



A Girl's Social Life in Summer

OUT-OF-DOOR PLEASURES, WHEN SHE ENTERTAINS, AND HER CHURCH INTERESTS

The New Game of Bolo

By Mrs. Frank Rextrew



THIS game is played on a space of level ground only fifteen feet square. A perfectly level plot, if the grass is cut short, makes the best court. A good game of bolo cannot be played on a rough piece of ground. A court covered with fine sand does very well. If you have a set of croquet mallets and balls these will answer. You should have eight balls at least, and as many mallets as players; but the number of mallets is immaterial, as the player can borrow his opponent's mallet when it is his turn to shoot.

The game requires four nets, each fifteen feet long and twelve inches wide. A stake about twenty-two inches long, made from an old broom-handle, should be fastened to each end of the nets. A similar stake should be placed in the centre of each net to keep it from sagging. The stakes should be driven three or four inches into the ground and the nets stretched tight. The nets when set up form a court fifteen feet square. At each of the four corners an opening of about four inches wide should be left. Here are the rules of the game:

1. Place all of the balls except the red ball in a bunch in the centre of the field.
2. Draw lots to see who plays first. The first player places the red ball at a point three feet from either corner.
3. Strike the red ball with a mallet and drive it against the balls in the centre. If a ball is hit with the red ball the player then places the red ball against the ball that was hit. He then strikes the red ball, endeavoring to drive the other ball out of the field through the opening at either corner of the field. If he succeeds in putting the ball out he continues to play by shooting at any other



HOW A BOLO COURT LOOKS

ball on the field wherever he finds it. A ball is not "out" until at least half of it is past the stakes. If one player fails to put it "out" the next player continues the play.

4. If the red ball is driven "out" the player doing so loses his turn and must forfeit a ball to the field as a penalty—that is, he must put a ball back on the field. If he has not "put out" any balls he owes the field, and must pay as soon as he has balls to pay.
5. No person but the one shooting is allowed on the field.
6. The person who "puts out" the most balls wins the game, but all the balls must be "put out" before the game is ended.
7. When the red ball is driven "out" it is placed back on the field at a point three feet from the corner from which it was "put out," and the play continued.
8. If the red ball or any other "jumps the net"—that is, if a player drives a ball over the net, he loses his turn and must forfeit a ball besides the ball that "jumps the net."
9. A player forfeits a ball if he fails to hit a ball with the red ball when making a shot.

Hoop Croquet

By Margaret M. Haskell

THIS game will prove more exhilarating and healthful than either croquet or golf, as the ball is thrown above the head, and consequently exercises the muscles of the arms.

The hoops used are about the size of those on a small butter-firkin. They may be suspended from the branches of trees, or placed on standards (if the game is played in a gymnasium) a little higher than the head. They are arranged very much like the wickets in croquet, only farther apart—about fifteen feet, more or less, according to the ages of the players. The ball used is an ordinary rubber one.

The game consists in seeing who will get the ball first through all the hoops. If there are players enough to form two parties the trees or standards are goals for which each player runs as soon as his ball goes through a hoop. If the ball is caught on the fly or single bound by one of the opposing side it is thrown at the player, and if he is hit before he reaches his goal he is "out," and must get his ball through the hoop again. If one of his own party catches the ball it is held until he is safe.

The Summer Luncheon-Table

By Mary Whipple

THERE are always some people who for some reason or other are obliged to remain in their city homes all summer. To them the following description of a "Consolation Luncheon" may be suggestive. The hostess received her guests in a white gown. White was the prevailing color of the room. The carpets were covered with white canvas, also the chairs. In the dining-room great boughs of foliage had been dipped into a solution of alum, which formed crystals on the leaves. The centrepiece was a huge block of ice on a wide silver salver. Over the table were scattered bits of glass resembling ice and imitation brilliants. The hanging baskets usually made for ferns were utilized for ice. The menu was simple and everything was served cold. At each place as a souvenir was a diamond-dusted card, on which was pasted a newspaper clipping of a phenomenal frost, a snowstorm or a blizzard.

A PRETTY centrepiece for a June luncheon would be a table fernery filled with growing strawberry plants on which the berries were ripening.

A rose-jar filled with long branching sprays of field clover makes a pretty decoration for the summer luncheon-table. Sprays of the same may be carelessly placed by each plate.

A flower rarely used alone for table decoration is the sweet alyssum. Yet in skillful hands this was used for the decoration of a luncheon-table with good effect. A tiny white ship, deftly carved, and made complete with sails and spars, was placed on a circular glass mirror in the centre of the table. The mirror's edge was outlined by clusters of sweet alyssum. Ropes and sails were covered with the same blossoms, and a generous handful was fastened at each corner of the table.

An out-of-door luncheon which was given on the veranda of a cottage last summer was most attractive and enjoyable. The table was fashioned of silvery birchwood—that is, the support and lower parts. The tablecloth covered the top only. The centrepiece was a birch log hollowed out and filled with earth in which were planted maidenhair ferns and mosses. The dishes were garnished with ferns. The menu-cards were of birch bark.

