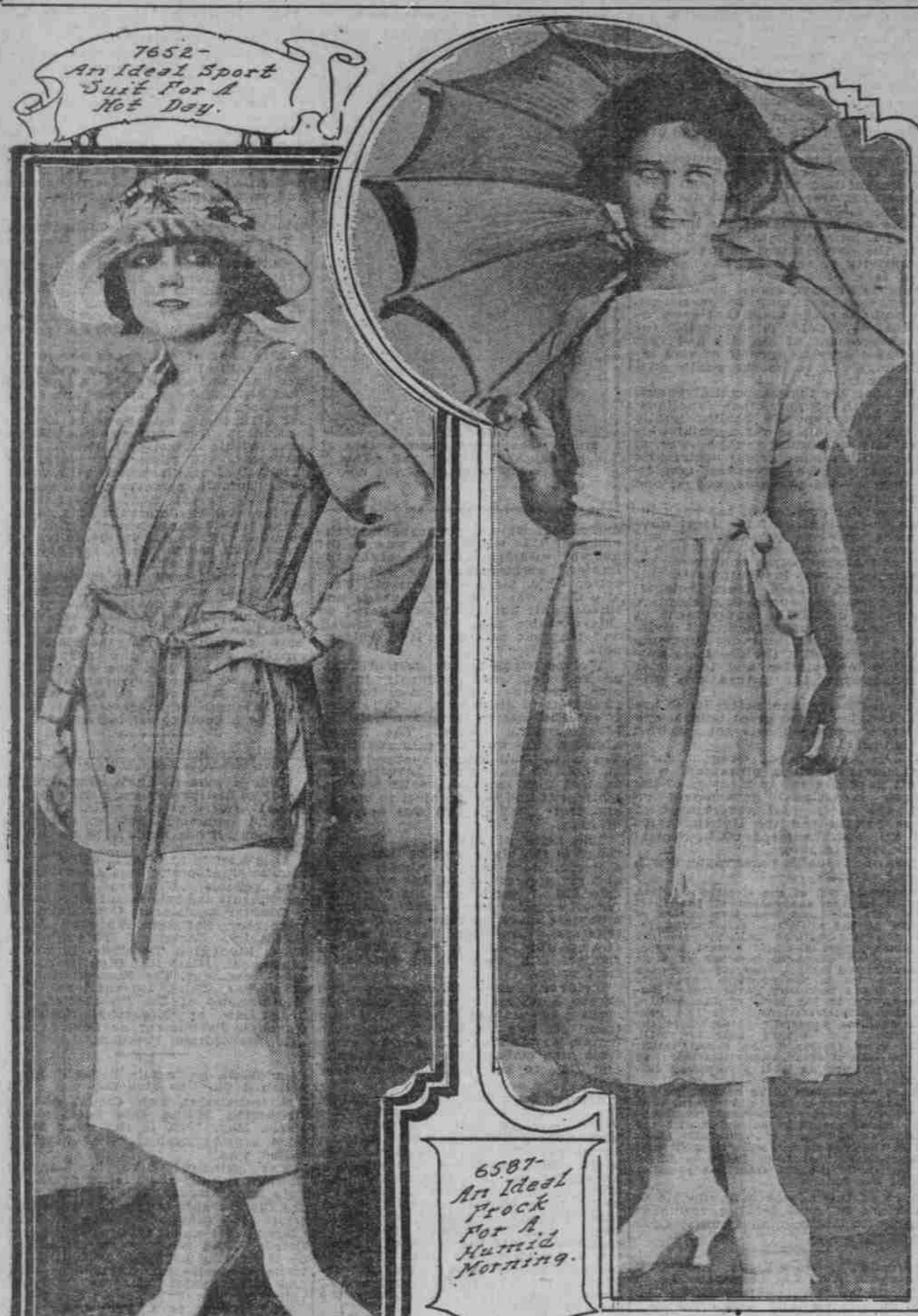


STRAIGHT LINES, SIMPLE EFFECTS AND SHORT SLEEVES MAKE SILK DRESSES COOL THIS YEAR

Dog-day Fabrics Are Linen and Silk, for Nothing is Found More Comfortable to Wear—Wool Sport Skirts and Most of Gingham Retire to Cover During Warmest Part of Summer.



