

POLO COAT PREFERABLE TO WARM SWEATER, RIDING HABITS OF LINEN ATTRACTIVE

Bathing Suit, of Dark Blue Jersey With Buff Stripes in Girdle Effect at Waistline, and Slashed at Sides to Give Freedom in Water, Is Modest and Sensible.



1649, Isn't This an Ideal Coat for Sport Wear?

THESE loose, boyish polo coats (1649) are very much the thing this year. If you have wondered why good looking sweaters are offered at such attractive prices, look for the answer in these new polo coats. They are much smarter this summer than sweaters, for general wear over skirt and blouse sport costume. The loose, sporty looking coat is made of very soft light wool fabric, warm enough to be comfy in a sea breeze, but without the bulk that is uncomfortable on a warm day. The coat is of Irish tweed and for all its simplicity it is a very exclusive model.

Another sport costume that leans strongly to mannishness is the riding suit. The smart coat, falling just short of the knee reveals beautifully fitted breeches which are reinforced with soft leather where the garment rubs against the saddle. Here (14) is a very authoritative riding suit of light tan linen, the belted coat having two sets of buttons; pearl buttons and brown bone ones. The waistcoat buttons high over a carefully puffed at waist of checked red and white silk. Riding derby and boots are black.

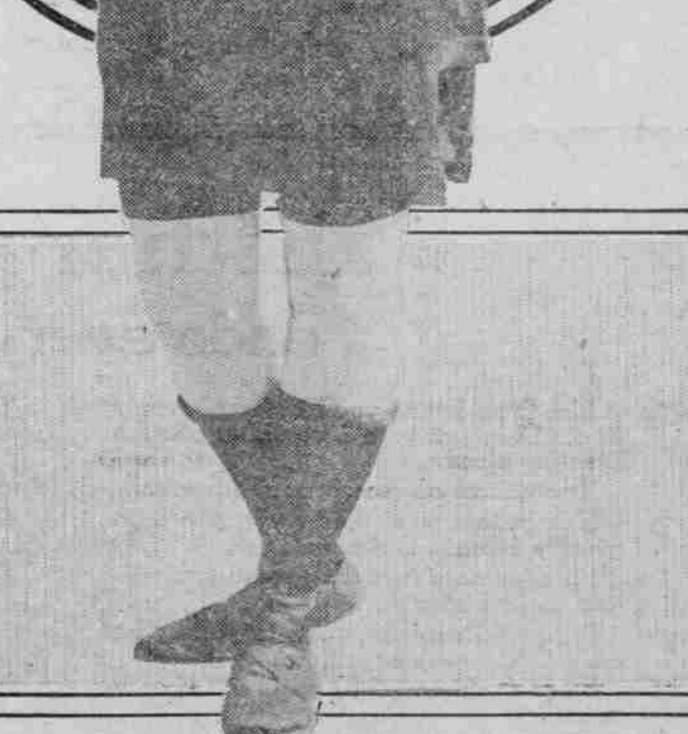
Answers to Correspondents

By Lillian Tingle.

PORTLAND, Or., July 8.—Will you please give directions for making a lemon jelly cake. I made a lemon jelly with a creamy filling but without frosting. Thanking you for past help. MRS. R. L. A.

LEMON CAKE.—One-fourth cup of butter or 3 tablespoons crisp, 1 cup sugar, 2 eggs, 1/2 cup warm water, 1 1/2 cups flour, 1/2 teaspoon soda, 1 teaspoon cream of tartar, 1/2 teaspoon salt, 1 tablespoon lemon juice, 1 tablespoon grated lemon rind. Separate the whites and beat until stiff, then beat in 2 or 3 tablespoons sugar until glossy. Beat the yolks with the lemon juice and cream of tartar until stiff and lemon-colored, heating in the sugar and water alternately and adding a tablespoon or so of flour if necessary to keep the fluffy, "air-entraining" consistency. Fold in the stiff-whites (melted but not hot), then fold in alternately the flour (sifted with the salt and soda) and the stiff-beaten egg whites. Bake in layer-cake tin or bake in one tin and cut into layers when cold. This latter method takes longer baking, but gives a lighter, fluffier texture, and one that soaks up the filling so that a little filling goes farther.

