

# THE PINGPONG PARTY FOR THE FORCH

**MRS. LITTLETON DE BLANK** sat upon her summer piazza surrounded by her beautiful and beautiful daughters, and her heart was heavy within her breast. Out on the golf links might be seen the forms of the members of the summer colony, each intent upon her "putts" and "drives." There also gambled a number of the eligible young men of the neighborhood. The rumble of billiard balls and a musical "ping-pong," from the windows of the country club told where the others were gathered.

Mrs. Littleton De Blank's daughters played golf badly, and they realized it; therefore at an early stage of experimenting they left the field to girls whose faces were not thickened with noses incarnadined under the ardent glare of the "king of day." Mrs. De Blank was not averse to this sacrifice, for she knew that the golf links were not promoters of engagements.

Billiards always had absorbed some of Mrs. Littleton's leisure, but it was not until pingpong came in that the De Blank piazza was utterly deserted. There had always been the smart young clerymen, the dapper attendants upon Angelica, the eldest daughter; dignified young college professors to hover about Araminta, the second Miss De Blank; brilliant hours and clasts to pay homage to the "views" of Janette, who went in for advanced socialism; and serious, soulful youths to the use of the rhyming dictionary.

The other girls, who were sixteen and eighteen years of age, were not yet officially out.

Now, the smart young clerymen, the college professors, the socialists, the poets and painters were victims of the pingpong craze. They played from early dawn until the twilight hours and, save for the few unprogressive spirits who had not yet got beyond golf, the non-sportswomen of the summer town seldom saw any other diversion.

Few of the ladies cared to indulge in summer pingpong. Played indoors a few rounds left them both exhausted and disheveled.

Mrs. De Blank is a Napoleon in social strategy; a woman with a limited income and six spinster daughters who are neither beautiful nor brilliant need to be. Therefore, after chafing under a few days of masculine neglect, she evolved her great idea.

"I have decided to turn the southwestern end of our veranda into a pingpong parlor. There seems to be an absolute mania for the game, and there is no reason why the young people should not enjoy it wholesomely and together. The young men would secure themselves at the clubhouse, where I have no doubt there is more or less betting and drinking. I spoke only yesterday about the change in the appearance of the Rev. Athanasius Psalter, such an excellent young man formerly!"

"Pshaw!" Hildegard replied. "Athanasius is all right. He is merely getting the pingpong bug."

"Perhaps so, my dear; he really does look harassed."

"No wonder," they say that young theologian who is the guest of the Maecenas-Brown and Co. traversalist at that, is pressing him close for the pingpong championship. Athanasius is a progressive, but he can't stand that," her daughter explained feebly.

"My dear! Controversialists? There is no such denomination!"



PINGPONG TABLES IN THE PORCH.

"Well, 'twas something like that," Hildegard answered airily. "At any rate he isn't high church, and so, of course, Athanasius can't feel that he is on the same social plane."

"My dear, you are much too irreverent. Mr. Psalter would be much shocked to hear you speak so."

"Oh, well, what is your plan, mamma, dear?" Hildegard hastened to inquire.

"As I said, I shall fit up the end of the veranda for a pingpong court and give a series of weekly parties. Under the chaste influences of home the game will be robbed of its excesses. Some tables will be left there permanently, and if any of our friends wish to drop in during the week we will be glad to extend to them our modest hospitality," Mrs. De Blank concluded.

For a week the southeast corner of the De Blank veranda was curtained with canvas. In that time a transformation took place in its appearance. A cork carpet was neatly tacked over the polished floor. Mrs. De Blank reasoned that this would prevent accidents. Behind the wire netting bamboo shades were hung. These would keep out the sunlight and insure privacy.

Three new pingpong tables were neatly folded in one corner. These Mrs. De Blank thought would accommodate as many players as the porch would comfortably receive, and while one set of players rested another could take their places. The number of guests was to be limited to twenty-four; thus the hostesses hoped to keep every one occupied. The veranda was hung with Japanese lanterns and pennants, on which the skillful fingers of the artistic Rosalie had appliqued white rackets, each one with a ball rampant.

Easy chairs and settees were ranged about the wall for the accommodation of the lookers on. Palms in handsome jardiniere, together with bowls of flowers, were carefully grouped about

to afford convenient corners for between game flirtations.

