

Society

STYLE DICTATOR URGES WOMEN TO BE INDEPENDENT

"Don't be Slave to Fashion," Advises Henri Bendel, "But Buy and Wear Clothes of Kind That You Like Best"



Camilla Ponselle of the Metropolitan Opera company refuses to flapper styles because she does not believe she looks attractive in distinction and style in dress. She is shown above in a gown and two coats which accentuate her type of beauty.

By HORTENSE SAUNDERS
(NEA Service Writer)

NEW YORK, April 4.—Women need an emancipator to arise and free them from the tyranny of Dame Fashion.

This is not the opinion of a reformer, but of our leading style arbiter, Henri Bendel, who believes that individuality and personal attractiveness must come first, then fashion.

"If a woman likes frills, embroidery, and the decorative touches that the flapper scorns, she should have the courage of her convictions and wear them," Bendel said.

"She should not adopt short skirts if they are not becoming. She should not skin her hair back tight from her brow if she is essentially a woman who needs fluffiness about her face. She should not wear straight-line frocks if her figure suggests too many curves beneath."

My advice to every woman buying her spring wardrobe is this: DON'T BE A SLAVE. Study out your own needs and buy what you really like and what suits you, instead of what all your friends are buying or what the saleswoman wants you to have. If you bring out your own personality and personality is well dressed no matter what

you wear, if you don't you are a sartorial failure, no matter what you have spent.

"Naturally there must be trends and harmonies to be observed in dress so that women as a whole fit into the current picture, but originality and individuality is as much to be desired in clothes as it is in character."

"There must be fashions, if only for the assistance of those whose time is limited, and these fashions must express the feelings of the majority of women, but within certain limits, each woman must express herself, not her neighbor."

As he was speaking, we were watching the manikin parading about in the new spring finery that was just being taken out of its Paris wrappings.

There were lovely printed silks, and knasins with their smart, slim, coats to match, on slim, boyish figures—skirts were short and essentially sleeves were long.

But all women aren't flappers," I protested.

"Exactly," Bendel replied. "But they would all like to be, as far as their appearance is concerned. That's the reason you see so many badly dressed women. They're following

an impossible ideal. The delicate woman needs light colors and some fluffiness to bring out her type. The Junoesque type of woman needs softness and feminizing. The exotic woman needs color and splendor. Women aren't all flappers, but it's hard to make them realize it. That's why they need an emancipator."

"Some women have nothing of the slave about them. Take Rose and Camilla Ponselle, stars of the Metropolitan opera. They are both exotic and they dress in rich and colorful materials that bring out their truest loveliness."

He showed me two new coats Camilla had just ordered—one was of gold and orange tissue cloth lined with orange chiffon, with fur at the neck and sleeves, the other was in sheer gold and black brocade with a cape of black chiffon banded in the brocade. It was very light in weight, but very rich in effect.

She had also selected a gown of black satin, very long, with a regular court train, and a tie of a wide band of diamonds and pearls coming from each shoulder.

Both the Ponselles absolutely refuse to wear short skirts or flapper styles. Both achieve a real distinction in dress.

Meat Substitutes

VERY often vegetables can be combined in made dishes to form a most acceptable "piece de resistance" for luncheon or dinner.

Whenever a vegetable dish is prepared the seasoning should be of great consideration. A suspicion of onion often lifts an uninteresting and "flat" dish into the "savorly" or "tasty" class.

These recipes may be new to you and help solve the daily problem of "what shall we have to eat."

Casserole of Vegetables

Two cups peas, 1 cup string beans, 1 cup diced carrots, 1/2 cup diced celery, 1 tablespoon minced onion, 1 head cauliflower, 4 tablespoons butter, 3 tablespoons flour, salt and pepper, 4 tablespoons grated cheese.

Cut beans in small pieces. Remove outer stalks from cauliflower but do not separate into flowerettes. Let stand in cold salted water for one hour, drain and rinse well in clear cold water. Melt butter, add peas, beans, carrots, celery and onion and cook five minutes. Shake the pan to prevent sticking. Sift flour over vegetables and stir lightly with a fork. Put cauliflower in the center of a buttered casserole and arrange prepared vegetables around it. Season with salt and pepper and add boiling water to barely cover mixture. Cover casserole and cook 40 minutes in a hot oven. Remove cover and

sprinkle with cheese. Cook uncovered until cheese is melted and slightly colored.

Your menu might be as follows: Cream of potato soup, croquettes, casserole of vegetables, candied sweet potatoes, molded spinach salad, whole wheat rolls, steamed orange pudding, coffee.