14 This Year the Riding Habit is of Crisp Linen.



1593 Bathing Suit Both Sensible and Modest.

return to the pan and cook until the mixture is thickened and smooth. Plain Lemon Filling for Cakes.—One egg yolk, 1/2 cup sugar, 2 tablespoons lemon juice, 1 teaspoon grated lemon rind, 1/2 cup boiling water, 2 tablespoons flour. Mix the sugar and flour, pour on the hot water, mix smooth and cook until thickened. Then beat in the egg yolk and cook over hot water until this also thickens. Then beat in the butter and

or without the stones. By the former method you do not lose any juice, but the cherries are then only suitable for stewing or use like canned fruit. By the latter method you can, if you have many cherries, use the dried pits for making a little sugar candy and in pies, but also in fruit cakes, cookies, coffee cakes and mince-meat. For candied cherries, see the bulletin on drying fruits and vegetables from the public library, or you can write to the United States Department of Agriculture, Washington, D. C., for Farmers' Bulletin No. 811.

Drying is a very economical method of "putting up" many vegetables and fruits when sugar prices and prices of cans are high. The drying may be done in a regular kitchen oven, if the quantity is not too large, the warming oven may be utilized, care being taken not to have too great heat. Anyone who uses an electric fan in hot weather can press it into service as a fruit drier.

Dried Cherries.—Wash, drain, dry and pit, or leave unpitted according to the size of the cherries and the use for which they are intended. There is loss of juice in pitting, but if care is exercised much of the juice can be saved and either used in desserts, sauces, or summer drinks or put up in sterilized cans for winter use. Spread the cherries on a tray or layer on trays to dry. Dry from two to four hours at a temperature of 110 to 150 Fahrenheit. The temperature must be raised very gradually. "Condition" the fruit by placing in boxes and pouring from one box to another on three or four successive days to give a uniform degree of moisture before packing away. If found too moist, give the fruit another short period on the drying trays. Cherries should be slightly leathery in texture not dried hard.

Candied cherries may be made from ordinary pitted canned cherries, hence it is often desirable to put them up in the ordinary way and convert them in to candied cherries later when more time and sugar may be available. If fresh cherries are used they should be pitted and simmered gently in their own juice until tender. Sugar is gradually added (usually about 1/2 pound for each pound cherries) and the cherries are simmered in the increasingly heavy syrup until they are saturated with sugar and are somewhat clear looking. An easy way is to boil them up on successive mornings adding a little sugar each day and letting them stand in the syrup between whittles until they are ready for draining. This is done to prevent burning and over cooking and really uses less fuel and labor.

When the cherries look firm and clear after this treatment drain from the syrup (which may be used with another batch of candied cherries or combined with apple juice for jelly or used in a fruit conserve or in mince meat or as a table syrup) and spread out on platters to dry a little. Then roll in granulated sugar and keep well covered, in a tin box. A "marachino cherry" flavor may be given by adding almond essence to the syrup towards the end of the treatment. Use these cherries as candy substitutes or in cakes, puddings, desserts and fruit salads. Pickled cherries in brine. Use very large dark-red cherries, allow 1/2 cup vinegar and 1/2 cup salt to each quart of cherries. Wash the cherries, but leave on the stems and do not pit them. Pick into sterilized cans. Dissolve the salt in the vinegar for each jar, add to the cherries and fill to over flowing with water. Seal immediately. No heating is necessary. Keep four months before opening and use as a relish, instead of olives; or use in chutney, or curries, or Spanish sauce.

Pickled Cherries in Vinegar (Recipe).—Wipe and stone the cherries, place in a stone crock, cover with vinegar and let stand 24 hours. Drain off the vinegar, weigh the cherries, return them to the jar in layers with an equal weight of sugar. Sterilize for two weeks, then seal in a sterilized jar with a lid. Add a little almond flavoring added to bright red cherries done in this way, makes one kind of mock marachino cherries. The cherry vinegar may be sweetened and bottled for use in summer drinks.