On a table just inside the hall door a bowl of cool lemonade was located. Served in dainty sherbet cups, with a bit of ice and a firm red raspberry or two in addition to a slice of fresh cut lemon, the beverage was one which could not fail to appeal both to eye and to the palate of the tired and overheated pingpongers.

Prizes were prepared for the champion players. One of these was a marksmen mounted in burnt leather, another a handsome pingpong racket and a dozen balls.

Souvenirs were provided for each guest. These consisted of pingpong boxes filled with candy. The refreshments were served in the dining room, and the menu was as follows:

- Tea. Lemonade. Claret Cup.
- Savory Fingers.
- Sandwiches. Salad.
- Orange Cakes. Pingpong Ices.
- Pingpong Cake.

Savory fingers are a dainty admirably suited for a fete of the sort. They are made as follows: Put some venison flour on a pan and dry it for about eight minutes in the oven; turn it now and then to prevent browning; then pass it through a sieve and weigh out four ounces. Put two ounces of butter and half a pint of water into a saucepan. Let them boil and then throw in the flour, beating the mixture until it is smooth. When the batter will roll about the pan without sticking to it, the dough is ready for rolling. Prepare it, a piece at a time, on a well floured board, shaping it into rolls about as long and as thick as a finger. Place these two inches apart and bake them on a greased baking tin. Brush the tops with the beaten yolk of an egg. Sift one side of each of the fingers to see that they are hollow. If they are not, scoop out the soft parts. Then fill them with a mixture prepared thus: Take an ounce

salt, pepper and nutmeg. Allow the mixture to cool and then fill the cases. Serve on fancy paper doilies.

The pingpong cake was the pièce de résistance of the refreshment table. Its manufacture proceeded as follows: Half a pound of butter and six ounces of powdered sugar were creamed together and one by one four eggs were added to the mixture. The grated rind of two lemons, five ounces of chopped glace cherries were measured out. One pound of flour, a large teaspoonful of baking powder and a quarter of a teaspoonful of salt were sifted together. These were lightly stirred to the butter and eggs; to the fruit was added three-quarters of a gill of milk. These were mixed well and put into a prepared cake tin and baked in a moderate oven for about one and a half hours. When done, the cake was turned on a sieve to cool. The icing, tinted green with spinach juice, was then put on. For ornamenting the cake white icing was applied in lines to represent a net. Rackets, traced on the side of



THE REFRESHMENT CORNER.

of butter melted in a saucepan to which one ounce of flour has been stirred until smooth. Pour over this half a pint of milk and leave it over the fire until it boils. Mince a quarter of a pound of cold chicken, two ounces of cold ham, one teaspoonful of parsley, half a teaspoonful of onion and add them to the sauce. Mix and season with

the cake, were built of rose colored and white icing. Glace cherries served as balls.

Ices were served in tiny soufflé cases shaped like pingpong rackets bearing a large ball, cut open across the top. The pingpong party was a brilliant success.

—Fannie Arthur Janelle.

## VALUABLE HINTS ON HOW TO SERVE TOAST

There is hardly a well appointed table today on which toast is not served at each meal. It is the fashion to place a tiny toast rack on a person's plate, a truly dainty custom and one to be commended. The little silver racks, too, are pretty and add much to the appearance of a table. But what of the toast which they hold?

Toast wants as much care in its preparation as any other article of the menu, and much that passes for toast is unworthy of the name.

It is not sufficient to cut a slice of bread, more or less thin (generally less than more), and hold it to the fire so that part is scorched while the rest is not baked, then to put three or four of these pieces in a rack, where by close contact the quickly become sodden and unwholesome.

Good toast is a dainty which is worthy the cook's best attention. For its achievement, take a thin loaf and cut from it a thin slice. Place this for a few minutes on the rack over the range or in the mouth of the oven to dry; then toast it lightly or even on both sides before a clear fire, put it on the rack again to keep hot and be quite crisp before serving.

Trim it neatly into three cornered pieces and serve. The result will be excellent, and the difference between it and the thick, sodden stuff generally served is most marked. The wide as the poles are asunder. The one is wholesome and delicious; the other, alas, is too often met with to need description here.

