For lovers of green tea

"SALADA" GREEN TEA

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When the United League season opens the gamblers are offering 200 to 1 that Pop Clark's New York Blues will not win the pennant. Terry Burke is the only sports writer to give them a chance. He bets $10 at Tony Murallo's restaurant in the Broadway district. In the Blues' first game Whitper, the Philadelphia pitcher, is killed with a bullet through the heart after smashing out a home run. Both Burke and Larry Doyle, the Blues' rookie shortstop, for whom Clark's pretty daughter, Frances, had shown her preference over Whitper, are suspected at first by Detective Kelly. It is Burke who discoveer it was Sid Stream, notorious gunman, who wrecked a taxi with a bullet through a tire and injured four Boston players as the Blues are to open a series. Then Dirkin, Chicago star, drops dead, after hitting a homer, from poison on a phonograph needle fixed in the handle of his bat. Pietro, Chicago's bat boy, disappears. Clark sends Doyle to Newark but he is soon sold to Boston. When the Blues go to St. Louis, Scotter, the Rubes' star pitcher, is found dead from a gas given off by a mysterious powder in the box with a jigsaw puzzle sent to him. Each time Burke has a beat on these sensational happenings and masked gunmen truss him up, question him and warn him he knows too much, Rawlins, the manager, is sick when the Blues go to Chicago, and New York wins the first game. Burke bets Mullins, another sports writer, $5 the Blues will win the second game if Rawlins is still ill. He is absent again.

Goofy Gaston was wild at the start, and walked the first two New York batters. Shorty Dugan, who was now playing short-stop in place of Doyle, lined a hot single through Crawford on first and drove a run in. Crawford was injured in the play. The ball nearly tore his thumb off and he gave way to Steve Higgins, a rookie infielder from the Butchers' farm in Decatur.

Rosy Moore was just pitching along, taking his time. Moore had the theory that his outfield, and infield, too, for that matter, should do ninety per cent. of his work for him. Unerring control and a moist spitter had the batters all popping up and hitting into the dirt. There were no strikes in Moore's bag of tricks. He had control and an accurate knowledge of each batter's weaknesses.

Gaston seemed to settle down after the third. The Blues nicked him for another run in the second, but that was all. He set six men down on strikes in a row. The Butchers collected a run from Moore in the sixth.

Gaston was living up to his reputation. He razzed each New Yorker as he stepped up to the plate and had the fans back of the screen in stitches at his antics. At the same time he was pouring that deadly submarine ball of his up to the plate.

In the eighth Gaston himself got a hit. The crowd was wild. It was the eccentric one's first hit of the season. The next man up was Joe Morris, the Butchers' new second baseman bought to replace poor Dirkin.

Rosy Moore was pitching more slowly than ever. Morris was un unknown quantity to him and he looked him over carefully. The ball floated up to the plate and Morris swung. He topped it and the ball went down to Dugan at short. Dugan came in fast, hesitated and made a scoop off the dirt. He came up with nothing. The ball went clean through his legs out to Buck Hansen in centre.

Gaston crossed the plate with the tying run and the game took on an entirely new complexion. Moore held the rest of the inning scoreless by dint of two infield outs and a pop foul to Dick Horan. It was swell pitching in the face of a terrible break.

The two teams battled in a two-two deadlock until the thirteenth. Pop Clark noticed that the rookie, Higgins, on first, was hugging the bag too much. Morris on second was a useful player, but lacked Dirkin's great skill at going over to his left and firing the ball to first with that graceful motion which had made Kirkin the best in baseball. Pop ordered little Joie Brown to nurse Gaston for a walk. Brown got his ticket to first, and perhaps Gaston didn't squawk on the play! Dutch Schatz was next up. The signal for the hit and run play was on and it worked like a charm. Huette, the assistant manager, coaching at third, was caught napping. Both Higgins and Morris started late and Schatz' hit rolled between them for a perfect single. Brown scampered around to third. The stands were glum. One run at this stage of the game looked as large as a dinosaur egg.

Horan laced the first ball pitched to him far out into right field. Smith ran back and caught it up near the flagpole. Brown waited for the catch and crossed the plate with the third run. Three to two and Rosy Moore pitching like a well-oiled piston-rod.

The press boys were unanimous in criticizing Huette on the play. Rawlins would never have let the Blues get away with it. Terry was gleeful as he tapped out his running account of the game.

