

Millinery Fashions Are Made Up Of Hats in Most Versatile Moods

By CHERIE NICHOLAS



YOUR hat this season can be any type you want it to be, for if there is one impression gained more than another in seeing the new collections, it is that millinery fashions are in a decidedly versatile mood. It is very evident that feminine loveliness is to be enhanced by every type of headwear from the frothiest dinner hat down to the simplest, most demure little suit hat. Every imaginable color, shape and material is being used and it is very evident that our clever American designers are creating hats that will "do something for you"—flatter you!

Sailors will be immensely popular this spring, and every kind of sailor will be worn. At the mere mention of a sailor, you will be shown such a breathtaking galaxy of types you won't know which to choose. The trend is toward higher, wider crowns as seen in the cunning "sissy" sailor that is making the "hit" of the season so far. With its broad ribbon band joined by a smart streamered bow at the back, and its provocative saucy veil, it is delightfully youthful looking. Many low, wide sailors are also shown. Gay flower garlands adorn the dressier types, garlanding crowns or in clusters at the front, even tucked under the brim or posed atop the crown. Feminine veils are ever so important on sailors. Ruffles and soft folds of veiling or tulle are draped around or over the crowns, and loops and bows of colorful ribbon are used in many winning ways.

Fair and younger is the way you'll look in Hattie Carnegie's veiled sailor, as shown above to the right. A subtle new color combination gives a foretaste of spring with a tailored bow and band of black and aqua stripes encircling the crown of gray felt. A soft face veil adds flattery.

Many of the new sailors boast

lavish ribbon trims. The tip-tilted model by Madame Pauline is interesting both because of its generous ribbon trim and because it is worn in the new off-the-face manner. Made of rough lime-tinted green straw, it has rose-colored taffeta ribbon forming a soft band and high full bow at the front.

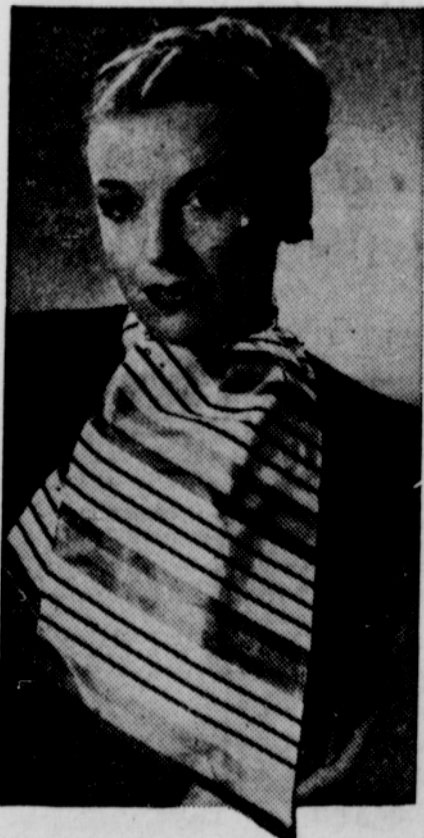
A novel silhouette which turns to the new sculptured coiffures is Harryson's "oracle" bonnet, pictured below to the left. Inspired by the classic Greek headdress, this smart young model has a small crown of shiny black cellophane straw, banded with black velvet baby ribbon with long streamers that tie about the throat in a pet choker. The fluted scoop brim is made of layers of filmy black tulle. Favorites also with teen-age girls are the little felt bonnet types that have a narrow ribbon band with bow as their only decor. These pretty felts come in navy and in a long list of pastels.

The idea of the larger crown, which insures headfit, has captured the imagination of youth. Young girls are calling for the face-framing bonnet types that have stovepipe crowns and they are intrigued with the new smart turban that is "all crown." A streamlined modern stovepipe turban by Hattie Carnegie is pictured below to the right. The tall crown is made of novelty straw braid combining natural tussan and navy. Navy belting ribbon finishes the lower edge with a wee turned-back brim.

The old-fashioned wrapped-wire frame has been revived by many milliners and is used to support billowy masses of tulle or other dainty sheers prettily flower-trimmed and be-ribboned with cunning loops and sprightly little bows. The tendency is toward very dressy feminine hats for later in the season, some of snowy starched cotton lace, eyelet embroidered ruffling with a dramatic use of yards and yards of veiling.

Released by Western Newspaper Union.

Gay Taffeta Ascot



Perhaps the most talked-of types at this moment are the stunning taffeta ascots shown in spring. Stripes are ever so swank just now and you could find no smarter accent for the new cardigan suit or to wear with the chic bolero costume than a scarf of this type.