So far I have spoken only of dry toast. But there is buttered toast to be served with tea or as a foundation for savories. Much that has been said before applies to this toast also, but now the bread must be cut thicker, and it should not be dried or made crisp. Let it toast evenly to a delicate golden color and buttered liberally at once. Then, with the crusts removed, it will be delicious by itself or with the addition of toast sauce, herring roes and scrambled eggs and the hundred and one dainties served by a clever cook in the form of savories. Though both kinds of toast are excellent in their own way, the cook should remember the individual qualifications of each when serving it.

## Black Gowns.

Although we say that black is "no color," the black dress of perfection has many lights and shades being composed not of one black, but of many. Take, for instance, the black crepe de chine mixed with that peculiarly beautiful, cloudy effect of black chiffon. This would probably be trimmed with a glint of satin and a becoming black chenille or velvet with jet of varying shades. Then is created a black dress which is charming in detail.

There is a great desire for black chene afternoon frocks. They are not quite as beautiful as crepe de chine, but they are new, they are useful.

## How to Clean a Straw Hat.

To clean a white straw hat buy a small quantity of salts of lemon and dissolve it in a pint of boiling water. Then take a soft brush—a nailbrush will do nicely—and wash the hat with the liquid. When clean, rinse thoroughly in cold water and put in the air to dry. A soft hat should be allowed to dry on a board or table, for thus the brim will be kept flat, and, of course, the drying must be in the shade, since wet straw very easily becomes sunburned.



Housewives value rhubarb for several reasons. It is delicious to the palate, easy to cook and very wholesome. The difficulty in serving it is to find new ways of preparing it for the table. Ordinary stewed rhubarb grows monotonous.

For a boiled pudding the rhubarb, stewed with lemon or clove, should be enclosed in a tight suet crust and cooked three hours. For a pie a good pastry should be prepared and the stewed rhubarb enclosed within. When the crust is brown, the pie is done. A wash with beaten white of egg and some sifted white sugar will give the pastry the requisite look of richness. In the case of pie and pudding both a good sized piece of fresh butter should go in with the softly stewed stalks and their juice. This gives richness and the ever needed softness yet more emphatically.

The following are said to be excellent methods of preparing the fruit:

**Rhubarb Fool**—Take some stewed pink rhubarb and pass it through a sieve to remove the pulp, put in a pint and a half of the crushed fruit. Flavor it with a little lemon peel and sweeten to taste. Beat up a gill of cream and stir into the rhubarb pulp. Color it prettily with cochineal or carmine and put into a china bowl or a glass dish. Hand ice waters or savory biscuits with this dish.

**Press Pudding**—Take some slices of bread and some hot stewed rhubarb. Butter a pudding basin and line it with bread, then pour the hot fruit into it. Put a large slice of bread on the top, then put a plate and flatiron on the top to press it. When cold, turn out on to a dish and pour cold custard over. This makes a delicious pudding.

**Rhubarb Jam**—Take four pounds of rhubarb (the red kind), four pounds of leaf sugar and five ounces of whole ginger. Peel and cut up the rhubarb into small pieces, add the sugar and ginger and boil until clear. This should be of a brilliant red color and is very good for serving with blancmange, molded rice or rice frummary.

**Rhubarb Syrup**—Take some good flavored rhubarb, cut it into pieces, leaving on the peel. To each seven pounds of cut fruit add two pounds of sugar. Place all in a preserving pan, add three pints and a half of water and boil for forty minutes, stirring constantly. Pass through a fine hair sieve and bottle for use. If you like the flavor of lemon add the thin peel of one to the above quantity of rhubarb. When using the syrup add to it an equal quantity of mineral or plain water.

## Cure for Blackheads.

To prevent blackheads smear a little of the following astringent lotion over the face at night after washing and allow it to dry in: Half a pint of elder flower water, half a pint of rosewater, one ounce of best white wine vinegar, twelve drops of tincture of myrrh, twelve drops of glycerin and half an ounce of simple tincture of benzoin. Shake well before using.

# LATEST FASHION GOSSIP FROM GAY PARIS

**PARIS, July 26.**—Gowns show a decided change in the arrangement of the front panels. The narrow central breadth is in the best frocks entirely undecorated, the trimming beginning at the seams and from those points continuing around the skirt. If bouffants are used to adorn the skirt, they begin at the sides; if lace is a decoration, its spirals undulate over the rear of the garment instead of over the front. This rear trimming is both graceful and becoming. It obviates the general flatness of appearance which is the result of all over decorations.

