

Midwinter Collections Arouse Yearning for a New Fur Coat

By **CHERIE NICHOLAS**



THIS fall and winter season stands forth on the fashion calendar as marking the dawn of a new era of superbly styled, luxurious looking fur coats that set a new high in point of elegance and artful design. After seeing the eye-thrilling midwinter displays, so resplendent and so "different" in style technique, any idea of making a last year's coat "do this winter" becomes in the mind of the woman who aspires to keep pace with fashion quite an unworkable theory. Perhaps "what to do with that Christmas check" might find an answer here.

The woman buying the fur coat of her dreams now, will reap rich reward, for the midwinter showings are presenting fur artistry at its peak. They stage a veritable revelation of models that interpret all the latest fashion gestures in way of wide versatility in the furs themselves, plus a new elegance in styling that outdoes anything that has been seen in recent years. Fur coats in current displays tell you the story of new shorter lengths, and of voluptuous large sleeves, most of them with dramatic wide cuffs, and of a new generous silhouette that achieves a flare and a pert back swing. These details sum up to that feeling of new elegance which pervades the entire fashion realm this winter.

It adds intrigue too, that such an amazing variety of furs are "in style" these days. It is as fashionable to wear a super Persian lamb coat as it is to wear an American or Russian broadtail. As for mink, it has come into its own in a big way. The sensation is wild mink, a very soft and youthful looking fur that is being made up into stunning coats, capes and handsome capelets. Seal, black or brown, is given high fashion rank, also nutria, beaver, caracul gray or brown, and many sports furs, particularly

the spotted types. As to the supremacy of lovely white ermine in the evening mode, there is no question.

There is such a diversity of fur coat types one can find just the style one likes best. The emphasis this year is on tuxedo fashions that range from the new short lengths to full length. Cossack coats offer a dramatic new silhouette and there is also increasing favor for the short nipped-in-at-waist tunic modes. Fur capes short or long make big news. They are especially smart in mink or Persian lamb.

The coats pictured herewith, selected for illustration from among smart fur modes created by Chicago Fashion Industries, carry the message of that new elegance which is so characteristic of fashions of today. The handsome full-length nutria tuxedo coat shown above to the right stands for rich flattery and long dependable wear. It is a forthright example of fur coat perfection, styled in the new luxurious mood. Yet it is practical and of sterling worth. It has the new deep turn-back cuffs and a chic matching hat.

To the right below is a black Persian lamb top-favorite. It is a thoroughbred in every detail, so elegantly conservative it can be worn with equal aplomb over street or over evening clothes. The deep slit at each side is a new-this-season fashion gesture. Take note also of the handsomely cuffed sleeves.

Gray furs are very much in the fashion picture this year. Shown to the left above is a striking fitted Cossack coat, styled of gray Persian lamb. Whopping big sleeves and saucy pockets are intriguing style accents. It is stunning types like this that declare a new era in fur styling. The coat shown in lower left corner is interesting in that it is styled of lynx-dyed fox, giving emphasis to the fact that the list of furs on this winter's fashion program covers an unusually wide range.

Released by Western Newspaper Union.

Short Housecoat Is Pretty and Practical

Somewhat we have grown into the habit of thinking of housecoats in terms of floor length. The new collections feature very charming housecoats that stop just at or below the knee. It's surprising how practical and good-looking they are. You can get them in padded and quilted styles in plain colors or in beautiful floral patternings.

Housecoats made of bright Scotch plaids are the hit of the season. They have tie-sash belts and they really are chic to wear when you have informal company. College girls rave over these rich, beautiful plaids; career girls adore them and you can get cunning types in plaids for youngsters.

One of the newest winter-warm outfits to wear in the home consists of a quilted brief jacket of flowery satin print with a slightly circular-cut skirt that fastens at the waistline in front but is left open the rest of the way down so it can be thrown over a costume slip in a jiffy.

