MRS. WILSON'S WAY TO MAKE FLAT FOODS TASTY

Sauces of Delicious Flavor Poured Over the Most Tasteless Dish Will Make It Tempting—Macaroni Miller Couleurs

By MRS. M. A. WILSON

Copyright, 1920, by Mrs. M. A. Wilson. All Rights Reserved.

MANY foods are of themselves flat and insipid and must be dressed with a sauce to bring out their full flavor. The chef will tell you that in the majority of cases it is possible to utilize the cheap foods and when blended with a savory sauce they become food fit for the gods.

The standard brown sauce can be made by choice of two methods. To prepare the stock, wash 1½ pounds of bones and cover with 3 pints of water, adding

One faggot of soup herbs,
Three onions, minced fine,
One whole clove,
One whole allspice,
One carrot, cut in tiny dice.

Bring to a boil and then place on the simmering burner and cook for three hours. Strain and then let cool. Remove the fat and boil down to half of the original amount. This boiling must be slow and continuous. Turn into a jar. Cool. Place in icebox. This essence will keep one month in a cool place.

To use, place five tablespoons of good shortening in an iron frying pan and add five tablespoons of flour. Brown your a deep mahogany brown. Now add 1½ cups of cold water,

One-half cup of essence,
One teaspoon of salt,
One-half teaspoon of pepper.

Bring to a boil. Stir continually and cook for three minutes. This gravy may be used with vegetables, rice, hominy, macaroni.

The second method of making this sauce: Place in a saucepan

One-half cup of essence,
One and one-half cups of cold water,
Four level tablespoons of cornstarch,
One teaspoon of kitchen bouquet,
One teaspoon of salt,
One-half teaspoon of pepper.

Stir to dissolve the starch and then bring to a boil and cook slowly for three minutes. It is then ready to serve.

For curry sauce select the method desired and make the sauce, adding one teaspoon of curry powder.

Chile sauce—add one teaspoon of chile powder.

Spanish Sauce

Add

One-half teaspoon of chile powder,
Pinch of curry powder,
One cup of onions, chopped fine and cooked until soft.

Creole Sauce

Three-quarters cup of finely chopped onions,
One cup of thick tomato pulp.
Two green peppers, chopped fine and cooked until peppers and onions are soft, then add:
One teaspoon of chile powder,
One teaspoon of salt,
One teaspoon of paprika,
Bit of garlic, size of pea.

Italian Sauce

Add

One-half cup of grated cheese,
Three onions,
Two green peppers,
One cup of tomato puree.

Cook slowly until onions and peppers are soft.

Making a cream sauce as the basis of several other sauces permits the housewife to make a quart at once and then simply reduce and heat when ready to serve. Place

One quart of milk,
One cup of flour

in a saucepan. Stir to dissolve the flour and then bring to a boil. Cook slowly for five minutes and then turn into a bowl and cool and place in the icebox.

Sauce Soubis

Chop fine four medium-sized onions and place in saucepan and add

One and one-half cups of water.

Cook slowly until onions are soft and then rub through a fine sieve and add one cup of stock cream and

One and one-half teaspoons of salt,
One teaspoon of white pepper,
One-half teaspoon of onion extract.

Heat to mix and then heat to boiling point and simmer slowly for five minutes.

Parsley Sauce

Place one cup of stock cream and three-quarters cup of cold water in a saucepan and heat to blend. Bring to the boiling point and then season with

One and one-half teaspoons of salt,
One teaspoon of white pepper,
One-half cup of finely chopped parsley.

Heat to the boiling point and then cook slowly for three minutes and serve.

Hollandaise Sauce

One-half cup of stock cream,
Two tablespoons of water,
Yolks of two eggs,
Five tablespoons of butter,
One-half teaspoon of salt,
One-quarter teaspoon of paprika,
Juice of one-half lemon or two tablespoons of white wine vinegar.

Beat to blend and then cook over hot water to the boiling point. The addition of cream sauce will prevent this sauce from curdling.

For vegetables, macaroni and hominy add two tablespoons of essence to the plain cream sauce, made as follows:

One cup of stock cream,
Two-thirds cup of water,
One teaspoon of salt,
One-half teaspoon of white pepper,
One-half cup of essence.