Sweet pickled cherries spiced.—For 7 pounds stoned cherries, weighed after stoning, allow 2 1/2 pounds (5 1/2 cups) sugar, 1/2 pint vinegar, 1 ounce cinnamon, 1 ounce cloves and 1 ounce allspice, with a blade or two of mace if liked. Tie the spices in a bag, boil them in the vinegar, add the sugar, and when it dissolves pour the hot syrup over the cherries. Drain off and boil up the syrup, pouring it over the cherries on four successive mornings. Then heat all together and seal in jars while hot.

If preferred the cherries may be left whole, with their stems on, like pickled crabapples. In this case they must all be pitted in a jar or four darning needles set in a cork) before the syrup is poured on. Sour or half-sour pickled cherries.—Pit the cherries or leave whole as preferred and cover with vinegar for 24 hours. Drain and heat the vinegar with mixed pickling spices if desired, or simply with a little celery seed, mustard seed, a blade of mace and 1 tiny red pepper or two, according to personal taste. Add 1/2 teaspoon salt and 4 to 6 tablespoons sugar to the latter according to personal taste for each quart jar. Pack in the cherries (not too closely) cover with the hot vinegar and seal one. Use in place of ordinary pickles as a relish with meats.

PORTLAND, Or., May 7.—Please give a recipe for a rhubarb conserve. I have a cake that does not call for much sugar. Thanking you. HEADS.

I am very sorry you have had to wait for your answer, but several rhubarb conserves (which I hope you saw) were given comparatively recently in this column, so that other answers had to come first. Try the following rhubarb conserve: 1 medium size pineapple (fresh or canned) cut into small dice. 4 cups rhubarb, wiped and string and cut into dice of similar size. Two oranges cut into dice, the grated rind of one or two oranges (as preferred), juice of 1 lemon, 1/2 cup white Sultana raisins, well washed, 2 or 3 ounces blanched almonds, cut into strips, 6 cups sugar. Arrange fruit and sugar in layers in a preserving kettle and let stand to draw out the juice. Then cook rapidly, stirring often until of the desired thickness. The rapid cooking will keep it light in color. Add the almonds just before taking from the fire. Store like jelly covered with paraffine. A similar conserve made with ground cherries or sliced yellow tomatoes is also good and is economical when the rhubarb is home grown. The amount of sugar in the above recipe might be slightly reduced if desired.

Fig filling for cake.—Wash, soak

Advertisement for Gouard's Oriental Cream, featuring a woman's face and text: 'Appear At Your Best—Instantly. If you receive a sudden caller or an unexpected invitation you can feel confident of always appearing at your best. In but a few moments it renders to your skin a wonderfully pure, soft complexion that is beyond comparison.'



Save Sugar

By serving Jiffy-Jell Real-Fruit Desserts

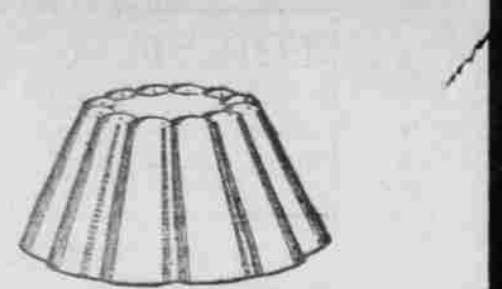
Jiffy-Jell desserts are rich in fruit. A bottle of condensed fruit juice comes in each package. They are ready-sweetened and acidulated. You simply add boiling water, as directed on packaging, then the liquid fruit essence from the vial. Also mix in fresh fruit, if desired, and let cool. No sugar required.

Jiffy-Jell is economical. One package serves six. It saves your sugar, for we put the sugar in it. It is rich in fruit, for the bottle of flavor is the condensed juice of much ripe fruit. Millions have adopted Jiffy-Jell as the ideal fruit dessert.