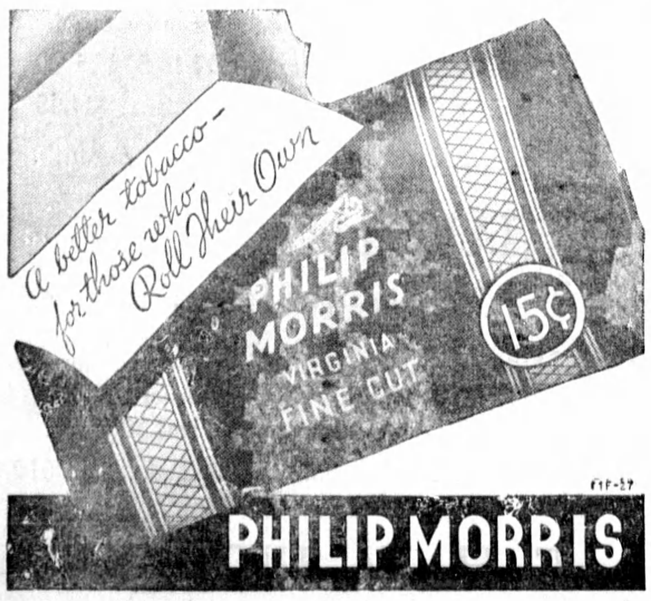
That was all the Blues managed to get. Both Dugan and Moore went down swinging.

The Butchers came up to the plate with murder in their hearts. Huette, smarting under the play just pulled on him, ordered all the Butchers to hit the first pitch. Smith rammed a double down the third base line. Higgins was next up and Moore got him thrown out at first, Smith advancing on the play. Horitz, the catcher, waited Moore out carefully. The count was two and two when he lashed out at a slow curve. The ball rose high in the air back of third base. Reynolds ran for it and Joie Brown held the third base bag, hoping for a play on Smith. Huette watched Reynolds running. It seemed to be the only chance to tie the score and the moment the ball fell in the left fielder's glove he screamed at Smith to dash for the plate. Smith ran and when he got about ten feet away from the plate he saw the ball sail over his shoulder into the outstretched glove of Horan. In vain he pulled up and tried to scramble back to third. A short peg to Brown and he was trapped. Swift little Joie pounced on him and the Blues had won another close one.

"Terry, my boy, here is your dough." Craven handed over Mullins' money with a laugh. "You sure get all the breaks, young fellow."

"Or maybe I know my baseball," Terry said with a sly look in the direction of Mullins. "Maybe some day you fellows will realize that these Blues can play ball."

TO BE CONTINUED



Woman Is Expert In "High Style"

New York Dressmaker, French, Is Boon To the Stout

Germaine Monteil, New York dressmaker, is French, of course, and she makes clothes for the "world's best dressed women." Her clientele is composed of women who wear what is known as "high style" clothes. They appreciate the value of art in classic simplicity.

Mme. Monteil strives to create the clothes that enhance personality, the type that make for glamour and romance.

But there are a certain number of her models that are adaptable for the larger women — the "stylish stout" figure. The lines of these gowns apparently cut off pounds from the woman wearing them. They are known as "specials" and she gives them secret ingenious darts, manipulation of materials, etc., to give smoothness and those so slenderizing lines.

Materials are of the greatest importance, according to Germaine Monteil and they must be selected far enough in advance so that the textile mills can weave them, as in many cases they are woven specially for her. And such materials come from weavers in all parts of the world.

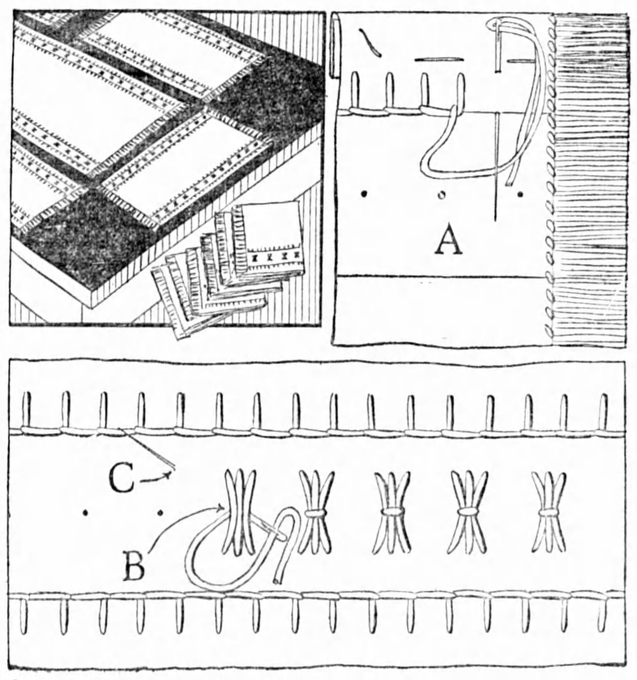
France still holds its prestige for lovely fabrics and many of the famous weaves are found there. The great Rodier originated the kashas that were favourites for many seasons. The house of Bianchini makes brocades, metal cloths and other lovely fabrics.

Mme. Monteil believes colour is a matter of seasonal importance and that colours are interesting if used correctly. She uses black a great deal, as it is classic and practical, lending itself to combination with colored accessories.