Dresses for summer display an amazing fluffiness about the skirts. If you have an organdie or lawn or dimity, it must riot in undulations. The hems of sheer skirts are that in their apparent state of ebullition by means of a well constructed arrangement of lingerie. For organdies this comes in the shape of a silk slip fitted snugly to the figure to a short distance above the knees and from that line falling in a bewildering shower of very full frills and flounces. If the garment is of silk ones. The very finest lawns garnished with quantities of fine lace make the most fascinating foundations for the sheer skirts. They shape in the same way as the silk slips, the masses of ruffles being cut and fitted with the greatest skill in order that the thin overdress should be just the exact tilt prescribed by fashion.

The success of the diaphanous costume has temporarily put the thin silk frock out of commission. In the shops summer silks are ostentatiously displayed, and shopmen are making every effort to get rid of their superfluous stocks. There is no doubt that the more daring patterns in foulards, broche, liberty and washing silk will be quite out of date next year, and the dealers realize it. In the part of wisdom to get rid of them. Consequently many dainty bargain pieces can now be picked up which in a few seasons, when they are again in vogue, will have the advantage of being exclusive patterns. The more bizarre effects should be sedulously avoided, small, inconspicuous patterns and neutral colorings being the safest for hoarding.

For indoor gowns many of the silks are quite charming, especially if trimmed with a great deal of lace, chiffon or crepe de chine. Combinations of blue and gray are particularly striking. Liberty silk, but the popularity of the lustrous faced fabrics during recent seasons makes it improbable that they will continue in fashion very much longer.

The present is also a good time to buy trimmings. Appliques and laces will appear on the winter gowns. Colored embroideries are to a great feature of fall frocks, and any woman who is clever with her needle can transform some of the heavier galleons into quite up to date trimmings. Dull green, blue, and rose and blue purple are combined to produce a rich yet subdued color scheme. This is so oriental in effect that it is called Assyrian, although it is more in the style of the so-called Pompeian decorations.

Laces and embroideries worked in the new combinations of colors with silk or chenille will be used to brighten the surfaces of the fall and winter garments. Black velvet ribbons, crocheted ornaments, applied rings and patterns in silk are to be utilized for garnishing both gowns and cloaks. Jet passementeries are to be again exploited; many novelties are shown in this kind of trimming. Buttons, it is said, are to sustain no diminution in favor. Paste and enamel disks are suitable for evening gowns, and half a dozen items cost as much as the average woman. All this suits the fashionable woman who wishes to possess something which the masses cannot duplicate; however, it remains to be seen whether cheap models of these jeweled



FLOUNCED, PLAIN FRONTED SKIRT.

FLOUNCED SKIRT WITH BOX PLAITED FRONT.

LINEN GOWNS TRIMMED WITH BLACK AND WHITE.

buttons will not be shown in the big department stores.

Speaking of jeweled ornaments calls to mind the special loveliness of the long neck chains from which fans, hand mirrors, lorgnettes and purses are suspended. Thin strands of gold are seldom or never seen, instead thin chains with mounted jewels or enamel slides at regular intervals represent the choicest specimens. Topazes, amethysts, sapphires, emeralds and all clear stones are effectively used this way. Corals connected by gold links make striking and handsome chains and are just the things for young girls, whose pink and white complexions are the more brilliant for contrast against the red and gold.

Chains set off the high lace collars which summer dresses almost invariably show.

A white chemise sometimes takes its place, but most thin gowns are finished about the neck with galleons, in sections or motifs of lace. In such cases, of course, the entire bodice is fashioned of one material, tiny tucks replacing the one time yoke and cuffs. Sleeves are full and tucked to the elbow; below this a fullness of the cloth expands over the arm or forearm. Tucks, insertions and inset medallions are all permissible in adding to their richness. Bands and bows of ribbon tucked about the elbows are a not unusual addition to lace or plaited frills. A paste buckle or one of cut steel not infrequently crushes the bow or choker into position and adds just the touch of brightness needed to call favorable attention to a white end shapely arm.