New-style dessert spoon, Wm. Rogers & Son AA silverplate, guaranteed 20 years. Contains no advertising. Send two trade-marks and 10 cents for first spoon, then we will offer you balance of the set.

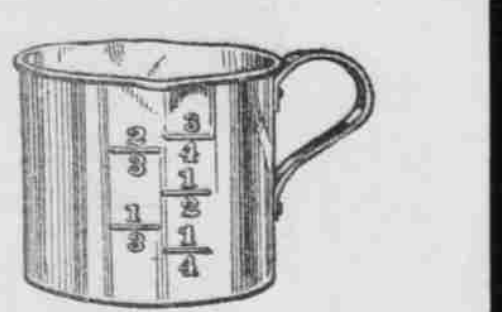
Gifts to Users. Buy Jiffy-Jell from your grocer. Cut out the trade-marks in the circle on the front of Jiffy-Jell packages. Send 6 for any pint mold and the Set of Six Individual Molds. Send 2 for the Jiffy-Cup, or 2 and 10c for the Spoon.



Individual Dessert Molds—Style—A. The same in pint size—Style—C.

Set of Six Individual Dessert Molds

Assorted styles of aluminum. The six will hold a full package of Jiffy-Jell. Send us six trade-marks and we will mail you the set of six, valued at 60 cents.



Jiffy-Cup For Measuring

An aluminum half-pint cup. Fill twice with boiling water, as per directions, to dissolve one package Jiffy-Jell. Use as a standard cup in any recipe. Send two trade-marks for the Jiffy-Cup.

High Buttoned Shoes Best for Playing Children.

Low Footwear Allows Socks to Become Grimy With Sand and Soil that Seep In.

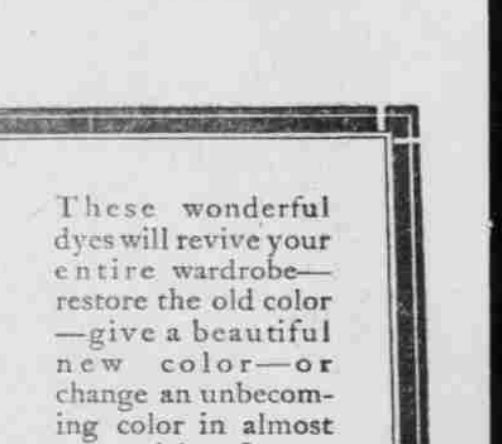
UNLESS the romper-candal youngster wears strap-sandals over bare feet when playing about the back yard and puddle, it is better to keep him in high shoes than in oxfords or slippers. Little white socks do get so terribly grimy with the sand and soil that seep into low footwear, and it is almost impossible to get the feet of the socks white again, soap and rub as one will. High shoes will keep the white socks from being ruined, and the best of high shoes for a small child's play hours are button shoes. Trailing shoe laces are dangerous things, they have caused many a bumped nose or badly skinned knee, and there is real danger from this source when a child is apt to cross a public highway in play. Button shoes, of sturdy tan leather, with brown socks to match, are the best for play hours unless the little one is permitted the joy of going barefoot in the grass or over soft, spongy white barfoot.



A Bargain If

it were only in your color. BUT—why not buy that dress at a bargain and make it your color with

DIXIE DYES



These wonderful dyes will revive your entire wardrobe—restore the old color—give a beautiful new color—or change an unbecoming color in almost any article of wearing apparel, and in curtains, hangings and many other household articles as well. Look for the DIXIE DYE cabinet on your dealer's counter.

Or to prove to you that DIXIE DYES are the finest on the market, we will mail you a full size package on receipt of 10 cents, together with our confidential booklet "What You Can Do With a Really Good Dye". This booklet gives many dyeing secrets that will help you combat the high cost of clothing. State which color dye you desire when writing.

CLARKE, WOODARD DRUG CO., Portland, Oregon, Distributors. THE WHITE TAIL COMPANY, 56 Vesey Street, New York.

