, this summer there are tea-blouses. These delightful affairs are a sort of glorified middie—a loose, slip-over-the-head garment without obvious fit but made of soft, rich fabric that takes the loveliest lines and makes its wearer a picture of ease and grace. The tea-blouse is not for a public appearance; it is worn at home, on one's own veranda, and is to the outdoor wardrobe what the tea-gown is to the indoor wardrobe, in town.

An enchanting tea-blouse is of blue and rose printed crepe in a blurry, indistinct pattern in which the two colors blend in soft lavender and mauve. The blouse is cut on straight lines with kimono sleeves and is so roomy that it hangs softly and loosely on the figure. The lower edge comes just over the knees, and the neck is cut out in a deep V that touches the waistline. A few collars of the material rolling softly back from the opening all round. This very deep V opening demands something under it, and there is a camisole of cream georgette, supported by blue ribbon straps, and attached to a straight skirt that descends below the knee-length blouse. A wide, soft wash of the cream georgette ties in the loose tea-blouse at the waistline. A wonderfully comfortable costume to slip on for the home dinner when there are no guests and one is tired after a strenuous day.

New Fashions Tried Out.
A great many striking modes are evident at Newport about this time. They are not to be taken as absolute prophecies of fall fashions, for they are the tentative styles; the halcyon d'essai, which Paris always puts out in midsummer and which appear at Newport with magical rapidity after their launching at the French capital; others will fade into oblivion very speedily, but all are worth studying.

One of these new fashions appeared at a Newport garden party last week and the wearer asserted that her frock was an exact copy of one worn by Miss Gaby Deslys at the French races recently. There was a foundation of cinnamon brown foulard with rather large white dots and over this, at back and front of the skirt, fell an apron of knife pleated organdie. These apron panels were just a trifle longer than the foulard skirt. Panels of organdie, slashed off squarely at the waistline and edged with white cotton fringe and fell at back and front of the foulard bodice, the latter reaching only as high as the bust line. The sleeves were of the same material, edged with white cotton fringe and fell at back and front of the foulard bodice, the latter reaching only as high as the bust line. The sleeves were of the same material, edged with white cotton fringe and fell at back and front of the foulard bodice, the latter reaching only as high as the bust line.

Less striking in style and most beautiful in color was another costume worn at the same affair. The frock was of georgette in a spreading figured pattern in two shades of gray. This was mounted over a foundation of satin in the new Versailles blue shade—a rich blue, much like the color that used to be called gendarme blue. Pippins and bands of gray tricolette trimmed the frock, which was in the new long-blouse and narrow skirt style, with a sash confining the loose drapery of the blouse. A hat of glazed black hemp with trimming of Versailles blue taffeta; patent-leather boots with black buttoned tops and long-wristed gloves of pale gray suede, completed this costume, which was to a conven-



3374—A Stunning Girl Wears Black, Gray and Blue.

tional taste, more distinguished than the foulard and organdie frock copied after a model in Miss Gaby's wardrobe. But it is the dashing, daring styles—these balloons d'essai of Paris—that make Newport so interesting, from a fashion standpoint in midsummer.

Bathing Dresses of Rich Fabric.
Now they are using the faddish and expensive tricolette for bathing suits! Could extravagance further go? But luckily, very little fabric is required to make a swimming jumper which falls some inches short of the knee and has slashes for the armholes, with not a sleeve to its name. Sometimes the fitted knickers underneath are of tricolette, but more often they are of jersey silk because that material has a more graceful, clinging quality. There is an encouraging thought about these tricolette bathing dresses. They are just appearing, so they will probably be the rage next summer; and since any tricolette frock on this season's lines can easily be rebuilt into a bathing suit for another season—why not have that rather expensive tricolette frock one was hankering about for autumn and winter wear?

Haystack Sport Hat Liked.
There is a new sport hat which is making a tremendous hit at Newport this summer. One sees it on the beach and at the Casino during the tennis matches. It is called the haystack hat and does look rather like its name from a distance. It is made of rows and rows of narrow, fringed-out straw, one fringe overlapping the next, all the way up the brim and crown. Two-toned ribbon of rather narrow width trims this striking hat, which is, at least, light to wear, cool and shady. At the Casino also one sees many linen dresses. Now that linens are back in fashion, they are being taken with enthusiasm. The government-

only released linens from the list of war requisites a few months ago, and it was scarcely believed that there would be a strong vogue for linen wearables before next summer—or for Palm Beach in January. But the moment linen was available for frocks, women found they could not do without a few linen costumes this summer—so deep is the love of femininity for this admirable fabric—and the new linen dresses appearing at Newport are very authoritative expressions of the mode. Canary-colored linen seems to be a favorite, and some of these linen costumes are braided in self-tone soutache in handsome effect. New sport skirts for tennis wear at the Casino are of white linen, tucked from belt to hem in rather narrow tucks placed at least six inches apart. You run across the stunning new linen costumes at ultra fashionable summer resorts; for linen has returned to fashion with the end of the war—and fashion is making the most of it. Here (3982) is a striking costume of yellow linen, embroidered on the blouse part with soutache braid in a slightly deeper yellow. Large white pearl buttons are smartly placed on the plain linen surfaces. The shape of the cuff is a special feature for observation.