Vegetable Loaf

Five good-sized carrots, 2 medium-sized onions, 2 tablespoons minced parsley, 1 cup chopped celery, 1 cup dried bread crumbs, 2 eggs, 3 tablespoons butter, salt and pepper.

Scrape carrots and peel onions. Put through the coarse knife of the food chopper. The parsley and celery can be chopped in the food chopper, too. Put vegetables into sauce pan and stew in as little water as possible until tender. The water should cook away so there isn't more than one or two tablespoons over the vegetables when done. Add bread crumbs, butter and eggs, unbroken. Mix well and season with salt and pepper. Form into a loaf, roll in crumbs and dot with bits of butter. Bake on a well-buttered baking sheet for 20 minutes in a hot oven. Serve with a rich cream sauce.

A nut loaf is always good and makes an excellent meat substitute. It should be served with vegetables not too highly flavored, a salad and a fruit dessert.

Nut Loaf

One and one-half cups nuts, 2 cups stale bread crumbs and soft part of loaf, 1 cup milk, 1/2 teaspoon salt, 1-2 teaspoon pepper, 1 tablespoon minced parsley, 1 teaspoon minced onion, 2 eggs.

Pack crumbs into cup when measuring. The nuts should be chopped rather coarsely. Combine nuts, crumbs, salt and pepper, parsley and onion with milk. Mix well and add eggs well beaten. Shape into a loaf, roll in dried crumbs and bake 30 minutes in a moderate oven. Serve with celery sauce, tomato sauce or brown sauce.

Rice and Nut Roll

One-half cup rice, 1 cup milk, 1 teaspoon salt, 1/4 teaspoon pepper, 1 cup chopped nut meats, bread crumbs, 2 tablespoons melted butter.

Cook rice until tender and as dry as possible. Steaming is the preferred method. Let cool and add nuts, milk, salt and pepper. Shape in a roll, roll in bread crumbs and place on a well-buttered baking pan. Pour over melted butter and bake 20 minutes in a moderate oven. Serve with a well-seasoned tomato sauce.

Savory Vegetables

One cup dried beans, 1 cup diced carrot, 2 green peppers, 1 Spanish onion, 1 cup broken macaroni, 2 cups canned tomatoes, 2 tablespoons butter, 1 cup sliced mushrooms, salt and pepper.

Soak beans in cold water to cover overnight. In the morning drain and parboil for five minutes in soda water. Drain and cook in boiling water until tender, about three hours. Add carrots, peppers cut in shreds and onion thinly sliced. Simmer until vegetables are tender and water is reduced to one or two tablespoons. Cook macaroni in boiling salted water until tender, about 20 minutes. Drain and add to vegetable mixture with tomatoes. Melt butter and saute mushrooms for five minutes. Add to vegetable mixture, season with salt and pepper and serve.

Stuffed Peppers

Six green peppers, 1 cup broken macaroni, 2 tablespoons butter, 1/2 cup finely sliced mushrooms, milk to make sauce, salt and pepper, buttered crumbs.

Remove slice from stem end of peppers and take out seeds and fiber. Boil in slightly salted water for 10 minutes. Drain and plunge into cold water. Cook macaroni in boiling salted water for 20 minutes. Drain and blanch. Add butter and cheese and stir with a fork over the fire until well mixed. Saute mushrooms in 2 tablespoons butter for three minutes and add to macaroni. Add just enough milk to make moist, season with salt and pepper and fill peppers with mixture. Cover with buttered crumbs and bake 20 minutes in a hot oven. Serve with tomato sauce.

Cynthia Grey Says:

WHEN a man wanted to flatter a woman, he used to tell her that she didn't look her age. Now he tells her she doesn't look her weight!

After a love affair a woman always has a good cry. A man usually laughs!

No man ever really knows a woman until he has had a love letter from her.

The life of a woman with her husband is a series of experiments. And the wise wife is the one who realizes that neither beauty nor wit can hold her mate as a working knowledge of a good cook book can!

Questions—Answers.

Dear Miss Grey—I am in love with two girls. I have been engaged to one of them for more than a year. She is very wealthy. I met the other one

TEN GREAT MOMENTS OF WOMAN'S LIFE

No. 7—The Baby



By CYNTHIA GREY

AT LAST the white-capped nurse has gone. And Sylvia and Sylvia the Second are all alone!

"The small Sylvia is only a month old, but she is monarch of all she surveys, nevertheless!"

For she is a very strong-minded young woman, who shrieks for the things she wants . . . and gets them.