Beat to blend thoroughly and then bring to boil and cook slowly for five minutes.

Cheese Sauce

Place in a saucepan

One cup of stock cream,
One cup of water,
One teaspoon of salt,
One teaspoon of white pepper,
One cup grated cheese,
One-quarter teaspoon of mustard,
One teaspoon of paprika.

Heat to blend thoroughly, then bring to boil and simmer slowly for five minutes. With this variety of sauces it is possible to serve many attractive dishes.

Vegetables Bawl Alley Style

Arrange a large slice of toast for each service. Place upon this two small hot boiled potatoes, a generous helping of cooked string beans, a tablespoon of diced carrots, and on top of this lay a slice of fried tomato and cover it with cheese sauce.

Macedoine a la Ainsworth

This recipe comes from the Crooked Billet Tavern on the London post road. Place a generous helping of well-cooked cabbage, chopped fine, on a slice of toast, then lay around the cabbage

Three boiled onions,
One-half boiled carrot,
One-quarter cup of peas,
Two small boiled potatoes.

Cover with curry sauce and garnish with finely chopped parsley and pickled beets.

Macaroni Miller Couleurs

Cook one-half pound of macaroni in boiling water for twenty minutes and then drain and blanch under cold running water. Return to the saucepan and cover with chile sauce, adding one-half cup of grated cheese. Heat for five minutes. Toss frequently to prevent scorching. Place on hot dish and garnish with quarters of hard-boiled egg and slices of pickled beet. Sprinkle with finely chopped parsley and then one-half cup of grated cheese.

JUST THINK!

YOU may be one of the prize winners of the

PRIZE MENU CONTEST

this time next week.

The awards are given for the best menu for **a dollar-and-a-half dinner for four persons,** and they are as follows:

First, $2.50
Second, $1.00
Third, $1.00

Rules—The foods used must be staples and in season. Each menu must be accompanied by a sales slip showing the cost of the materials needed. The name and address of the sender and the date must be clearly written. Address all menus to

Mrs. Wilson's Menu Contest
Evening Public Ledger
Independence Square

Mrs. Wilson's Menu Contest

Dear Mrs. Wilson—I am submitting menu for your consideration.
MRS. K. S.

Smothered Pork Chops *Brown Sauce*
Baked Potatoes *Poinettin Salad*
Blanc Mange Mold *Cherry Sauce*
Hot Milk Biscuits *Coffee*

Fried meats are not considered in this menu contest.

Mrs. B. K. sends only a market list and no menu.

Dear Mrs. Wilson—Please consider the following menu for your contest.
MISS T. G. A.

Lamb Chops *Mashed Potatoes*
Spinach
Plain Lettuce and Tomato Salad with Cucumber
Bread *Butter* *Blackberries*
Tea *Cream*

Chops and steaks cannot be accepted in the menu contest. Try something else next time.

My dear Mrs. Wilson—Would like to submit the following menu for the contest.
MRS. F. E. S.

Cream of Tomato Soup with Croutons
Broiled Rump Steak
Mashed Potatoes
Buttered Corn Parsley
Bread and Butter
Coffee *Rice Pudding*

One quart of milk	$ .13
One pound of rump steak	.40
Soup	.12
Half one-quarter peck potatoes	.14
Bread, one-half loaf	.06
One-half pound of sugar	.11
One tablespoon of rice	.04
Coffee, one-fourth pound	.11
Corn, one can	.15
Butter, one-fourth pound	.18
Parsley	.04
Total	$1.50

This menu does not require a cream soup. It would be better to choose a desert lighter than rice pudding.

Gelatin	.06
Celery seed	.04
One quart milk	.16
Rolls	.06
Butter	.12
Two bunches rhubarb	.10
Sugar	.15
One-half loaf bread	.05
Pepper, salt, etc.	.05
Total	$1.49

Mrs. Constandy,
Bridgeport, Conn.