The short sleeves have brought about the popularity of lace mitts. No summer wardrobe is complete without a pair. Fine openwork lace ones that reach to the elbow are the correct

thing for demidress toilets. White and black tones are popular because they are useful with any gown, but very fastidious women have lace mitts dyed the color of the costumes with which they are to be worn. For instance, with a violet frock the arm coverings are of the same shade and exhale a delicate odor of wood violet.

Passing from mitts to gloves, it is noticeable that silk and lisle ones have quite taken the place of chamouis or kid. The armet of the portion of the front of the glove which covers the hand is often made of lace, a condition highly favorable to the free admission of air. Gray, white and all the delicate shades of cream and tan are worn; the best taste, however, demands that evening dresses long white or cream tinted silk gloves reach to the elbow. An openwork effect over the hand allows freedom of movement and coolness. The fingers are bare, and the glitter of rings adds not a little to the charming appearance.

Lily of the valley and violet are the smart perfumes because Alexandrin of England, who at present looms large in the public eye, is very fond of these scents. Carnation, favored by Edward VII, is also fashionable. Modish women affect those scents which most harmonize with the character of their costume. For instance, with a white

gown white rose or lily of the valley will be used, with a green one orchid, with pink carnation or rose, with purple or mauve fabric violet, with lavender tints lavender perfume. Of course all this is very expensive, and a bit unsatisfactory, too, for there is something particularly pleasing in the idea of each individual selecting some flower and some particular perfume for her own.

The wearing of sachets is so general that modesties now attach tiny silken bags for the dry perfume to the inside of garments. The scented cases can then be easily slipped into place.

Panama hats form an important feature in the summer wardrobe. They are so useful for those who need rough ready millinery that they are taking first place with those who can afford the real article. They stand all sorts of rough usage and appear fresh and neat after any kind of flattening experience in a trunk. Handsome scarfs in dull red, green, blue and cream are the smartest decorations they give the touch of rich oriental color needed to complete the hat's picturesque beauty.

For women who cannot afford the panamas white piques have found a ready acceptance. The hats are trimmed with a very little. A black velvet band and a quill or a black and white lib-

erty silk scarf is the finish generally given to them.

Sailor hats are seen not at all save on the strong minded brows of American tourists. They cannot be blamed for preferring them since they are eminently neat and with a damp cloth or a brush can be robbed of all the stains of travel. A soft veil draped around the crown gives them a touch of jaunty, and a handsome hatpin relieves the strict severity of their outline.

In warning to the woman who is thinking of buying a veil let me say beware of the bright greens, reds and blues and browns. Especially shun those gorgeously bedizened with velvet or chenille spots in contrasting colors. The large department stores are clearing out their stocks of these, which means their extinction, since some time ago really fashionable women left them entirely to the ladies of the middle class.

—Catherine Talbot.

## Softening Water.

A little milk added to the water in which children are bathed keeps their skins free from roughness and spots, more especially if the water used is hard. If rainwater cannot be obtained, the best plan is to boil the water before using. Hard water that has been allowed to boil ten minutes is beautifully soft if a little oatmeal or milk is added to it.

## Is a Matter of Color.

"There seems to be an impression abroad in New York city among a certain class of citizens," remarked the observer of events and things, "that any law which prevents a person from painting the town red on Sunday is a blue law."—Yonkers Statesman.

## Statement Not Explicit.

"You should be a little more explicit in your statements," said the editor to the new reporter as he glanced over a batch of copy. "Here you say that the Hon. J. Edward Cash, who has been under the care of three physicians during the past ten days, is now out of danger."

"Well, isn't that plain enough?" queried the new pencil pusher.

"Certainly not," replied the autocrat of the sanctum. "How is the uninitiated reader to know whether the Hon. J. Edward is on the high road to recovery or dead and out of reach of the three physicians?"—Chicago News.

## What Are Keats?

A London paper tells of an incident in an alleged literary club meeting, which nearly broke up the assemblage. In the course of a discussion on poetry someone let fall the name of Keats. One of the members promptly demanded enlightenment. "What are Keats?" he asked.—Chicago News.

## Hard to Satisfy.

"Of course," quoth Cuba, pensively, "I'm very happy, 'cause I'm free. I should like to get married yet if I could once get out of debt."—Washington Star.

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