

Air Pistol Shooting Is Society's Newest Sport



New York Socialites Display Keen Eyes and Steady Nerves at Novel Shooting Party

Air pistol shooting, which has been rapidly gaining in popularity during the last few months, promises to become society's favorite diversion this summer. One of the most recent parties featuring this new sport was sponsored by Mrs. Howard Boulton, well known New York society matron (second from right) at her country estate near Hewlett, Long Island. Target shooting events which she staged proved so popular her guests decided

to form the Targeteer Club. Current popularity of air pistol shooting began at Florida resorts early this year, when many socially prominent vacationists discovered its fascination. Since then this type of shooting has won great favor in the movie colony on the west coast, it has been a popular choice at charity bazaars, hostesses have discovered it to be the answer to their entertainment problems, and many well known sportsmen have found it the ideal pastime for keeping their aim true.

Cool Fruit Juices Are Refreshing

You'll like these desserts built around fruit juices. They seem to be perfect answers to the tired summer appetite.

In hot weather people don't want heavy desserts any more than they want heavy entrees like roasts and steaks. Something light and appeizing that won't build up body heat and make the "dog days" seem even hotter than they actually are—which, heaven knows, is hot enough—is called for. So try some of these recipes and see if they don't help solve that annoying summer-dessert problem.

Grapefruit Chiffon Pie: 9-inch pie, tablespoon plain gelatin, $\frac{1}{4}$ cup cold water, 4 eggs, 1 cup sugar, $\frac{1}{2}$ cup grapefruit juice, $\frac{1}{4}$ teaspoon salt, baked pastry shell.

Soften gelatin in cold water. Beat egg yolks well and add $\frac{1}{2}$ cup sugar. Then add grapefruit juice and salt. Cook in double boiler until of custard consistency. Add softened gelatin and stir well. Cool. Beat egg whites very stiff. Fold remaining $\frac{1}{2}$ cup sugar into egg whites and then slowly fold in cooled custard mixture. Fill pastry shell and chill.

Loganberry Sherbet: 4 to 6 servings. One-half cup canned or fresh loganberry juice, $\frac{1}{2}$ teaspoon lemon rind, 1 tablespoon lemon juice, $\frac{1}{2}$ cup sugar, 1 pint milk.

Mix juices, rind and sugar. Stir until sugar is dissolved. Pour this fruit mixture into the milk and place in freezing tray of automatic refrigerator. Freeze until nearly solid, then remove and beat well. Return and continue to freeze.

Pineapple Savarian Cream: 4 to 6 servings. One No. 2 can pineapple juice, $\frac{1}{3}$ cup sugar, 2 eggs, $\frac{1}{4}$ teaspoon salt, 1 tablespoon plain gelatin, $\frac{1}{3}$ cup orange juice, grated rind $\frac{1}{2}$ orange.

Cook pineapple juice, sugar, salt and beaten egg yolks in top of double boiler for 10 minutes (keeping out $\frac{1}{4}$ cup pineapple juice). Remove from fire. Add gelatin softened in pineapple juice and stir until dissolved. Add orange juice and rind. Stand until mixture begins to thicken. Then fold in stiffly beaten egg whites. Chill and serve in sherbet glasses with orange segments.

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How to Banish Oil From Your Skin

Summer brings better chances for the girl with oily skin. Gradual sun-tanning will help materially. But don't try to get your beneficial sun-tan all at once. It will harm you greatly.

Exercise in the open air is also another aid to ridding your skin of its excessive oiliness. If nothing else, at least walk a mile or two every day. Try getting up a little earlier and walk all or part of the way to your office.

Fruit juices, salads and fresh and raw vegetables all are part of the cure. These things are plentiful and cheaper now. Include them in your beauty budget.

Another simple but important part of the treatment is soap and water. Yes, frequent washing of the skin with lukewarm water and mild soap. This washing is not

only cleansing, but it also is slightly anti-septic and also mild and stimulating. Oily skin needs scrupulous cleanliness.

If you use a cleansing cream or liquid cleanser, be sure to use an astringent or skin freshener afterward in order to remove every trace of oil from the skin. For powder base, select a slightly thickish lotion, the kind so often used for chapped hands. For evening and special occasions,

liquid powder base can be used. Use a light, fluffy type of face powder, never a heavy type.

Clean New Fabric With Care

To wash or dry clean—that is the question. Phil Cooper, an eastern expert in cleaning for many years, gives a few useful hints about cleaning the newer fabrics.

"Marquissette needs very careful treatment," he says. "The fabric is processed with a gum arabic in order to give body and stiffness. This gum arabic comes out entirely in washing and to a slight degree in dry cleaning. So watch yourself and don't let a marquissette dress get very soiled. Have it dry cleaned quickly before it must be given a long run in the fluid, then it will retain its original condition."

"If you must wash marquissette at home, first dissolve a little clear gelatin in the water and make sure there are no undissolved particles left in the water. After washing in this mixture, shake the dress well to get rid of surplus water and press it nearly, but not quite, dry on the wrong side, using a damp cheese cloth."

Another new fabric is called congo cloth. It can be successfully washed at home and also perfectly dry cleaned. "For washing, use very soft lukewarm or cold water. Add a small amount of soda to soften water if necessary, dry at room temperature and press 100 per cent dry," Mr. Cooper says.

As to the printed and flowered cotton and linen material now being used for hostess gowns and so-called peasant dresses, Phil Cooper has this advice:

"Trust them only to dry cleaning because they are dyed with a top dye which is not fast and likely to run or fade with washing. However, if you insist on washing them yourself, follow these rules and you may have fair luck.

"Wash only in cold water with a little vinegar or salt added to it. This will keep the color from running. When pressing, be sure the washed material is no more than three-fourths dry. Press on the right side with no cloth, and under no circumstances use any beeswax when pressing."

SWING ON TO BEAUTY

THERE "SWING MUSIC" in the air these days. Not from a night club orchestra but from the warmth of approaching summer and the excited new green on the trees.

Swing yourself to health and high spirits as you walk along the street. Let those arms fly out as you step forward, hold the chin up, take in as much young summer air as your lungs can hold. Try it, you'll be amazed how the swing attitude will brighten your spirits.

Or take a swing on the tennis courts. If there isn't one nearby, investigate. Nearly every town and city these days has a public playground where there are first-rate courts. Call up the authorities and find out if you need a license to play. Get that license now, if one is needed, start looking around for friends to play with—and start swinging toward beauty.