7652—An Ideal Sport Suit for a Hot Day.

ABOUT the first of August fashion sets down to the real business of keeping cool. Comfort through the depressing dog-day weather is more important to most women than smartness and when the mercury climbs to 90 and the humidity soaks nobody knows where—or cares to ask, because just to feel it is enough—there is apt to be a sad slump in what the French are pleased to call "chic." That is, there would be a sad slump if fashion did not see to it that the coolest and most comfortable clothes are right at hand; and that these clothes manage to be smart.

Wool sport skirts retire to cover during dog-day weather, so do wool sweaters. So do most of the gingham; for gingham is not an ideal fabric for a close, muggy day. All the hotel verandas, and the beaches and boardwalks blossom out with sheer and diaphanous costumes in those pale tints which do not offend the eye on a blazing morning when the sea is glassy and the sand burns the soles of one's feet. Sport hats acquire wide and shady brims and nobody has on an ounce of fabric more than is necessary to cover herself decently.

Dog-day fabrics are linen and silk. Nothing is cooler or more comfortable to wear—even the diaphanous-looking organzies. An organzy soon wilts and grows limp anyway on a hot, humid day and can only be donned late in the afternoon when a sea turn occurs. A sea turn, you know, is that grateful breeze that blows from the southeast—over the water—when the tide is coming in. Along the New England coast there is almost always a sea turn some time in the afternoon—later or earlier, according to the movement of the tide. But for the coast of the day one selects linen or silk.

Silk sport suits, including hat and hose, weigh an incredibly little amount. The sport coat is worn over a sleeveless guimpe of handkerchief linen or georgette and the sport skirt is just two breadths of thin silk gathered to a waistband. Under this extremely cool costume go a handful of garments: a little chemise, knicker, a wrap of cambric and soft silk petticoat. The corset is a girde affair and very slim women on a hot day discard the corset altogether and wear a close bandeau or brassiere directly over the chemise. Could anything be cooler? Only one thing: a straight line frock of linen with which one may get along without a petticoat because the linen frock does not "show through." Even a frock of heavy linen is cool because—infinitely cooler than a snugly drawn-in arrangement. From an authoritative little shop just off Fifth avenue comes this delectable frock for a mid-summer morning: It is made of fresh-tinted voile and is perfectly straight from shoulder to hem, with short kimono sleeves and a sash of the voile

that just loops over and falls in fringed ends. A single length of the voile, slashed out in a rounded neck-opening, makes the waist, sleeves and front and back skirt panels. Side-stitching is in tiers of flounces, each fringed and, at the next above and all the gathers very scant. Hand-hemstitching trims the flounces and all the seams of the frock are hem-

stitched. Lines of hemstitching outline the sleeves and neck, replace the sleeveless guimpe. This is the summer of sleeveless blouses and if you happen to be in a tropical or semi-tropical climate, bargain in sleeveless blouses that have been left in stock, because early shoppers did not realize how smart and popular these blouses were. Some of the blouses with midsummer. The guimpe worn with it may be low-necked and elbow-sleeved, with long sleeves and full cuffs; and the guimpe may be laundered many times before the slipper frock needs another wash. Some blouses are perfectly straight from shoulder to hem, drawn in with a sash or a leather belt; but the best models are shaped but at shoulder seam, and under-arm seam, and fullness is added at the bust by slashing the front, the arms and pushing in the fabric in slight gathers below the slash.

At the dog-days, wash and wear lighter colors are noted in these linen blouses—and in all summer frocks. Pale pinks, faint blues and lavender, delicate greens and peaches replace the vivid shades that dominated the early summer; and there seem to be an amazing number of all-white costumes. Most women have in reserve something cool and dainty in color for the inevitable hot spell in mid-summer, and these pale tints are very grateful to the eye of the beholder. Appear also, at this season, lovely affairs with tucked skirts, ruffled waists and waists trimmed only with a bit of Irish or crocheted edging on collar and cuffs. These blouses show a possess at least one of these delightful frocks for wear on hot mid-summer mornings.