Embroidered Wool Wraps Are New-This-Season

A distinctly new-this-season evening winter wrap is a wool 25-inch topper. It is neatly tailored with novelty-shaped pockets emblazoned with sequins, gold embroidery and jewel-like stones. Hip-depth capes of handsome wool have rich embroidery at each shoulder top.

Taffeta Blouse

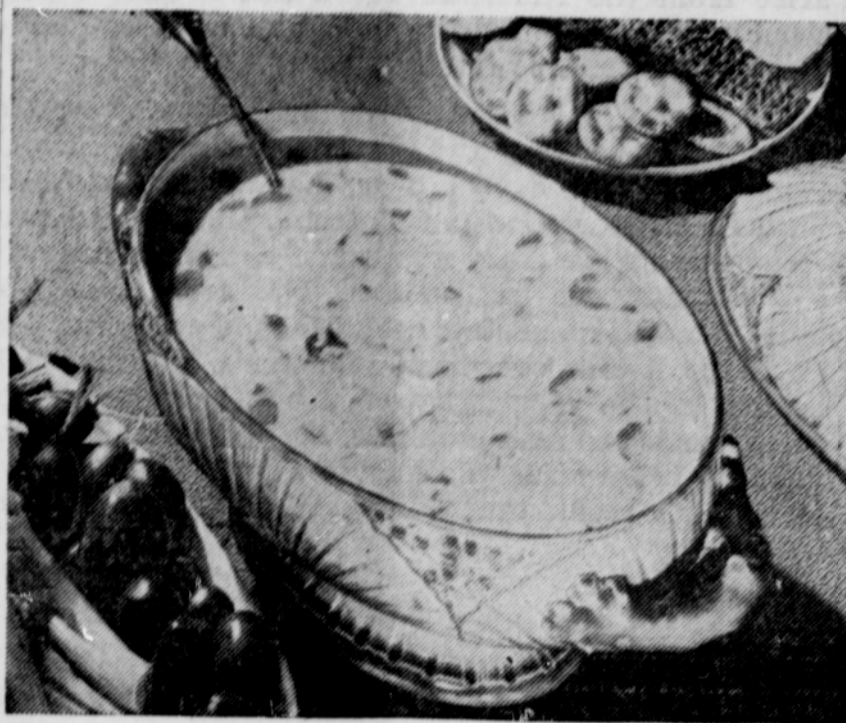


The blouse worn with this stunning black wool two-piece is made of plaid taffeta than which there is nothing smarter. The styling of this blouse points out the fact that soft bow-tie effects lead in the mode. Also there is new accent in the lowered pointed waistline.

Vogue Turns to Capes

Fashion is very cape-conscious nowadays. The new suits are caped and the latest dresses have cape flares in the back. The long fur cape is a fashion-first and the short fur cape takes the place of the shorter fur jacket in many instances.

HOUSEHOLD MEMOS... by Lynn Chambers



Chowder Comes to the Dinner Table!
(See Recipes Below)

Soup Suggestions

There's a lively interest in soup these days, and rightly so, for a soup that's rich enough can take the place of a meat dish at a meal and still satisfy even appetites made keener by blustery winter weather.

Soups are good for filling in that gap before the main dish is brought to the table to satisfy the hungry. If they are substantial enough, that is, if they are creamed soups, or the thicker type of vegetable and meat combinations, no main dish is required. And, if there are any dieting members in the family, there are enough of the lighter types of soups which not only satisfy, but are low in caloric value.

First, there are the substantial lentil soups which have much nourishment:

- Bean Soup.**
1½ pounds pork shoulder or ham
2 tablespoons onion, chopped
1 pound navy beans
1 teaspoon salt
½ teaspoon white pepper

Soak the beans in water overnight. In the morning, parboil them. Cover the meat with water, then add beans, onions, salt and pepper. Cook 2½ to 3 hours. Serve with dumplings, if desired.

