

BATHING SUITS THIS SUMMER RANGE FROM BRIGHT JERSEYS TO GINGHAMS

Cord Lacings Are Favorite Trimming for Costumes Worn on Sand and in Water—Apron Effects Noted for Use in Surf—Every Bathing Suit Has Cape to Match.



Many suits are braided trimmed. "1235"

Swimmers love this style of suit. "1234"



This suit is modern in line and color. "1236"

quickly and does not leave you so weary as drying silk or cotton material.

This year's wool jersey suits are in the tunic and trunk style. Some of the tunic take better lines than the tunic and trunk style, but most women don a cotton vest or a brassiere under the single layer of wool jersey that makes the waist of the suit.

Father Neptune, it seems, had enough of bare shanks last season. Stockingless legs are not fashionable now and that will make a lot of women wear stockings who would never do so were there only a question of taste involved. You may roll your stockings down below the knee if you like, but you must have stockings on—that is, if you want to look smart and correct in your bathing costume. It is a little matter, now, to have the silk stockings pulled all the way up and fastened snugly with garters. Most women run elastic through the hem of the bathing trunk to hold up the stockings; or the top of the stocking is turned over an elastic suspender garter are usually very uncomfortable with a bathing costume, for they always seem to slip out of place when one swims.

Braided Colored Suits Worn.

You won't be able to lose your chum on the bathing suit summer—if you know the color of her suit. The new bathing costumes are very gay. Emerald green is a favored hue. Raspberry pink is popular, too, and, of course, there are various shades of the extremely fashionable red. Black and black suits are brightened with colored stripes; for instance a black wool jersey suit has four yellow stripes edged in white around the bottom of the tunic. A very effective suit is in black and jade wool jersey. The waist of jade jersey is embroidered in black, and black skirt and trunk are piped with jade. The skirt is slashed to the waistline at both sides in the new manner. Slashed suits are easier to swim in—and they do not ride up around the hips. You know the eternal gesture of the masculine bather coming out of the water, his elbows akimbo as he pushes down the tunic that has "ridden up" on his back. The feminine tunic is usually held down by a sash or belt and often has weights sewed in the hem. Slashes at the side seams help to make it fall in straight lines when it comes out of the water.

A far cry it is from the ancient blue flannel bathing suit trimmed with rows of white braid, to the modern blue jersey bathing suit trimmed with braid in green, red, blue and white. Some of the new braided suits are very handsome affairs. For instance a suit of peacock blue wool jersey braided in black, rust red and cream. The braid patterns make a wide band on the edge of the tunic and a narrow band around the neckline, an ob-

long motif extending down from the V neck to the waist. The belt, with its little tassel, is of the same dark colored silk. A very attractive little suit of black wool jersey has a short tunic and trunk alms, to the knee. These trunks are laced up on the outer side of the leg with white braid, and a similar lacing runs down the under arm seams of the tunic from armholes to belt. A particularly smart cap of black rubber with white rubber laces in chaplet effect goes with this suit. There is the Annex Kellerman suit, too—with lacing of braid down the trunks and down the slashed front of the tunic which turns back in a narrow white collar at the neck. There is a white belt placed rather low, and the short sleeves have an edge-trimming of white. This is a neat and modest bathing costume as well as a very practical one.

Gingham Bathing Dresses Seen.

Very cunning for the younger women are the little bathing suits of checked gingham, and gingham is really a practical material for salt water wear. The gingham suit looks pretty well, considering, when it comes up out of the sea. A favorite model is the pinafore style; the coquettish little apron with wide strings that tie at the back being of checked gingham while the knickers are of plain colored gingham with checked knee bands. Red and white checked suits, green and white checked suits and yellow and white checked suits—all of gingham—abound this year. Some of them have linen collars and cuffs and narrow belts of white leather.

Brilliant color is a feature of this season's swimming suit. The costume pictured (1235) is of jade and black jersey, with black embroidery on the jade bodice and jade piping on the slash skirt. A cape of bright orange jersey with black broderies in black at the edge adds its bit to the color scheme of the costume and the silk headkerchief combines black, jade and orange. And undoubtedly she has picked up a gorgeously colored sun umbrella when she is in the water.

Another colorful little bathing costume is shown (1236) in this suit of peacock blue jersey with braiding in shades of rust and red. A little white braid introduced to pick out the pattern. The suit is typical of this year: modest and graceful in style, but exceedingly gay in color. To combine a siltion tunic and short breeches and the silk headkerchief in peacock, rust and black shadings are knitted over a snug rubber diving cap.