Crimson rambler roses make a very beautiful decoration for a June luncheon-table. A large green glass vase filled with masses of roses may be placed in the centre of the table, and from this long sprays of the roses be arranged on the white tablecloth like the spokes of a wheel. The covers may be laid between each ten sprays.

FOR an "Anglers' Luncheon" the centrepiece was a shallow milk-pail partly filled with water, with a round mirror placed in the bottom of the pail. On top of the water were lily pads and pond-lilies without stems. Around the pan were rushes just high enough to come above the edge of the pail.

A country luncheon should be served on a plain deal table. A rose bowl filled with old-fashioned flowers—larkspur, marigolds and sweet William, or clover, daisies and feathery grasses—upon an écu centrepiece embroidered in dull greens would make an effective decoration for the centre of the table. As each guest arrives the hostess should give her a flower, and she should find the duplicate at her place at the table. The menu-cards should be written on manila paper, the color of the embroidered centrepiece, in green ink or in crayon. Any simple menu would be suitable, but no imported nor elaborate delicacies of any kind should be used.

A GREEN luncheon given recently had for the central decoration of the table a beautiful maidenhair fern in a silver jardinière. Beside each cover was a small fern of the same species growing in a little wicker basket. At opposite ends were silver candelabra with green shades. Green bonbons, white grapes, olives, etc., were placed at intervals in pretty green dishes, and separate ferns were laid upon the cloth wherever there was a vacant space.

A "Sea Luncheon" had a color scheme of coral pink and sea green. The menu-cards were decorated with seaweeds. The candle-shades were of crepe paper in the form of conch shells, and the menu itself consisted almost exclusively of articles from the sea. The ices were served in the form of small fish.

A large square block of ice placed on a platter, the edge of which is concealed by a wreath of pink carnations, makes an extremely pretty decoration for the centre of a summer luncheon-table. The centre of the block of ice may be scooped out and filled with olives.

A Sweet Pea Show

By Laura C. Stott

I WAS very fortunate one summer in having a yard filled with beautiful flowers, and chief among them were the sweet peas, of which I picked large panfuls every morning. My neighbor also had a very pretty garden which was separated from mine only by a border of flowers.

A society in the church in which I was interested was anxious to earn some money. Sweet peas were so abundant that a "Sweet Pea Show" was suggested, and arranged for with the help of some of the young girls of the church. My neighbor and I offered the use of our yards for the affair. Flower, refreshment, candy and advertising committees were appointed. The flower committee went to all who had sweet peas and asked the privilege of picking them on the date set for the show; the candy committee got the girls together to make candy and salted peanuts; the refreshment committee solicited cakes and arranged for plenty of ice cream; the advertising committee had circulars printed and distributed, having been fortunate enough to have the printing donated.

On the morning of the day set for the affair the workers met to arrange the flowers which came in from every direction. Such quantities of sweet peas! In my yard and the next they were left on the vines to add to the effect, and yet we had bowls, pans, buckets and tubs full of the blossoms. It was quite a task to sort the colors and tie them in loose bunches, one color to the bunch. The show was to begin at three o'clock and continue throughout the evening. Several tables covered with white linen cloths were placed on the lawn for the display. The table receiving the highest praise was the one which was decorated entirely with lavender shades of the blossoms. On the other tables were the pink,



A SWEET PEA SHOW

cream, red and maroon shades. The flowers on each table were differently arranged.

Under the tables were large pans of peas of the same color as those on top, and these were sold at ten cents a bunch. The children sold boutonnières at five cents apiece.

In my neighbor's yard under the trees ice cream, cake and candy were sold.

In the evening the yards were lighted and a mandolin club furnished music. The flowers which were left over were carried the next day to the county hospital.

A Fan Fan

By Mary Doe Richards

SHOULD frequent summer showers dampen one's ardor in planning for an outdoor fête a "Fan Fan" will afford a pleasant evening's entertainment indoors. The announcement for one such affair was as follows:

Fan Fan in the — Church Parlors. Friday evening, from eight until ten o'clock. A fan will be presented to each guest at the door.

The little touch of mystery which the invitation held, and the promise of cool comfort, attracted a large number. Two little girls, with fan epaulettes and fan hair ornaments stood at the door and handed to the guests as they came fans upon which were printed the program for the evening's entertainment. The church parlors were profusely decorated with fans of every kind and description. In one corner two large fans, such as are used for fire screens, were braced against the wall, making a little canopy; two portières of summer weight were strewn with small fans and draped from the canopy, forming a little bower from which a fruit punch was served by two young girls. Small tables, with snowy cloths and decorated with maidenhair fern, were placed about the rooms for the convenience of those wishing ices and cakes. The paper napkins were folded in fan shapes.

A musical program was given, closing with a pretty fan drill by sixteen girls dressed in white gowns decorated with fans. The fans for the programs were made of disks of cardboard about six inches in diameter, with a picture on one side. Such fans may be obtained, with handles attached, from manufacturing printers at a moderate rate.

One thing should be remembered in giving a "Fan Fan" of this sort, and that is that it is not intended to be a Japanese affair.



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