Dance Frocks Mostly of Silk. The mid-summer dance frocks are not, as one might suppose, of diaphanous fabrics—chiffons or organzies, or tulle, or lace. They are mostly of silk and the silk is mostly canton crepe. The coolest lies in the way they are made; straight and simple to a degree, with girlish, rounded-out necks and little sleeves, and the very short skirt falling softly from a loosely tied sash. A sweet little dance frock of the sort is of

Answers to Correspondents By Lillian Tingle

PORTLAND, Or., July 16.—Dear Miss Tingle: Can you give me directions for making many Italian dishes? Thanking you in advance. MRS. M. C. E.

I hope the following list will help you:

ITALIAN tomato paste or tomato conserve.—Boil red, ripe, sound tomatoes until soft, and pass through a sieve to remove seeds and skins. Boil down quickly to the consistency of thick catsup. Then place on the back of the stove or in a double boiler over the gas simmerer, and cook down more slowly until as thick as peanut butter. It may then be finished in either of two ways: (1) Pack hot into cans and sterilize 1 hour in a wash boiler; or, if preferred, (2) spread on oiled platters and let dry until leathery, then wrap in paraffine paper and store in tin boxes.

This plain tomato pulp is most useful for making soups and sauces and for using with rice, macaroni or spaghetti. A single spoonful of the bit of paste may be used to give "body" and flavor to many other savory dishes. The Italians use great quantities of this paste. The real Italian paste often is flavored by adding a little garlic and a few sweet peppers. A little oil heated into the paste before packing into cans is said to improve texture, flavor and keeping qualities. The dried paste is a good way of saving a large number of tomatoes when cans are scarce or very expensive.

HUBBARD, Or., July 10.—Miss Lillian Tingle: Can you tell me where to get candy-making or good practice recipes for candy? Thanking you for an early reply. MRS. C. M.

All you really need is a good double boiler of suitable size, a candy thermometer, a large platter, a little also for candies that have to be worked, and tins of suitable size for candies that are to be cooled and cut into shapes. You need also a shallow earthenware bowl for warming and beating the chocolate.

If you want mould centers in your candies, you can make or buy moulds, but you will find this not worth while—the un-moulded centers are much better. So you see the thermometer is probably the only thing you need to buy. This can be obtained at any large hardware store in Portland, or your local store could order one for you. You cost from \$1 to \$2 and should last a lifetime. I have no special candy booklet. Many candy recipes and articles appear from time to time in this column. You probably can obtain a book on candy making from the state library. Two useful home candy books are "Candies and Confections" by Marion Neil, and "The Candy Book" by Alice Bradley. A few practical lessons are desirable to give you an idea of good technique in candy making, which cannot be obtained from recipes.

HALSBY, Or., July 15.—My Dear Miss Tingle: I am to be married shortly and for the next few days I am to be a simple, and yet complete, discussing rustic, cooking and giving practical and varied recipes. Will you please advise me? I feel that this letter is just one of a series of letters you may receive on the same subject. Thanking you very much for your kindness. D. B. M.

"Cooking for Two," by Janet M. Hill, is useful for a beginner. This gives many useful "type recipes" in small amounts, and illustrates the general principles of good cooking in the manner most practical for a bride. The Boston Cooking School Cook Book, by Fanny Farmer, is a thoroughly sound, practical book, with a large variety of recipes in family quantities. No cook book ever has been written that exactly corresponds to your description. The best plan is to conquer the "rudiments" first and then go in for the "various" recipes. I shall be glad to give you any help I can in this column.