Ideal for the woman who swims is (1237) the boyish two-piece bathing suit of wool jersey. These suits are accepted as a matter of course everywhere now and are a deal more sensible than the ruffled, be-sashed and petticoated suits in which hampered femininity used to try to enjoy water sports. The suit pictured is of green wool jersey with stripes in yellow and black on the tunic. The slashing of the tunic is an excellent idea, keeping the tunic from riding up over the hip when the wearer is in the water.

Answers to Correspondents by Lilian Tingle

PORTLAND, Or., April 8.—Dear Mrs. Tingle: Will you please give the following recipe: A good apple pie, using raisins, apples, sugar, butter, and sugar for a good-sized pie? If water is to be used, please state about how much. Thanking you.

A "GOOD sized pie" is rather vague. Take the pie plate you want to use and measure its capacity (using water and a measuring cup), then add to the amount thus obtained from one-half to one cup (for "heaping" the pie). This will give you an idea of the measure of sliced apples needed. If you can not judge "by eye."

The amount of sugar and butter necessarily varies with personal taste, the tartness of the apples, and the strength of your pocketbook.

Butter can be omitted altogether if economy must be studied and if the apples are well flavored, or you can add one, two or even three level tablespoons to each pie. The butter may be cut in tiny pieces and scattered through the pie or it may be creamed with the sugar.

From one to three level tablespoons of sugar could be added to each cup of sliced apples. Usually about two level tablespoons per cup of sliced apples will be enough for Spitzenbergers for average tastes.

Water is necessarily a matter of "judgment," depending upon the slightly variable water content of the apples. Generally, the water clinging to the slices of apple (if you have dropped them into acidulated or salted water to keep the color white) need other than a little sugar. If you are making only one pie and are very quick in your motions the apples may be sliced directly into the pie without dropping into water.

In such a case they might be lightly sprinkled. A spoonful or two of flour may be mixed with the sugar if desired to thicken the juice slightly.

A little cinnamon or nutmeg, grated lemon rind or lemon juice are optional. Generally, the use of unnecessary when you are dealing with full flavored fruit apples, but sometimes desirable when the apples have deteriorated in flavor and tartness.

Any preferred pastry may be used. A number of pastry recipes have appeared since your letter was written.

Line the ungreased pie plate with thin rolled crust. Fill with sliced apples and other material as suggested above. Wet the edges of the crust. Cover with another thoroughly rolled sheet, having neat "ventilation slits," previously cut. Press the edges with the side of the hand (not fingertips) and trim off. Slightly heaping the apples in the middle and making a little "ditch" round the sides tend to prevent boiling over. "Fluff" the edges of the crust if desired, and scallop or not as preferred. Brush with milk or melted butter, or pass quickly under the faucet to wet the surface.

Put into a quick oven, to bake the under crust. Then turn the heat down to keep the fruit from browning. If necessary the top crust can be given final coloring under the gas broiler, or by a food chopper, or by a brush. If desired the crust may be rubbed with butter while hot to give a "buttery" look and flavor.

PORTLAND, Or., June 2.—Dear Mrs. Tingle: Will you please give a recipe for dill pickles? Thanking you in advance.

S. F. C.

I hope the following will suit you. It will also serve in answer to Mrs. S. F. C.

Dill Pickles (fermented).—Use very fresh cucumbers, four to six inches long, but not too thick. Wash them and prepare a crock or wooden keg or bucket by scalding it thoroughly. Put a layer of dill at the bottom, with or without a small quantity of commercial "mixed dill pickle spices." Put two or three layers of cucumbers over this, then a layer of dill and dill pickle spices, then cucumbers, until the container is almost full, having left an inch space at the top. Cover with a layer of grape leaves or beet leaves or cherry leaves.

about one inch thick. Fill up and cover with a brine made in the proportion of one pound salt to ten quarts water and two-thirds quart vinegar. Place a weighted board on top keep the pickles well below the brine. Allow to stand until fermentation ceases. This will take three or four weeks. Then the pickles may be heated to boiling point in the same brine and sealed while hot in glass cans, when they will probably keep indefinitely. Or, if large barrels are used, they may be headed up (after first filling), leaving the bungholes open until fermentation ceases. Then the barrels may be filled up with brine and bungholes closed. If left in the crocks considerable care and watchfulness will be necessary to prevent spoiling. The use of paraffin or oil over the surface is helpful, but for ordinary family quantities the most satisfactory method is to keep them in sealed cans of suitable size as suggested above.

SALEM, Or.—Dear Mrs. Tingle: Please give some suggestions for sandwiches to serve with a fruit salad. Thanking you.

Following are a few fancy sandwiches, suitable for service with sweet fruit salad:

Chestnut and Marshmallows.—Peel, boil, drain and mash large French chestnuts, or use preserved chestnuts in syrup. Chop or rub them through a sieve and thoroughly mix with sweet cream. Add a touch of salt or sugar or both, as is liked, with a few drops of lemon and orange juice. Spread on thin slices of fresh white bread, denuded or cut in squares, triangles or round disks. Use a biscuit cutter for shaping after slices are cut if fancy shapes are preferred.