Phelactine, New Wonder Worker for Hair Growth

(Cures Even the Roots to Come Out)

By an entirely new and perfectly harmless method, any woman afflicted with a growth of superfluous hair can now remove the disfigurement completely—roots included—in just a few seconds, isn't that wonderful? The recently discovered phelactine process is altogether different from electrolysis and other methods heretofore employed for the purpose. It is the only thing that can be done in the privacy of one's own home and all in one's own home without expert assistance. The result cannot be doubted for the user sees the hair fall out as it grows. It is odorless, non-irritating, non-poisonous, a child could use it without injury. The method is so thorough that the skin is left perfectly smooth and hairless, bearing out the least evidence of its former blemish.—Adv.

Banker's Friends Elated

"Twelve years ago I became afflicted with stomach trouble which steadily became worse. I frequently became prostrated with colic attacks and bloating. My doctors wanted to operate for gall stones. I wished to avoid an operation and on advice of a friend I tried Mayer's Wonderful Pills with excellent results, as since taking it about 2 years ago my trouble has completely disappeared. It moves the catarrhal mucus from the intestinal tract and allays the inflammation which causes practically all stomach, liver and intestinal ailments, including appendicitis. One dose will convince or money refunded. At all druggists.—Adv.

Beautiful the Complexion IN TEN DAYS

Nadinola CREAM The Unequaled Beautifier Used and Endorsed By Thousands. Guaranteed to remove tan, freckles, pimples, liver-spots, etc. Excessive cases 20 days. Leaves the skin clear, soft, healthy. At leading toilet counters. If they have it, by mail, two sizes, 60c. and \$1.20. NATIONAL TOILET CO., Paris, Texas. Sold by Skidmore Drug Co. and other toilet counters.

"TIZ"—A ROY TO SORE, TIRED FEET

Use "Tiz" for aching, burning, puffed-up feet and corns or callouses.

Good-bye, sore feet, burning feet, swollen feet, tender feet, tired feet. Good-bye, corns, callouses, bunions and raw spots. No more shoe tightness, no more limping with pain or drawing up your face in agony. "Tiz" is magical, acts right off. "Tiz" draws out all the poisonous exudations which puff up the feet. Use "Tiz" and wear smaller shoes. Ease "Tiz" and your feet misery. Ah! how comfortable your feet feel. Get a box of "Tiz" now at any drug-gist or department store. Don't suffer. Have good feet, glad feet, feet that never swell, never hurt, never get tired, your feet comfort guaranteed or money refunded.—Adv.

To Overcome Redness, Tan, Freckles, Blotches

If your skin is unduly reddened, tanned or freckled, just dab a little pure mentholated wax on the face and allow it to remain over night. When you wash your face in the morning, the entire almost invisible particles of cuticle come with the skin is absorbed, so gradually and gently, there's not the slightest hurt to the complexion. The redness, freckles, blotches and freckles are affected. The underlying skin is so clear, fresh and youthful-looking, you'll marvel at the transformation. The only thing known to actually discard an aged, faded, muddy or soiled complexion. One ounce of mentholated wax, procurable at any drug-store, is sufficient in most cases.—Adv.

Concerning a Beautiful Complexion (and an Unusual Powder)

Culture, personality, dress, all contribute to that undefinable thing called beauty—but of all factors, the subtle charm of a beautiful complexion is easily first. Have a complexion that invites the most critical gaze—a skin radiantly beautiful in sunlight or under the glare of bright, artificial light. Win the admiration that only a complexion which bespeaks the bloom of youth can gain, by using

Advertisement for Carmen Complexion Powder, featuring a woman's face and text: 'White, Pink, Flesh, Cream and the Exquisite New CARMEN BRUNETTE SHADES—50 Cents Everywhere. Trial Offer: The new shade Carmen Brunette has proved so popular we know leading toilet counters. If they have it, by mail, two or three weeks' supply and a mirror. Or we'll send any other shade preferred. Stafford-Miller Co., St. Louis, Mo.'