Menu
Lamb Stew With String Beans
Combination Salad of Lettuce
Tomatoes and Cucumber
Bread and Butter
Coffee
Rice Pudding

SALES SLIP

One and one-half pounds lamb	$ .48
One pound string beans	.20
One onion	.03
One cup tomatoes	.05
One lettuce	.13
Two tomatoes	.14
One cucumber	.05
Coffee, bread and butter	.13
Rice	.10
Two eggs	.10
One pint milk	.09
Total	$1.50

Mrs. P. M. Fogas
2827 Gaul Street

Menu
Beef Potpie With Dumplings
Cucumber and Onions
Tea Bread and Butter
Strawberries

SALES SLIP

One and one-half pounds stewing beef	$ .45
One quart of potatoes	.15
One carrot and parsley	.03
One-half pound onions	.04
One-half pound flour	.05
Tea, milk and sugar	.19
Bread and butter	.25
Cucumber	.05
Baking powder, salt, pepper and vinegar	.04
One box strawberries	.25
Total	$1.50

Honor List

Miss Jeannette Gruts
2853 North Fifth Street

Menu
Planked Fish
Tomato and String Bean Salad
Fresh Green Peas Cold Milk
Rolls and Butter
Baked Rhubarb Pudding

SALES SLIP

[illegible]	$ .30
[illegible] potatoes	.13
[illegible]	.01
[illegible]	.02
[illegible] peas	.08
[illegible]	.12
[illegible]	.04

MRS. WILSON ANSWERS QUERIES

Dear Mrs. Wilson—Will you kindly publish a recipe for whipped cream for strawberry shortcake and also one for a lemon meringue pie?
A DAILY READER.

Use the white of one egg and one-half glass of apple jelly. Beat until the mixture holds its shape. This mixture will do for both the pie and the shortcake.

The Marriage Trifler

By HAZEL DEYO BATCHELOR

Copyright, 1920, by Public Ledger Co.

Barbara Knight and Keith Grant are married and with every good thing that the gods could give them, except common sense on Barbara's part, they begin their married life. They are genuinely in love, but Barbara has been brought up to be selfish. She does not think of marriage as a state where both persons' wishes must be considered, and because Keith's ideas are different from hers she makes no effort to compromise. In short, she trifles with the things that keep marriage as it should be, until Keith's interest in another woman awakens her to a consciousness of existing circumstances.

OUTSIDE it was growing dark, and Barbara, suddenly conscious of the time, rose to go. Elise noted with interest her beauty, and without envy. Barbara was one of the loveliest women she had ever seen in her life. She had been beautiful at school, but now she was far more developed and far more interesting. Elise wondered what her husband was like and what their life was together, and then suddenly, as Barbara put out her hand to say good-by, there came a sound of quick steps on the stairs, a hurried knock and then as Elise sang "Come in!" a girl appeared in the doorway. She was out of breath and panted a little as she said:

"Hello, Elise," and then, "oh, you have company. I beg your pardon."

It was dusk outside, but it was still light enough for Barbara to see clearly and to stand rooted to the spot for a minute, her breath coming fast, conflicting emotions threatening the breaking down of her self-control.

It was Katherine who spoke first.

"Isn't this Mrs. Grant?" she said, holding out her hand.

"And you are Miss Newbery," Barbara returned, putting out her own hand without an instant's hesitation.

Katherine turned laughingly to Elise, who stood staring at them, and it was then that Elise spoke quickly without thinking.

"So your Mr. Keith Grant is Barbara's husband!"

In the easy understanding of Elise's friends this remark would have meant nothing, but falling on Barbara's overwrought nerves it meant a great deal. Barbara was Barbara, however, and she raised her head and met Katherine's eyes fully, a half smile in her own. Her effort made her feel easier, and Katherine did not look like an adventuress.

"You see," Katherine began, "Mr. Grant has done us the honor of coming to some of our Thursday night meetings and we all like him very much. No doubt he has told you about it himself."

Elise's quick brain was working like lightning. She was furious with herself for making such a tactless remark and more and more she was understanding the situation. Barbara's impulse was to freeze up, to answer haughtily, but she did nothing of the kind She had to play the game with everything there was in her. She wanted to rush out of the place, to get somewhere alone where she could think, but instead she smiled her lovely smile, and said:

"What are the Thursday nights? They sound exciting."

"Katherine has people drop in and everything is discussed, from the ageing world, to the rising prices," Elise laughed, snapping on the electric light. "Must you really go, Barbara! Katherine you'll stay and go to Rosetti's for dinner, won't you?"