Fig or prune sandwiches.—Soak dried figs or prunes over night in cold water to barely cover them, and then simmer over a slow fire until tender. Add half a cupful of sugar and the juice of half a lemon with a little thin cut orange or lemon rind to the figs or prunes. Simmer out a few nuts. Chill them thoroughly in the ice box, and then chop to a paste and spread on thin white bread or on thin slices of plain pound cake or sponge cake. Use a diamond cutter for shaping these or cut them in fingers as preferred.

Marshmallow and Nut Sandwiches.—Toast some fresh marshmallows and mix them in a bowl with chopped English walnuts, with or without a little whipped cream. Add a little white bread. Cut in any preferred shape. Chopped dates or raisins may be added to this mixture if desired. Cream Cheese Sandwiches.—Get real cream cheese and see that they are perfectly fresh. Mash in a bowl a packet of a little sweet cream, beaten up first and a teaspoonful of lemon juice or of Worcestershire sauce (if liked) to every ½ cup of cheese. Add salt and paprika to taste. Spread on thin, fresh graham bread. Chopped olives or shavings of pimento may be added to this filling, or very finely-chopped celery, or a mixture is good for sandwiches, decorated with little fancy designs and made with the piped mixture, colored or not as liked, or a food chopper, or by a brush. It is best for "half sweet" fruit salads rather than for the sweeter kinds.

Ginger Sandwiches.—Combine equal parts finely chopped Chinese preserved ginger, nuts, and creamed butter with or without chopped nuts. If the pieces of peel in the marmalade are rather large pass them through a food chopper, or by a brush. Other conserves may be similarly used.

Honey and Pineapple Sandwiches.—Peel and chop a pineapple and pressed grated pineapple, honey and heavy whipped cream or creamed butter, or whipped cream cheese. Add a little lemon juice if liked. Use with white bread.

The Jules from the pineapple may

PRETTY SEWING KIT DAINTY AS BABY'S DRESSING BASKET

Everything Needful for Stitch in Time Is Declared to Be Contained in Handy Article for Millady.



This Summer's Correct Small Boy

EVEN she who loathes the needle should feel extra incentive to industry if possessed of this pretty sewing kit. Dainty as a baby's dressing basket it is, but if you examine it carefully you discover everything needful for the stitch in time—or in fact for a day's sewing. The basket-shaped box is about ten inches long and is pink and white. It is lined with sateen and covered with pale pink rayon silk and Val lace. A plump cushion is ready for needles and pins, and tucked away in convenient pockets are the thimble, scissors, tape measure and the other belongings of the needlewoman.

Spice and span is he in snow-white linen; his little suit cut and tailored according to the latest work in authoritative style for his years. The breeches are short and wide and are beautifully crossed. The little coat-tunic buttons down the front (a new collar) and has a modified middie collar and a soft silk tie. The sleeves are embroidered with chevrons—not nautical ones but emblems or some personal sort. If he is a small yachting laddie, the name of father's yacht goes on his sleeve chevron, or the private burgee of the yacht. One assumes that the embroidered Y on the suit pictured stands for father's alma mater, the college son is going to be a halfback for some day.

have been used for a fruit punch. Chopped candied pineapple might be used without the honey.

Chocolate Sandwiches.—Spread white bread with chocolate butter frosting with or without chopped nuts. Decorate with half walnuts or cherry red Raspberry or Strawberry Sandwiches, with Cottage Cheese.—Mash the fresh fruit, sweeten to taste and combine with about equal parts fresh cottage cheese (put through the potato ricer), with or without a little whipped cream. Spread on previously buttered bread (to prevent excessive soaking), or pipe with a rose tube on "open face" sandwiches (previously thinly spread with butter and the pink mixture) to give "Rose Canapés."

Some of the above mixtures if in more substantial form may take the place of "snack" or "lunch" in a school or office "carry-lunch."

PORTLAND, Or.—Dear Mrs. Tingle: I think your readers may like my white cake recipe. Thanking you for help received in the past.

B. W. H.

I am glad you have found this column useful in the past. Let me know if I can give you any special help in the future.

of the maker. In general, add the water cautiously and use only just enough to barely hold the paste together. Too much water is one cause of tough pastry. If regular pastry flour is not available, modify the bread flour by substituting 1 or 2 tablespoons cornstarch for 1 or 2 tablespoons flour in each cup of flour used.