They call them "tea blouses" and they are as comfy and cool to slip on of a summer afternoon—as any loose middie blouse that the patching girl affects. This tea blouse (3987) is made of a gray and pink figured georgette and under it is a slip of sheer white cotton voile supported by ribbon shoulder straps. The loose tea blouse droops gracefully over this white slip and there are wide cuffs of the voile, and a sash of voile, to give the costume continuity—as one might say. Great reserve of color combined with lavish richness of fabric makes for a

fine distinction in dress. This effect (3974) was notable in the pictured costume worn at Newport. The frock is of printed georgette in two shades of gray, over a slip of satin in the new Versailles blue. Bands of stone gray tricolette trim the blouse. The hat is

Answers To Correspondents By Lilian Tingle

PORTLAND, Or., Aug. 10.—Will you kindly give directions for making good light popovers that will not fall? Thanking you in advance.
MRS. D. C.

POPOVERS.—Two eggs, one cup flour, one cup milk, $\frac{1}{4}$ to $\frac{1}{2}$ teaspoon salt (according to taste). Sift the flour with the salt, make a hole in the center, drop in the eggs (unbeaten), and begin stirring, adding the milk gradually to mix a smooth batter to the "sticky" or "thin drop batter" stage. At this point beat very thoroughly, adding the rest of the milk to make a thin batter of creamy consistency. Have ready rising-hot earthen or iron popover cups or muffin pans well greased and with perhaps one-quarter to one-half teaspoon hot fat in the bottom of each. Fill them little more than one-third full of the thin batter and put quickly into a hot oven. There is no baking powder in them, consequently there must be the strong heat at first to puff them (with the steam and hot air), and to harden a little coating of egg and flour to retain the puff. Putting them into too slow an oven is a frequent cause of heaviness. In 30 minutes, according to their size, they should be well puffed to three or four times their original bulk, and should be pretty well browned. If, however, they are taken from the oven at this point they are sure to fall, since the sides are not yet firm enough to stand alone after the air inside them has escaped. The latter part of the cooking therefore be left in the oven until they are firm in the cracks and not in the least leathery. In order to avoid over-browning, the heat may be reduced a little at this point. They should be quite hollow inside and crisp on the outside, and brown all over.

Besides their use as a hot bread, popovers may also be served as a dessert. In this case they should be sprinkled with powdered sugar and filled with jelly, preserves, fresh berries or sliced peaches or stewed fruit (with or without whipped cream), custard, chocolate cream, or any other preferred filling. They may also take the place of patty-shells and be served as an entree, or supper, or luncheon dish, if filled with some savory mixture—such as creamed meat, fish, or vegetables, savory minced fillings, or a combination of fish or meat and vegetables, in an appropriate sauce, or with "hot salad" mixtures.

Mustard Pickles.—One large cauliflower, two quarts small pickling onions, one quart young string beans, two quarts firm green tomatoes. Wash and prepare the vegetables, skinning the onions, breaking the cauliflower into small florets, slicing the tomatoes and cutting off the ends of the beans. Cover with a brine made with one-fourth cup salt to one quart water. Let stand in this one hour, then heat until just below boiling point, plunge into cold water and drain quickly. Mix one cup flour, three cups sugar, two ounces English mustard (or more or less to taste), two ounces turmeric, add enough

cold vinegar to make a thin paste. Combine this with two quarts hot plain or spiced vinegar, heat until it thickens slightly, stirring to prevent burning. Add the vegetables and let cook about 15 minutes, then seal at once. The vegetables should not be soft. One teaspoon alum added to the brine in which they are scalded tends to crisp them, but is not very wholesome. A little mustard seed and celery seed may be added to the pickles if desired. The mustard seed (both may be omitted), one or two hot sweet red peppers, if liked. Chop all the ingredients after removing the skins of the tomatoes and onions and the skins, seeds and veins of the peppers. The other ingredients may then be added and the mixture sealed cold or all may be simmered together one hour, the latter tending of course to keep a little better. Some makers add a little more sugar. A little very finely chopped celery may also be added if liked.

Corn Relish.—One small cabbage, two large onions, six large ears of corn, two tablespoons salt, two tablespoons sugar, one-half cup vinegar, one teaspoon each cloves, nutmeg and allspice, one tablespoon each celery seed and white mustard seed (both may be omitted), one or two hot sweet red peppers, if liked. Chop all the ingredients after removing the skins of the tomatoes and onions and the skins, seeds and veins of the peppers. The other ingredients may then be added and the mixture sealed cold or all may be simmered together one hour, the latter tending of course to keep a little better. Some makers add a little more sugar. A little very finely chopped celery may also be added if liked.