Germaine Monteil loves to travel, and she freuently visits her native Paris to consult and to work up new ideas with fabric designers, and also to arrange for novel trimmings, that she has made especially for her. She also goes to attend the famous Paris openings and the races and the theatre.

HOW TO SEW—BY RUTH WYETH SPEARS

Peasant Embroidery for a Luncheon Set



E-S

The embroidered borders used for the heavy linen set shown here are done in the typical red and black peasant embroidery color scheme on either white or natural linen. These borders are done by the free hand method, that is, with no stamping pattern. It is a good plan, however, to draw straight lines with a ruler to guide you in keeping the rows of stitches straight at the outside edges of the border in line, and to make evenly spaced dots in the center for the middle row of stitches. This method of outlining the border pattern is shown here at A. The diagrams given here show the exact size of the border.

The ends of both mats and napkins are fringed, the top of the fringe is whipped with the red thread to keep it from raveling more. Use mercerized strand embroidery cotton for this and the border stitches. Remember that you are working for a bold rather than a dainty effect, so use all six strands of the cotton. After the ends of the mats and napkins are fringed, turn and baste three-eighths inch hems at the sides. The hems are held in place by the blanket stitching that makes the outside row of the border pattern, as shown in diagram A. The blanket stitching of both edges of the border is done in black.

The red stitches that make the center of the border are called bundles. To make them, take three vertical stitches, bringing the thread through in the center, as at B in making the last of the three. Make a stitch over the three vertical stitches, binding them together, and bringing the needle out ready for the next bundle, as at C.

NOTE:—Mrs. Spears' new book, "Sewing For The Interior Decorator," contains 47 other fascinating things to make for the home with step-by-step instructions. Now ready for mailing upon receipt of 14c (10c plus 4c postage). Address: Mrs. Ruth Wyeth Spears, 73 West Adelaide Street, Toronto.

New Stethoscope Able to Warn "Dad"

ATLANTIC CITY. — Expectant fathers can be warned in the future to prepare themselves for one, two or five children, two university of California physicians said this week by use of a new instrument similar to the sound detectors used by the army to locate enemy airplanes.

The instrument is a new stethoscope, called a "symballophone" by its inventors, Dr. William J. Kerr and Dr. A. M. Basset. With it the physician for the first time can determine the exact location of sounds inside the human body and pick up the pre-birth broadcasts of infants long before they come into full voice. They demonstrated the device before the American Medical Association.

The physician can also use the instrument to make more specific studies of heart troubles, including the timing and pitch of heart sounds; of diseases of the lungs and the respiratory tract and friction within the lungs; of troubles in the vocal cords of opera and other singers; and the various "engine knocks" of the human body.

Ask your dealer about the new Coleman Stoves that make their own gas, or write — The Coleman Lamp and Stove Co., Ltd., Dept. WL, Toronto, Ontario.

Ladies

Send us your name, and receive absolutely FREE, sample of our Highest Quality, Hospital Sanitary Napkins. Hygeia Products, London, Ontario.

Issue No. 26—'37

A Summer Snack

What is more delicately appetizing for a summer snack than golden sponge cake, fresh strawberries and cold, creamy milk? We can't think of anything that would taste better and so we give you this recipe for sponge cake. It seems, somehow, a particularly suitable cake for summer because it is light, golden and very tasty.

True sponge cakes never call for baking powder in the recipe, they are made light, solely by the air that is beaten into the eggs. But there is another kind of sponge cake that can be made with baking powder and which calls for fewer eggs. That is the one we have chosen because it is economical and is quite as good as the more expensive kind.

There is one thing you must remember, however, in making this cake and that is to use finely milled flour. If you specify the finest flour on the market when you buy from your grocer, you need have no fear that this cake won't be a success.

Champion Sponge Cake

1¼ cups sifted cake flour, 1¼ teaspoons baking powder, ½ teaspoon salt, 4 egg yolks, 1¼ cups sugar, 4 egg whites, 1 teaspoon vanilla, 1 teaspoon grated lemon rind, 2-3 cup boiling water.

Sift flour once, measure, add baking powder and salt, and sift together three times. Beat egg yolks until thick and light. Add ½ cup sugar gradually, beating constantly. Beat egg whites with flat wire whisk until light and foamy throughout; add remaining 3-4 cup sugar very gradually and continue beating until stiff enough to hold up in definite, satiny peaks. Add vanilla and lemon rind. Add boiling water to egg yolks, stirring well; then add flour all at once and beat with spoon until smooth. Fold quickly into egg whites. Turn into ungreased tube pan and bake in moderate oven (350 deg. F.) 1 hour and 5 minutes, or until done. Invert pan 1 hour, or until cold.