"Dear me, it's two hours before her next feeding time," Sylvia the Mother thinks to herself. "I hope she won't start to cry before then. Because I won't know what to do with her if she does!"

Then she begins to look through all the neat white cloths that the hospital nurse has folded away so carefully in the little chest of drawers that matches the blue bassinet.

" . . . Powder, brushes, safety pins, cotton wool! Sylvia wonders wildly what all those simple, everyday things are for when it comes to using them in a baby's toilet."

The brush, for instance . . . there certainly is not enough hair on Sylvia the Second's head for an honest-to-goodness brush!

. . . And how in the world will she ever lift that little cuddly bundle of a daughter without breaking her, Sylvia wonders.

With joy and terror in her heart, she bends over the tiny atom in the

bassinet. Sylvia the Second teases like a little bird.

"Are you talking to your mother? . . . Of course, you are, you baby thing, you!" cries Sylvia the Mother.

And forgetting all the things the white-capped nurse had told her about not spoiling the baby, Sylvia picks her up and holds her close to her heart, as mothers have done for hundreds and thousands of years before . . . long before books on the scientific care of infants were ever dreamed of.

Humming a little tuneless lullaby, Sylvia rocks Sylvia the Second—a very bad thing to do from the viewpoint of the doctors and nurses, but a very nice thing, according to the baby.

about six months ago. She has no money but to me she seems the most wonderful thing in the world. Now what shall I do—marry the girl with money or the poor one whom I love?—Lewis.

The sole purpose of marriage is to permit two people who love each other to live together and rear a family. Money ought not to be considered at all. The decent thing for you to do is to tell the girl with money that you find you do not care for her. It may hurt her for the time, but in the long run she will be happier for knowing it now instead of later.

Dear Miss Grey—For some time I have been going with a man several years older than myself. I call him my "steady." He is very jealous and so I have had to give up all my school friends.

Last week I went to a glee club concert with a boy my own age. My "steady" is terribly angry about this. He won't speak to me. Shall I drop him, or shall I apologize? And do you think I would be happy with a man as unreasonably jealous?—Dubuque Rose.

Yes, I think you would be happy with a man whom you loved, no matter how unreasonably jealous he happened to be. But do you think you love this man? I don't. If you did, you would be glad that he was jealous of you, and you would have no desire to go to parties with the boy who is your own age, or any other man, for that matter. Don't apologize. There's no need for it, so long as you are not engaged to the man you call your "steady."

Home Hints

BEFORE doing rough work such as scrubbing, polishing or anything that is apt to make the hands very dirty, grease your hands well with cold cream or vasoline, and they will be uninjured during the process and the dirt will not be ground into the crevices.

Doughnut Hint

A fourth of a teaspoon of ground ginger added to the grease in which doughnuts are fried keeps them from absorbing too much fat.

Use Less Heat

If you are baking a layer cake you will require less heat than if you are baking it in a solid loaf.

Fuller Yet Slimmer

The spring dresses are fuller than we have been accustomed to, but they give a slimmer silhouette, because it is achieved without severity or apparent effort.

The Spring Coat

The coat of this season may be belted or unbelted, and may be seven eighths or three-quarters in length.

Fur Trimmings Are "All The Better"

Perhaps you, too, are hesitating to have your last season's coat, suit or dress cleansed because of its fur trimmings.

Hesitate no longer. It isn't necessary to remove fur trimmings when cleansing a garment. Fur is so stylish this year and looks beautiful when properly cleansed. Send us your soiled, fur-trimmed garments to be cleansed, they will be wonderfully refreshed.

If we clean it, it's CLEAN

City Cleaners
120 Williams St.
Eugene, Ore.

W. E. NAYLOR, Prop.
Phone 220

Virginia Carvel

Solid Silver

WOMEN are so quick to recognize more-than-the-surface value. They appreciate at once the true worth and meaning of Solid Silver, genuine all the way through.

For Solid Silver, Precious Through the Ages, can only be imitated, never equalled. Yet Virginia Carvel Solid Silver (Sterling) is not expensive.

A set for six may be had for as little as \$75.00. Single gift pieces from \$2.50 upward.

LUCKY'S JEWELRY STORE
W. W. BRISTOW

HOW BOBS ARE BEING CAMOUFLAGED



HERE ARE SOME OF THE NEW METHODS PARIS EMPLOYS IN CAMOUFLAGING THE BOBBED HEAD. THESE ARE THE LATEST STYLES OF COIFFURES. IN MOST OF THEM A CHIGNON, FRENCH FOR SWITCH, IS USED.

her home. Favors of Easter were attractively used as the table decorations. During the afternoon's study Mrs. Edwin L. Knapp led in the discussion of Oregon poets and their work. The works of Grace Hall, Frances Gill, were taken up. For the next meeting the works of Hazel Hall will be studied.