Chili Sauce.—Two dozen sound ripe tomatoes, three green sweet peppers, three large onions, two tablespoons salt, one-fourth to one-half cup sugar, one quart vinegar, one teaspoon each cloves, nutmeg and allspice, one tablespoon each celery seed and white mustard seed (both may be omitted), one or two hot sweet red peppers, if liked. Chop all the ingredients after removing the skins of the tomatoes and onions and the skins, seeds and veins of the peppers. The other ingredients may then be added and the mixture sealed cold or all may be simmered together one hour, the latter tending of course to keep a little better. Some makers add a little more sugar. A little very finely chopped celery may also be added if liked.

PORTLAND, Or., Aug. 12.—Dear Miss Tingle: Will you kindly give me a few recipes for appetizing food that would be suitable for persons suffering from nervous exhaustion and indigestion and who must eat light food every two or three hours? Thanking you in advance.
MRS. E. J. K.

I fear your question is too vague for a really helpful reply. The things of chief importance in such cases are not recipes, but skill and inventiveness, delicateness and resourcefulness on the part of the person preparing and serving the food, together with a knowledge of food values in general and of the patients' special needs and likings in particular. "Indigestion" is of many kinds, and food that would be very suitable for one patient might be most unsuitable for another. Also the total daily amount of the various kinds of

food materials needs to be known and planned for according to the needs of the individual patient.

I would suggest that you obtain from the public library Dr. Rose's book on "Feeding the Family" so that you may have at least some general notion as to whether you are supplying the particular kind and amount of nourishment needed, and a few books of recipes such as Fannie Farmer's "Cookery for the Sick and Convalescent," Fannie's "Cookery for the Sick," Mrs. Hill's "Cooking for Two," and "A Cook Book for Nurses," by an author whose name for the moment escapes me. Study of these will enable you to plan wholesome and appetizing meals; but I cannot see that the few recipes I have space for in this column, selected of necessity at a haphazard without any knowledge of your patient's regimen, needs or likings, could be of any real service to you. In general you will probably need a variety of carefully made milk soups, meat and vegetable soups, custards with and without well cooked cereals, delicate egg dishes, cereals cooked in milk, delicately cooked vegetables, occasional bits of tender, delicately-broiled steak, chop or fish, and so over it, over and over again, with a few changes. The difficulty of cooking for an invalid lies in the fact that since simple things in their highest perfection are called for, there is nothing to disguise lack of skill or lack of quality. Not a "recipe" but "judgment" is necessary to cook the materials "to a turn," and

to secure the exactly right flavor, appearance and texture, and prompt, dainty, appetizing service of simple things.

If you have any special recipe or special type of dish in mind, I shall be glad to attempt to supply it, but I think you can get more real help from the books named above.

Wiping of Hair Necessary in Warm Weather.

IF YOUR hair persists in getting heavy and oily in warm weather, in spite of a careful fortnightly shampoo, try wiping it each night in addition to the brushing you never omit. Use a big, soft, very absorbent Turkish towel and rub it quite hard over the hair—not with a long stroke as you brush, but with quick, firm little dabs of two fingers, pressing the towel hard against the hair and scalp. Go over the entire head this way, with the hair hanging down. The soft towel will absorb a great deal of the surplus moisture and oil on the hair and you will find your hair much more fluffy and tractable for coiffure arrangement. Treat the hair every night to this wiping with the soft towel and I think you will find the fortnightly shampoo quite sufficient. Some women wash their hair every week in summer, to keep the oil out of it, but very often a too frequent shampoo weakens the hair and makes it grow thin.

When My Baby Smiles

WHEN that slow, sweet smile spreads over my baby's plump little face and his bright eyes almost disappear in one tremendous chuckle, I am the happiest woman alive.

Because I know, you see, that a baby only smiles like that when he is well—when his little stomach is digesting his food perfectly, when he is on the happy way to health.

I can hardly believe he is the same baby who used to have so much trouble with the curds of milk all through those long weary days when I first found I couldn't nurse him.

We knew he had to have milk in some form—and I bless the day when we found that Nestlé's Milk Food is better for a baby's stomach and easier to digest than any other form of milk.

You see, in Nestlé's the tough milk curds are broken up and made easier to digest. Then they add cereal and sugar—so when you add water and boil you have everything your baby needs for healthy growth.

I know the Nestlé Company will be glad to help you as they helped me if you will fill out and send the coupon below. They will send you free, enough Nestlé's Food for twelve feedings and a Mother's Book by specialists on how to take care of your baby. They want your baby to smile, too!

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.

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