- Yellow Split Pea Soup.**
3 pounds smoked brisket of beef or scraps of dried beef, sausage or ham bone
2 cups yellow split peas
3 quarts cold water
¼ cup celery, diced
1 small onion, cut fine
2 tablespoons butter or substitute
1 tablespoon sugar
2 teaspoons salt
¼ teaspoon white pepper
2 tablespoons flour

Pick over and wash peas. Soak them in cold water overnight, then drain and place in a saucepot with meat. Add cold water and let simmer gently for about 4 hours. Add celery during last part of cooking. Remove meat when tender. Skim fat off the top of the soup. Heat 2 tablespoons of butter in frying pan, add the onions and brown. Blend in flour and gradually add soup, stirring constantly. Season to taste and serve with smoked meat, adding croutons.

Clam Chowder.

- 1 quart clams
4 cups potatoes diced
2 inch square fat, salt pork
1 onion, diced
1 teaspoon salt
½ teaspoon pepper
4 teaspoons butter
4 cups milk
8 soda crackers, rolled

Pick over clams, drain and cut pork in small pieces. Fry out in skillet. Add onion and fry 5 minutes. Add potatoes, clam liquid and enough water to cover. Cook until nearly tender, then add butter, milk and seasoning. When potatoes are done and milk is very hot, add clams and cook for 3 minutes.

Lynn Says:

Soups for Meals: If there is any water left after vegetables are cooked, this should be saved and used for soup stock. A few extra vegetables may be added to give stronger flavor.

When milk is added to soups, its richness and nutritive value is increased.

Serve big helpings of salad when soup is the main dish and have a really nutritious meal.

Soups may be garnished with toasted croutons, whipped cream or egg white or sprinklings of grated cheese, paprika, and parsley.

Lynn Chambers' Point-Saving Menu

- *Vegetable Chowder
- Buttered Rye Toast
- Jellied Grapefruit Salad
- Fudge Pudding
- Beverage

*Recipe given.

*Vegetable Chowder. (Serves 6)

- ¼ cup butter
- 3 medium onions, peeled and chopped
- 2 slices green pepper, chopped fine
- 2½ cups green beans
- 3 medium carrots, scraped and sliced thin
- 5 medium potatoes, peeled and cubed
- 3 cups boiling water
- 4 cups milk
- 3 teaspoons salt
- Black pepper to suit taste
- 6 ounces (¾ cup) grated American cheese

Melt butter in soup kettle. Add onions and green pepper and simmer 2 to 3 minutes in boiling water. Wash beans and slice thin. Prepare carrots and potatoes. Add beans and boiling water to butter and onion mixture, and cook uncovered for 15 minutes, or until all vegetables are tender. By this time most of the water will have evaporated. Add milk to the chowder, stirring carefully; heat just to boiling. Add salt, pepper and grated cheese. Remove immediately from fire and stir until cheese is melted. Serve piping hot with a sprinkling of seasoning salt on each serving.

Unusual soups are good to have in any cook's repertoire should you want to do something different for the company or family occasionally.

Chicken Meringue Soup. (Serves 6)

- 1 quart chicken stock
- 1 carrot, sliced
- 3 onion slices
- 1 sprig parsley
- 2 tablespoons quick-cooking tapioca
- 2 cups hot milk
- 2 beaten egg yolks
- ½ cup cream
- ½ teaspoon salt
- 2 egg whites

Heat chicken stock and vegetables for 15 minutes; strain and add tapioca; place over hot water and cook until tapioca is transparent. Add milk, then egg yolks combined with cream. Cook stirring constantly until thickened. Add salt to egg whites and beat until stiff. Serve soup in individual dishes topped with egg white sprinkled with paprika or chopped parsley.