Katherine wanted to ask Barbara to one of the Thursday nights, but she felt that such a thing would be impossible that it would not appeal to Barbara at all, and that she would probably refuse anyway. After Barbara had said good-by and had escaped down the stairs to the waiting car, she dropped into a chair facing Elise.

"Whatever did you say that for?" she accused tragically.

"What?" Elise asked easily, getting out a mending basket from the table drawer and proceeding to mend a rip in her gloves. "Oh, that remark about Keith Grant? Well, to tell you the truth it just slipped out. But anyway, Katherine, you have talked a great deal about him, the fact can't be denied. I suppose you thought he was misunderstood at home, and that he had a frivolous empty-headed woman for a wife, didn't you? Well, can you imagine any one living with Barbara Grant and not being in love with her every minute?"

Katherine regarded Elise with smoldering dark eyes, until finally Elise in biting off a thread looked up and met them.

"Isn't it true?" she asked calmly.

"Of course not!" Katherine returned. But she was uncomfortably conscious of the fact that in part it was true. She had thought that Keith's interest in her and in her friends was due to the fact that he missed something at home, and she had visualized Barbara as beautifully dressed, faultlessly groomed, but entirely lacking in gray matter. It wasn't until that day when Barbara had dropped into the office that Katherine had realized how splendid Keith's wife was. She might be a society girl, but there was no doubt of the fact that she had brains in addition to being not pretty, but beautiful.

(Tomorrow, Barbara begins to wake up)

The Question Corner

Today's Inquiries

1. What kind of rug is practical and comfortable for the kitchen?
2. How can a chip basket be kept clean and in good condition?
3. What style of shoe is correct for afternoon wear with a light dress?
4. Describe a comfortable garden swing that takes less room than a hammock.
5. Of what material are handbags made that look like beaded bags from a distance?
6. What kind of finish is convenient for a porch tea table?

Yesterday's Answers

1. When the key of a sardine box is missing a curling iron will do the work just as well and more easily.
2. Rubbing the yolk of an egg over the face and leaving it on over night is said to be a good remedy for freckles.
3. A plain black bathing suit is attractively trimmed with the monogram of the wearer embroidered in red silk on one side of the waist.
4. An easy way to clean a typewriter quickly is to use the "mattress attachment" of the vacuum cleaner.
5. The surplice sweater with the ends of the fronts encircling the waist and tying in back is popular this season.
6. When flowers are to be carried for some distance in a box, they can be kept fresh if the ends of the stems are wrapped in a soaking wet newspaper.

Safe Milk
For Infants & Invalids
No Cooking
A Nutritious Diet for All Ages
Quick Lunch at Home or Office
Avoid Imitations and Substitutes

SOME FRENCHY SLIPPERS

Brocade, metal brocade, satin and beaded satin form these fascinating evening slippers. The one at the extreme left has an interesting pointed heel that is unusual, while the Frenchy bow on the dark one next to it is decidedly chic. The heavily beaded style at the right is more conservative than the others in shape, but all of them have the long vamp that still lingers in the American woman's idea of comfort, no matter how well she likes her Parisian short vamp

Adventures With a Purse

WE WERE walking along the street, Dorothea and I, when we saw the new shopping bags, and, as usual, Dorothea was chattering away at a great old rate, when suddenly she paused and then exclaimed, "Oh, look at those ducky bags!" They are nice. In shape they are like the heavy paper shopping bags, but in size they are slightly smaller. They are made of straw, and each is decorated with a colored tassel and a Chinese coin. In fact, the whole suggestion they convey is a Chinese one. They might be used for shopping or for carrying one's knitting or crocheting. Their price is $1 each.

How many times have you broken a knifeblade, to say nothing of bending your disposition, when you have had to open one of those preserving jars with the flat glass tops? They certainly are a trial, as you will agree, if you have had any experience with them. And if you have had any experience with them, you will be glad to hear of an opener that has been made for the express purpose of opening them without the slightest trouble or effort. Now I am not mechanically inclined, and it would be totally impossible for me to describe this opener to you. But, after all, we are both more interested in the results, aren't we? And here is what it does—it takes off stubborn glass lids in the twinkle of an eye! And it is a very inexpensive tool, for it costs but twenty-five cents.