Sift the flour, salt and baking powder and cut in one-half of the shortening. Mix to a dough, using as little water as possible and handling as lightly as possible to prevent a tough overworked dough. The dough should leave the mixing bowl clean. Toss on a floured board and roll out lightly into a square sheet. Spread or dot one-half of the sheet with part of the remaining shortening (creaming it a little if it is so stiff as to make holes in the dough in spreading, or shaving it into thin shreds if it is very firm and well chilled). Fold the unsprayed dough over this and spread or dot half of the surface with part of the remaining shortening, fold and repeat the process. Roll out and fold the dough into a long, even strip. Fold this strip in three, turn half round so that the open edges are facing you, and roll out and fold once more. Then roll out for pies or tarts.

Success in making flaky or puff pastry depends more on "knack" and skill in manipulation than upon recipes or exact proportions. If you are not "handy with the rolling pin,"

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and if your dough is allowed to stick to the board you will have heavy, greasy or tough pastry, no matter whose recipe you use. If you lack skill in this, you would probably find it wiser to get a few lessons, either at the "girls' school of trades" or from some friend who makes fine pastry. Pastry should be baked in a quick oven and should be delicately browned, not white and flavorless.

PORTLAND, Or.—My Dear Mrs. Tingle: Please give a recipe for a prune whip made with gelatin, also for a marshmallow cake. Thanking you in advance.

"HOSTESS"

I hope the following will suit you: I have not tried the cake personally but it was contributed by a reader who says it is good.

Prune whip (with gelatin).—1 cup prune pulp, 2 tablespoons lemon juice, ½ cup sugar, whites of 3 eggs beaten stiff, 1 tablespoon gelatin soaked in 2 tablespoons cold water, 1-3 cup chopped nuts (if desired). Soak the gelatin. Heat the prune pulp and 1-2 cup sugar together. When just at boiling point combine with the gelatin and lemon juice. Let get nearly cold (but not stiff), then fold in a meringue made with 2 stiff beaten egg whites and the remaining sugar. Turn into wet molds or pile in tall serving glasses. Decorate with nuts (if desired) and serve with a spoonful of whipped cream on each portion. Apricot, peach or strawberry whip might be similarly made. When tall glasses or individual molds are not available mold the mixture as a "brick" in a tin (not iron) bread pan and serve cut in slices, like brick ice cream. If a richer dessert is wanted substitute a corresponding amount of whipped cream for one of the egg whites.

Marshmallow cake.—(Mrs. C. L.)—½ cup butter, ½ cup granulated sugar, 1 cup lukewarm water, 2½ cups sifted flour, 4 eggs (whites only), 1 lemon, juice and rind, or 2 teaspoons vanilla, 2 teaspoons baking powder. Cream the butter in an earthenware dish with a silver spoon, stirring it until it is a light-colored cream; and then add the sugar, beating thoroughly. Sift the flour and baking powder and add one-half of it and the cup of water, then some flour, and so on in alternation. Beat the whites of the eggs stiff and dry and add one-half of them, and then the rest of the flour. Again beat well. Add the juice and rind of the lemon, or the vanilla as preferred. Then add the balance of the eggs.

Turn quickly into a deep, well-buttered tin and bake for three-fourths of an hour. When the cake is cold cover with boiled frosting, or the following marshmallow cream frosting:

Put ¼ cup sugar and ¼ cup milk into a saucepan and bring slowly to the boiling point. Boil for about five minutes. Break into pieces ¼ pound fresh marshmallows and place in a double boiler with silver spoons hot water and ¼ teaspoon vanilla. Stir until smooth, then add the milk and sugar syrup gradually, stirring constantly. Beat until cool and then spread on cake.



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BLACKHEADS GO QUICK BY THIS SIMPLE METHOD

Blackheads—big ones or little ones—soft ones or hard ones—on any part of the body, go quick by a simple method that just dissolves them. To do this get about two ounces of calamine powder from your druggist—sprinkle a little on a hot, wet sponge—rub over the blackheads briskly for a few seconds—and wash off. You'll wonder where the blackheads have gone. The calamine powder and the hot water have just dissolved them. Pimples and squeezing blackheads only open the pores of the skin and leave them open and unguarded—unless the blackheads are big and soft they will not come out, while the simple application of calamine powder and the water dissolves them right out, leaving the skin soft and the pores in their natural condition. You can get calamine powder at any drug store and if you are troubled with these unsightly blemishes you should certainly try this simple method.—Adv.

An Aid to Wearing This Season's Fashions

(Helps to Beauty)

Here is a simple, unflattering way to rid the skin of objectionable hairs: With some powdered delatone and water make a smooth paste to use on the hairy surface, apply and in about two minutes rub off, wash the skin and every trace of hair has vanished. This is quite harmless, but a very effective hair remover. You can get the delatone in an original package and mix fresh as wanted.—Adv.