Liver-Ball Soup. (Serves 6 to 8)

- 2 pounds beef brisket
- 2 teaspoons salt
- ¼ teaspoon pepper
- 1 bay leaf
- 1 cup coarsely chopped celery
- 1½ cups canned tomatoes
- 1 cup sliced carrots

Cover meat with cold water and add seasonings. Simmer 1 hour. Add vegetables and simmer 1½ hours. Force vegetables through colander and add to meat stock. Reheat and add liver balls. Simmer 15 minutes.

Liver balls: Combine ½ pound calves' liver, ¼ cup dry bread crumbs, ¼ cup finely chopped parsley, ½ teaspoon celery seed, ¼ teaspoon salt, dash of pepper, 2 tablespoons flour, 1 beaten egg and ½ teaspoon onion juice; mix well and chill thoroughly. Form into 1-inch balls.

Get the most from your meat! Get your meat roasting chart from Miss Lynn Chambers by writing to her in care of Western Newspaper Union, 210 South Desplaines Street, Chicago 6, Ill. Please send a stamped, self-addressed envelope for your reply.

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SEWING CIRCLE PATTERNS

Neat and Wearable House Frock Tailored Brother and Sister Sets



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WONDERFULLY simple to fit—easy to wear and launder—this button-front house frock will make you look crisp and neat for home-front tasks.

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Due to an unusually large demand and current war conditions, slightly more time is required in filling orders for a few of the most popular pattern numbers.

Send your order to:



1259
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BROTHER and sister set the little folks will want to wear often. Sister's pert pleated skirt and brother's trousers both have suspenders! Either boy or girl can wear the neatly tailored blouse, with long or short sleeves.

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Enclose 25 cents in coins for each pattern desired.

Pattern No. Size

Name

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Household Hints

Use a large oiled silk bowl cover for an emergency shower cap.

Baking soda is one of the best-known agents for cleaning glassware.

It is easier to wash a large amount of slightly soiled clothes than a few very dirty ones.

When shaking a small throw rug, hold by the sides. If held by the ends, the weight of the rug pulls the threads apart.

A steam bath will usually bring velvet back to its original texture.

Glue a bright piece of linoleum over the old worn top of a card table.

When washing walls, start at the bottom, instead of at the top; then if you spill any of the cleaning fluid on the wall it will not spot, as otherwise.

Clean your brick hearth by first scrubbing with a stiff brush and hot soapy water. Rinse clean and wipe dry. Let stand a day and then coat with boiled linseed oil.

When boiling cauliflower, place in a kettle with head downward. Scum rising to the top of kettle will not then settle on flowers and discolor them.

Coffee grounds make a good sweeping compound for use in the basement.

If heavy furniture must be moved and there is no second person to help, this is a satisfactory way to do it. There is little lifting, and there will be no scratches on the floor. Lift furniture onto an old rag rug or sack. Then pull it over to where you want it to be.

To Relieve Bad Cough, Mix This Recipe, at Home

Big Saving, No Cooking, So Easy.

You'll be surprised how quickly and easily you can relieve coughs due to colds, when you try this splendid recipe. It gives you about four times as much cough medicine for your money, and you'll find it truly wonderful.

Make a syrup by stirring 2 cups of granulated sugar and one cup of water a few moments, until dissolved. No cooking needed—it's no trouble at all. (Or you can use corn syrup or liquid honey, instead of sugar syrup.) Then put 2½ ounces of Pinex (obtained from any druggist) into a pint bottle, and add the soreness.

Pinex is a special compound of proven ingredients, in concentrated form, well-known for its prompt action in coughs and bronchial irritations. Money refunded if it doesn't please you in every way.

This simple mixture takes right hold of a cough. For real results, you've never seen anything better. It loosens the phlegm, soothes the irritated membranes, and eases the soreness.

Pinex is a special compound of proven ingredients, in concentrated form, well-known for its prompt action in coughs and bronchial irritations. Money refunded if it doesn't please you in every way.



Olivia de Havilland
star of the Warner Bros. picture, "Strawberry Blonde," recommends Calox Tooth Powder for teeth that shine.

CALOX TOOTH POWDER

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