For the names of shops referred to in Adventures With a Purse, send a self-addressed stamped envelope to the editor of the woman's page, inclosing the name of the article and the date on which it appeared. For immediate information call Walnut 3000 on the telephone.

WHAT'S WHAT

By Helen Decie

A few pointed words about the proper thing to do and when to do it.

Nothing can be more discourteous than a tete-a-tete conversation in a party of three. The odd point of the triangle feels slighted, hurt, shut out in the cold.

No matter how absorbed in each other the talkers may be; no matter how interesting their dialogue, they are guilty of cruel rudeness when they ignore utterly the third member of their party, who, as the illustration shows, is suffering from the effect of the selfishness of her companions, and is made to feel, all too conspicuously, that "two are company, three a crowd."

The woman is quite as blamable as the man, since it is easy for her, in a smiling aside, now and then, to include the other girl in the conversation.

Please Tell Me What to Do

By CYNTHIA

He's Bashful

Dear Cynthia—May I ask you this question, "What is the best cure for bashfulness"? I have been troubled with this disease for so long I am beginning to realize that I am being left behind. If I wasn't so bashful I would have a score of girl friends. If a girl looks at me straight in the eye, I blush and turn away. This makes the girl think that I am a piker. If they speak to me I answer very stutteringly, so they can't understand what I am saying. The other day I was invited to a party. I was assigned to a girl. I was so quiet and bashful that I am afraid the girl has lost all hope about me, and I don't blame her. A boy friend of mine suggested that I get half drunk and maybe I could face them this way. Yes, I could for a little while only, and besides, he doesn't consider all the foolish things that I could do under the grip of alcohol. I would make a big fool of myself that way and ruin my name forever. I long for the day when I can walk up to a girl and speak to her without stuttering a bit and look her in the face without having to turn away. You readers suggest something. I will be very glad to try anything at once.
I. M. BASHFUL, JR.

Your principal trouble seems to be self-consciousness. If you would try not to think, "Oh I am going to blush and stutter now," or think, instead, "Goodness, here comes Miss K——; how well she looks today," and then tell her so, you will soon forget about yourself and the bashfulness will go. Try it.

He's Jealous of Her

Dear Cynthia—I am coming to you for more advice. But Cynthia, how is it you never published my last letter?

Cynthia, dear, I am a girl in my teens, but in my young teens. About a year ago I met a very nice, young fellow—in fact, he only lived across the way from our home. He used to be very friendly, and take me anywhere I wanted to go, with my mother's permission. But after a few months he moved to another city, and I loved him so much I can never forget him. I never heard from him until a month ago. Since then he has taken me to several places. But when on the street other fellows would speak he would be very jealous and hardly talk. Now Cynthia, last week he heard I was out with another and came and told me I was using him as a "second hand." Cynthia, I love him with all my heart as a brother, but we are both young, and I only want his friendship back again. How can I win it? He is very stubborn not to come again.

His boy friend is also mad at my girl friend.
MARY S.

Your letter was published. You must have missed an edition of the paper.

You are making a mistake, dear, to worry over this jealous boy. He let you alone for several months and yet expects you not to have other friends.

At any rate, you are little more than children and should not be bothering over love matters. Do you and your little friend ever play tennis or take good long walks and runs? You would both be better off if you did, and just let the boys be mad if they want to.

Why Blondes Attract

Dear Cynthia—I will try to explain to "Cherie" why men are easily attracted to blondes. In the first place, they are not so numerous as brunettes and while many fellows claim that the fair-haired girl is fickle, a pretty blonde has, and always will be, given her share of popularity. Again, where there are plenty of brunettes a blonde is pleasing to the eye and the boys welcome a change of "color." I have noticed this time and time again.

Personally, I'll say blondes are fascinating, though I have been led to believe that most men prefer brunettes. There are many boys who do not trust a light-haired girl. I have never yet been able to win the friendship of a "blonde" myself. It strikes me that the small number of their type makes them all the harder to win, and harder yet to hold, after they have been won. They are, indeed, fickle, being aware of the favor shown them.

If "Cherie" is an attractive brunette, then she need not fear her fair-haired sisters. After all is said and done the boys don't think about a girl's hair when they seek her out; it's her personality and her friendly ways that count every time.
MISTER TWENTY-FOUR.