HUNTINGTON, Or., July 15.—Dear Miss Tingle: Will you please tell me what the Sunday Oregonian if new potatoes which are so good? Also can you suggest any other vegetables that can be canned and how long should each be boiled? Would also like to know how to pick beans using spices. I am a young housekeeper and get much benefit from your column. Thanking you. Possibly you might cut the potatoes and peas together; but you might also spoil them. If you are inexperienced, you would do better to cook each separately. All the vegetables you mention should be prepared as for the table. The cabbage should be shredded, the carrots scraped and sliced, if large, or left whole if very

young. The turnips should be peeled and cut into slices or sliced or cut in small pieces, according to use. All vegetables for canning should be fresh, sound and young, and freshly gathered. The new potatoes should be fresh, sound and young, and freshly gathered. Blanch by plunging into boiling water for one to five minutes, depending on size and texture. Use two tablespoons salt for peas and three tablespoons for the other vegetables. Except for the potatoes, the addition of little vinegar makes keeping easier.

For peas use 10 tablespoons strong vinegar to one gallon brine. For the other vegetables use eight tablespoons vinegar to one gallon brine. Adjust the brine to suit your taste. Fill up the jars. Set on a rack in a wash-boiler. Boil two hours if vinegar has been used in the brine, or five hours if salt only is used, counting from the time boiling begins. Another plan, which is sometimes preferable to the long boiling, is to sterilize one hour on three to five successive days. This sometimes gives more attractive products than does the longer one-period sterilization. No vinegar is needed if this latter method is followed.

NEW PURSE FOR GOLF GIRL IS CARRIED IN POCKET

Knitted Suits for Little Boys Are Cunningest Ever and Are Not at All Hard to Make On Home Knitting Needles.



Knitted Top for Boyhood

Shiny satin sport skirts are quite passé. If you possess one, left over from last summer, or if you made the mistake of buying baronet satin at a bargain price this spring for a new skirt, you will have to let the skirt go into the discard, or use it for the top of a dancing petticoat. All the smart dress-up skirts for sport this season are of crepe de chine or canton crepe with a duller finish than the glittering satin skirts of last year. These skirts are box pleated, or are made with tucks or hem-stitched lines and the top gathered into a waistband. Extremely good looking are skirts of white linen with graduated tucks put in with hand stitches, or with very narrow tucks set several inches apart all the way up the skirt.

Similar to your "petticoats" will you please print it for me? I do not remember if you send direct replies but just on the chance that you do, enclosing a stamped self-addressed envelope. M. M. C.

I am sorry to disappoint you, but I never possible for me to send direct replies but just on the chance that you do, enclosing a stamped self-addressed envelope. M. M. C.

Directions for preparing spiced peaches have been published since your letter was written. I hope you saw them. It is much safer to pack the peaches in small sealed jars. They may be kept in a crock but are much more "chance" in keeping.

There is too wide a range in cakes and frostings for me to guess what kind of caramel cake you have eaten. Caramel syrup may be used to flavor almost any cake mixture and any type of frosting. White or without egg-white or egg-yolk, with or without butter or cream, with or without gelatine or gum. Probably the "jealously guarded" recipe is a very ordinary one (jealously guarded recipes usually are) and the excellence of the cake depends more upon technique than anything else (as most excellent cakes usually do).

Large numbers of caramel cake recipes have appeared in this column and cannot be repeated at present. If you can give me details as to color, texture, richness and probable type of cake icing, I will try to give another recipe as soon as the time limit expires.

Various caramel cake recipes can easily be obtained from standard cookbooks in the public library; but skill and technique are less easily acquired.

Do As The Beauties Do! Scarf of stage and screen use Neet for radiance from unsightly hair. Neet is a Beauty's safe, sure and all-around hair cream.

Erases Defacing Hair easily and safely. Use this scented cream freely, fearlessly, to banish marring hair from any hair, no matter how coarse or delicate skin.

Neet The Non-Irritant Depilatory. Simply apply Neet where hair grows, and present time with clear water—the hair is removed, leaving the skin silk-soft and milk-white.

Ready For Use. No messy mixing—use this velvety cream, as it comes from the jar. Sold at all color counters. Fifty cents.

PERCY L. DAVIS & CO., Wholesale Representatives. 211 Market Street, San Francisco.