Be Tender with Strawberries

Strawberries need affectionate handling. They don't take kindly to shower baths. Keep them away from the faucet. Instead, put them in a bowl of water and lift them out with the fingers somewhat apart to serve as a strainer. The sand and soil from the berries will settle to the bottom. For that reason, don't pour the water off the berries. Unless berries are unusually dirty, two such washings will be enough. Place them in a colander to drain. Then remove caps. Rinse again after removing caps if necessary.

Never allow berries to stand in water to lose color and flavor. To sweeten strawberries before serving, cut in halves or chop rather than crush them in order to keep them as attractive as possible.

Fresh Strawberry Tarts

(9 tarts)

One quart hulled strawberries, 1 cup sugar, 1 package strawberry-flavored gelatin, 1 cup hot water, 1 cup cream whipped, 9 baked 3½ inch tart shells.

Combine strawberries and sugar and let stand 10 minutes. Dissolve strawberry-flavored gelatin in hot water. Pour over strawberries. Chill until gelatin begins to thicken. Fold 4 tablespoons thickened gelatin into whipped cream. Chill. Place layer of whipped cream in bottom of each tart shell. Chill about 10 minutes. Cover with layer of jellied strawberries, pressing hull end of each strawberry lightly into cream. Add thickened gelatin to fill a tart. Chill a few minutes longer and serve.

Heat is the enemy of color and flavor, so use preserving methods requiring minimum of heat. The Bureau of Home Economics suggests this as one of three good processes. It is for 8 pounds of prepared fruit — the maximum for best results.

Processing according to this method you would use a pound of sugar for each pound of berries, and combine the two in alternate layers, then let them stand 8 to 10 hours before cooking. No water should be added, as the sugar draws enough liquid out of the fruit. As soon as they are ready boil them rapidly 15 or 20 minutes or until the syrup is rather thick. You'll need to stir it occasionally but carefully so as not to break the berries.

Few Girls Remain In School When Married

TORONTO.—Unlike a case recently reported from Britain, Toronto collegiate girls who marry do not stay in school after they undertake to be wives and homemakers.

There have been a few cases in Toronto where girls attending school have been wed, but principals say that they know of no cases in which a young married woman remained as a student.

"It is not surprising that a few of them get married so early—we have some remarkably good-looking girls among our students, and nowadays they are taught something of domestic science," said Principal F. H. Clarke, of Jarvis Collegiate.

"There is no law against a girl student being married, other than the requirements as to parental consent," said Dr. C. C. Goldring, superintendent of schools.

W. E. Dunlop, issuer of marriage licenses, said that if a girl were under 18 the consent of her father, or in certain circumstances her mother, would be necessary.

At the university, say the authorities, it is quite a rare thing for married men to be in attendance, and almost unknown for married women to be regular day students.

Secret of Longevity

It is pleasing to find a variation in the prescriptions for good health at great age. Too much they have been limited to long walks, total abstinence, regular drinking and the like. Brigadier-General Samuel E. Tillman, who will be 90 in October, astonished the ship news reporters the other day by attributing his fine physical condition to the fact that he has never supported his trousers with a belt. Suspenders are his secret, now revealed by a man who has gained distinction as soldier, astronomer, chemist and geologist.

There is much to say for the Tillman theory. Suspenders may be ugly, while belts are aesthetic, but the old galluses put the weight of the breeches on the shoulders and not on the hips. Put a belt on a man and he will automatically thrust his paunch out to keep the leather from slipping. Give him suspenders and he can put his chest out and his tummy in without fear and social disaster. There is also the element of congestion of the abdominal capillaries under pressure of the belt.

Suspenders went out when the vogue for country life made men try to be beautiful sans coat and waistcoat. They are coming back now and General Tillman's certificate will give them another fillip. If a man cannot have two cars in his garage he can express prosperity by having suspenders for each and every pair of trousers.

"Half of the world's philosophers are pessimists who tell us that progress is impossible and that there is no escape. — Nicholas Murray Butler.

WAKE UP YOUR LIVER BILE—

And You'll Jump Out of Bed in the Morning Rarin' to go

The liver should pour out two pounds of liquid bile into your bowels daily. If this bile is not flowing freely, your food doesn't digest. It just decays in the bowels. Gas bloats up your stomach. You get constipated. Harmful poisons go into the body, and you feel sour, sunk and the world looks punk.

A mere bowel movement doesn't always get at the cause. You need something that works on the liver as well. It takes those good, old Carter's Little Liver Pills to get these two pounds of bile flowing freely and make you feel "up and up". Harmless and gentle, they make the bile flow freely. They do the work of calomel but have no calomel or mercury in them. Ask for Carter's Little Liver Pills by name! Stubbornly refuse anything else. 25c.

BLACKHEADS

Get two ounces of peroxine powder from your druggist. Sprinkle on a hot, wet cloth and rub the face gently. Every blackhead will be dissolved. The one safe, sure and simple way to remove blackheads. Have a Hollywood complexion.