Wants to Get Acquainted

Dear Cynthia—I would like to get acquainted with some girls you know. I know many of them, but I like to know one special. She must be a nice-looking girl, of some trade to correspond with mine, as I am a pianist of good type. And if you don't know any of a corresponding trade, it would also be all right.
FROM ONE WHO WISHES FOR ONE.

Cythia is sorry, but she cannot bring about correspondence and acquaintanceship through the column. The readers may write to other readers or writers of the column, and Cynthia will print the letters, but it would have to end there.

Try a Little Absence

Tweedee—You probably care more than you think. The wisest plan would be to go away for a little while. Can you not plan a visit to another city or to some friend who lives in the country, and manage to be away for a month or two? You will be more apt to find out your true feelings in this man's regard if away for a little while than if you continue seeing him every week and hearing from him every day. Love is a funny thing, you know, and should be treated gently; never play with it, unless some trait you never knew of appears, and you are sure you would not be happy together.

Does Not Want Letter Printed

Anxious—When a girl wears a man's fraternity pin she is usually supposed to be engaged to him. But it's really a matter for you to decide for yourselves. Generally speaking, there's no reason why you should not.

A Casino Frock

An enchanting new casino frock described in Harper's Bazar, the July issue, is in vivid blue. Its corsage consists of a short bolero, cut open at the throat, with rounding fronts and three-quarter bell-shaped sleeves. Beneath it is worn a close-fitting corselet of white English eyelet embroidery.

The blue taffeta skirt comes barely below the knees, is slightly bouffant at the hips and is notched in front, so as to harmonize in line with the curving fronts of the bolero above. Under this silk jupe a narrow English eyelet petticoat is worn. Then, just for piquancy, a silver butterfly with outspread wings serves to clasp the silk bolero at the bust.

You need add no Sugar to

Grape-Nuts

It is sufficiently sweet because of its own sugar developed in the making.

There is a particular richness to *Grape-Nuts* not found in any other food of prepared grains. Why not order a package from the grocer and share in its pleasures and economies?

Made by Postum Cereal Co, Inc., Battle Creek, Mich.

ELLEN'S SMILE CONCEALED THE PAIN IN HER HEART

While Jean Played Bridge as Gaily as if She Hadn't a Care in the World—A Woman's Smiling Face Hides Many Heartaches

ANY casual observer would have said that it was a very charming group, as the four girls sat down to their bridge table on the porch. They all wore the organdie and voile dresses that make summertime such an attractive season and their conversation was light and full of laughter.

As the conversation simmered down to an absorbed murmur during the arranging of hands and bidding, the casual observer would have smiled in sympathy with their pleasure. He would have thought that the little sigh which Ellen gave as she laid out her dummy hand on the table and picked up her workbag was pure content. He wouldn't have been able to guess anything about the halfbroken heart that sent out that little involuntary sigh.

For that light smile of Ellen's didn't come from her heart. It was just a mask to cover the pain that was dying away so very, very slowly. Whenever she picked up that workbag and started to make more French knots on the bath-towel she was marking for a bride-to-be she dropped that smile and the quick little sigh escaped her. You see, the towel was bought for her, and she had expected to put her own initials on it and have it in her "hope chest," but last month she discovered that the man she loved was not worthy of her. She knew they would never be happy if they were married and so she broke the engagement before it was announced.

She was sure she had done the right thing, but she had loved him so, and it was so hard to forget. If only he had been a little sorry, a little penitent, or if she could only really feel the contempt that she wanted to feel for him! It was so slow, this getting back to normal and such torture to go on smiling and chattering, saying nothing and feeling, oh, so much!