Beauty Glimpses

that may be snatched from the stage of any theater—the delicate charm of a favorite actress or the graceful glances of dancing girls—reveal a secret which cannot remain hidden behind the scenes. These beautiful women use

DEL-A-TONE a well-known scientific preparation for removing hair from neck, face or underarms. It is safe and sure, leaving the skin clear, firm, perfectly smooth. Recommended by every specialist everywhere. Easy to apply—simple directions with every jar. At Any Druggist's or Department Store.

Reduce Your Fat Without Dieting

This is turning an old phrase about, but modern methods of reducing fat have made this revision possible. You are overfat and also averse to physical exertion during the warm weather, and likewise fond of the table and still want to reduce your flesh several pounds, do this: Go to your druggist (or write the Marmola Co., 5113 Woodward Ave., Detroit, Mich.) and give him (or send them) one dollar. For this modest amount of money the druggist will put you in the way of satisfying your ambition for a nice, trim, slim figure, without fear or harm, even on the hottest summer days. He will hand you a full sized package of Marmola Prescription Tablets (compounded in accordance with the famous Marmola Prescription), one of which you must take after each meal and at bedtime until you begin to lose your fat at the rate of two, three or four pounds a week. This is all. Just go on eating what you like, leave exercising to the athletes, but take your little tablet faithfully and without a doubt that flabby flesh will quickly take flight, leaving behind it your natural self, neatly clothed in firm flesh and trim muscles.—Adv.

GIRLS! LEMONS BLEACH SKIN WHITE

Squeeze the juice of two lemons into a bottle containing three ounces of Orcharc White, which any drug store will supply for a few cents, shake well, and you have a quarter pint of harmless and delightful lemon bleach. Massage this sweetly fragrant lotion into the face, neck, arms and hands each day, then shortly after the bath, and without a doubt that flabby flesh will quickly take flight, leaving behind it your natural self, neatly clothed in firm flesh and trim muscles.—Adv.

How to Beautify a Summer Soiled Face

It's really a simple matter to renovate a face soiled by sun, wind or dirt. Ordinary mercuric iodine or cold cream, or transform the worst old complexion into one of snowy whiteness and velvety softness. It is really very simple. Squeeze the juice of two lemons into a bottle containing three ounces of Orcharc White, which any drug store will supply for a few cents, shake well, and you have a quarter pint of harmless and delightful lemon bleach. Massage this sweetly fragrant lotion into the face, neck, arms and hands each day, then shortly after the bath, and without a doubt that flabby flesh will quickly take flight, leaving behind it your natural self, neatly clothed in firm flesh and trim muscles.—Adv.

FRECKLE-FACE

Sun and Wind Bring Out Ugly Spots. How to Remove Easily. Here's a chance, Miss Freckle-face, to try a remedy for freckles with the guarantee of a reliable concern that it will not cost you a penny unless it removes the freckles; while if it does give you a clear complexion the expense is trifling. Simply get an ounce of Othine—double strength—from any druggist and a few applications about noon and you how easy it is to rid yourself of the homely freckles and get a beautiful complexion. Rarely is a more than one ounce needed for the worst case. Be sure to ask the druggist for the double strength Othine, as this strength is sold under various names of money back if it fails to remove freckles.—Adv.

DON'T SQUEEZE BLACK-HEADS—DISSOLVE THEM

Squeezing and pinching out blackheads make the pores large and cause irritation. Then, too, after they have become hard, you cannot get all of them out. Blackheads are caused by accumulations of dust and dirt and secretions from the skin and there is only one safe and sure way and one that never fails to get rid of them—a simple way, too—that is to dissolve them. Get from any drug store about ten ounces of calomine powder—sprinkle this on a hot wet sponge—rub over the blackheads briskly for a few seconds, wash off and you'll be surprised to see that every blackhead has disappeared, and the skin will be as soft under the pores as their natural condition—anyone troubled with these unsightly blemishes should try this simple method.—Adv.

Not A Blemish mars the perfect appearance of her complexion. Permanent and temporary blemishes are effectively removed. Reduces unnatural color, corrects greasy skin. Highly antiseptic. Send for Free Skin Cream. F. H. HOPKINS & SON, New York.