Eugene society is interested in the announcement that Mrs. Ruth Bulder, who has been traveling and living in the Orient for several years is to hold a sale and give a lecture on oriental art and gift articles which she has collected, this coming week. Wish to do her part in the campaign for the new museum building. Mrs. Wheeler has announced that she will give all returns from the sale to that fund. Mrs. Wheeler is an Oregon graduate. The sale is to be held Thursday, Friday and Saturday. During the ten hour a number of prominent Eugene women will preside, and will be Mrs. George H. McMoran, Mrs. Nelson E. Macdonald, Mrs. W. H. Callins, Mrs. Bruce Bogart, Mrs. L. H. Jewett, Mrs. David Auld, Mrs. L. H. Jewett, Mrs. Frank L. Chambers, Mrs. Ella Stearns. The sale will be held from nine o'clock until six o'clock each day.

The auxiliary of the chamber of commerce is planning for one of their social meetings this coming Wednesday evening at seven-thirty o'clock. Mrs. W. W. Branstetter is chairman of the committee of hostesses for the evening, and is to be assisted by Mrs. George Blair, Mrs. S. B. Burton, Mrs. L. C. Barger, Mrs. John Baird, Mrs. W. H. Brooke, Mrs. F. L. Beard, Dr. Sweetser of the university biology department is to give a talk on preserving Oregon wild flowers, as a part of the evening's program. Cards will be played.

LOVE PINE, April 4.—(Special)—The Love Pine Sewing circle met with Mrs. Albert Dale March 12, members answering to roll call with a household hint, which furnished much entertainment. The afternoon was spent in telling of future plans for the betterment of the club. The next meeting will be with Mrs. Emmett Howard April 9 and each lady is asked to bring a thimble and scissors. Roll call will be answered this time with an Easter verse. The hostesses assisted by Mrs. Beishane and Mrs. Lindley served a very dainty lunch. Visitors present were Mrs. Jones, Mrs. Chambers, Miss Coral Lindley. Members were Mrs. J. W. Brown, Mrs. H. Sherk, Mrs. E. Howard, Mrs. N. Lawin, Mrs. Plank, Mrs. Rice, Mrs. Packard, Mrs. Lindley, Mrs. Brinkman, Mrs. Taylor, Mrs. Smith.

The Birthday club was delightfully entertained yesterday afternoon at the home of Mrs. C. P. Barnard, the occasion being the birthday anniversary. The afternoon was spent in visiting and with needlework, following which a luncheon was served. The rooms were gaily decorated with spring flowers. Those in the party were Mrs. Jesse G. Wells, Mrs. J. M. Williams, Mrs. G. E. Conway, Mrs. W. J. Sherman, Mrs. Peter Nelson, Mrs. J. W. Meyer, Mrs. Belle Danner, Mrs. J. H. Daniels, Mrs. Andrew

Mrs. W. T. Shoults was hostess for a delightful informal party at her home Wednesday evening, inviting a number of old friends in for a surprise party for Mr. Shoults, the occasion being his birthday anniversary. The evening was spent with cards and games, following which a luncheon was served. Those in the party were Mr. and Mrs. J. W. Warner, Mr. and Mrs. Harvey Mitchell, Mr. and Mrs. Harry Shoults and children, Mr. and Mrs. E. I. Korn, Mr. and Mrs. E. W. Bloomfield, Mr. and Mrs. Albert Warner, and daughter, Howard Shoults, Charles C. Warner, and Mr. and Mrs. W. T. Shoults.

About two hundred persons attended the benefit dinner of the Congregational church given Tuesday evening at the church.

Mrs. N. Hill was hostess to members of Sans Souci club this afternoon.

Mrs. A. A. Rogers will entertain Delta Gamma alumnae at her home Monday evening.

Mr. and Mrs. Frank Jenkins went to Portland this week. Mr. Jenkins returned this week. Mr. Jenkins plans to stay for another week or so.

Mrs. Harl Douglass entertained U. B. Bridge club members at her home Thursday for luncheon, bidding as additional guests Mrs. Robert Prescott and Mrs. Roger Williams.

Mrs. F. M. Wilkins entertained Monday Back club members this week with a one o'clock luncheon at