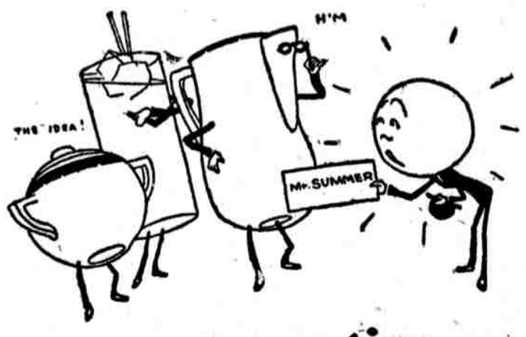
JEAN sat at Ellen's left trying to remember just which card Gertrude had played from her diamond suit, and if so, why. She was interested enough at that moment, and her laughing remarks after the hand had been played came lightly and easily. Yet there was a heavy weight that threatened every minute to overwhelm her pleasure. For Jean's sister had lost her position that day, and Jean had heard it just before she started out. That meant hard going for a long time, for it was Jean and her sister who took care of their mother and the small brother. It was Jean's vacation, and she was planning a trip the following week. That would probably have to be given up, ways and means would have to be discussed, greater economy practiced, and there were so many things to think about that Jean could have given up in utter despair. Yet she smiled, chatted, put aside her troubles and played on.

Mary was the hostess and nobody but Mary knows just how much she regretted that fact at that time. The combination of heat and sewing hard on a dress that she wanted to wear the next evening had given her such a splitting headache that her whole face throbbed. All she could think of was darkness, ice bags, peace and quiet. But she was a most gracious hostess, and nobody knew that she was in anything but the best of health and spirits.

Oh, the smile of a woman! What heartaches are concealed beneath it, what problems it belies, what suffering it can mask!

Serve a salad of crisp lettuce leaves and luscious red tomatoes with imported
Pompeian Olive Oil

SWIMMERS
After a strenuous trudgeon or crawl enjoy relief from muscular strain in
BAUME ANALGÉSIQUE BENGUÉ
(Bome An-al-jay-zeek Ben-gay)
Thos. Leeming & Co., N. Y.



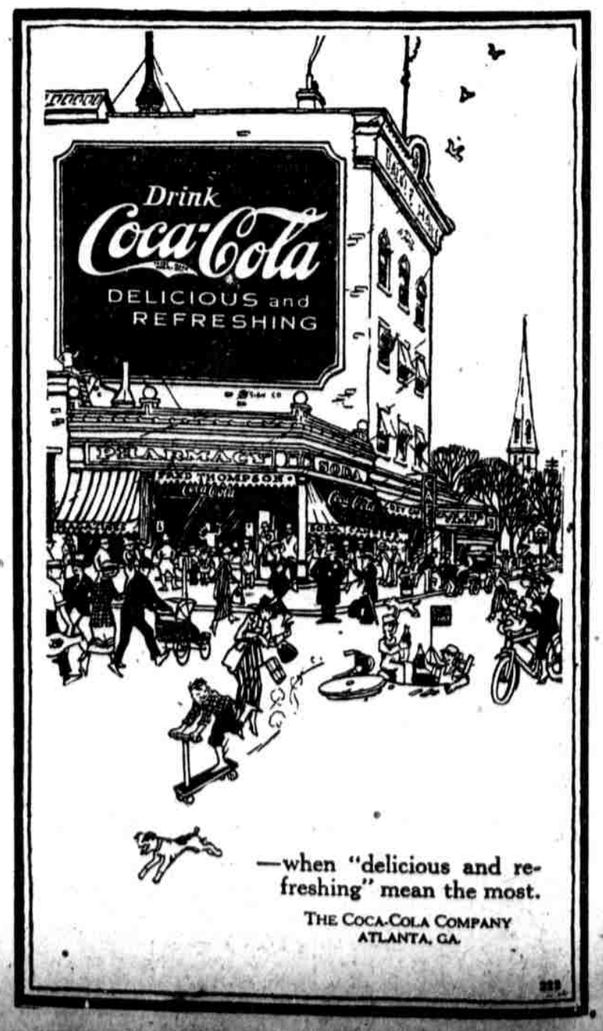
A cold reception—

for a hot day! A clinking frosty glass of Tetley's Orange Pekoe Tea—fragrant and full-flavored—and dripping with refreshing coolness. The minute you hear that first tinkle you begin to forget about the heat.

TETLEY'S TEA
makes good tea a certainty

Tetley's is the perfect foundation for the ideal summer drink. It comes to you skillfully blended from flowery, wind-swept gardens, and brings refreshing fragrance.

JOSEPH TETLEY & CO., Inc.
New York, N. Y.



—when "delicious and refreshing" mean the most.

THE COCA-COLA COMPANY
ATLANTA, GA.