Colorful Gabardine Smart and Durable

A long list of beautiful colors to which add dependable wearability brings gabardine up to the top of the list as the popular fabric for spring. Because of the long wear it assures and its tested practicality gabardine has come to be regarded as the "duration material" that will give utmost satisfaction as the days go on. Such colors as pink in every tone (pink is the dramatized color for spring) royal and navy blue, apricot, aqua and the very smart neutrals and off whites have brought new accent to gabardine as the fabric ideal for smart town wear as well as for sports and casual wear.

Detachable Lingerie Trims Gingham Frock

Now that gay little gingham frocks are being frosted with white lingerie accents, girls who take delight in having their laces and frills and collars looking spotless and immaculate are making cunning button-on items that can be removed in a jiffy and easily laundered. Takes no time at all to button them on again. A dark gingham dress with a lacy large collar made to look like a yoke, that is a real part of the dress when it is buttoned back and front with large pearl buttons, is really an economy gesture in laundering. For a lingerie ensemble add two button-on patch pockets.

HOUSEHOLD MEMOS... by Lynn Chambers



Thrifty Lunches Use Vegetables, Noodles, Macaroni



Potatoes are easily creamed if they are cooked first, seasoned with onion and then blended together with smooth, tasty sour cream.

When points are low and luncheon presents itself, most of us are in a quandary. Are there foods to serve that are point-free and appetizing? Yes, there are, and I'm giving you several suggestions today which will make luncheons an easy matter to prepare.

I'd suggest that you make use of as many soups as possible for this mid-day meal. Use canned or dehydrated soups, if you're rushed for time. If you have bits of leftover vegetables, puree or dice them fine and add to a thin white sauce.

Hearty sandwiches go well with soups. You'll like cottage cheese, liver sausage, eggs and peanut butter combinations. A bit of crunchy celery will provide vitamins and minerals or crispy salads will add texture contrast to the bowl of soup and sandwich luncheon.

If the men folk come home for lunch and expect heartier fare, there is the macaroni family which you can put to good use. Use fresh or home-canned vegetables for flavor and color contrast with spaghetti, noodles and macaroni, add a well-seasoned sauce, and luncheon is all ready to be served.

This noodle platter with vegetables sells itself as soon as it arrives at the table:

Egg Noodles With Baked Onions and Lima Beans. (Serves 6)

- 1 8-ounce package of egg noodles
- 8 to 10 small onions
- 1 can condensed tomato soup
- 2 cups lima beans, fresh cooked or canned
- ½ cup diced or grated American cheese
- 3 tablespoons drippings
- Salt and pepper to taste

Parboil onions until tender, about 20 minutes. Arrange in shallow baking dish and cover with tomato soup that has been diluted. Add cheese. Bake in a moderately hot oven until soup is thoroughly heated and cheese melted. Cook egg noodles in boiling salted water until tender. Drain; add drippings and arrange on serving platter. Place baked onions around the mound of noodles and serve with tomato-cheese sauce. Buttered lima beans are a colorful, tasty addition.

Macaroni and mushrooms are the basis for this flavorful dish:

Macaroni and Mushrooms. (Serves 6)

- ½ pound boiled macaroni
- 1 tablespoon butter or substitute
- 1 small onion, cut fine
- 1 teaspoon flour
- 1 cup beef or chicken soup
- 1 pint stewed tomatoes
- 1 tablespoon dried mushrooms, soaked and heated
- Salt and cayenne pepper
- 1 teaspoon parsley, chopped
- 3 tablespoons grated American or Parmesan cheese

After macaroni has boiled in salted water, place in colander and let

Lynn Says:

Clothes Tips: To make clothes easy to iron, make sure the board is well padded with cloth and have the cover stretched tightly over it.

To keep clothes from freezing to the line, dip a cloth in a strong solution of salt and water and wipe line with it. Also, add a little salt to the last rinsing water for clothes.

To remove chewing gum from clothes, place the garments in the refrigerator and chill thoroughly. Then it scrapes off easily with a knife.

To remove grass stains from clothing, sponge with ammonia and water before washing.

Lynn Chambers' Point-Saving Menu

- *Baked Potato Stuffed with Shrimp
- Stewed Tomatoes
- Grapefruit Salad
- Hot Biscuits
- Orange Chiffon Pie
- Beverage

*Recipe given.

cold water run over it. In the meantime, heat the butter and brown the onion. Blend in flour and soup stock, stirring until smooth and cook until thickened. Add tomatoes, strained, and let simmer 20 minutes. Add mushrooms, season with salt and cayenne pepper. Heat through, add parsley, place on platter and sprinkle cheese over top.

Spaghetti. (Serves 6)

- ½ pound spaghetti
- 2 quarts boiling water
- 2 teaspoons salt
- 1 can tomato liquid
- 2 cloves garlic, cut fine
- 4 bay leaves
- ¼ teaspoon peppercorns
- Salt to taste
- ¼ cup oil
- ¼ cup grated Parmesan cheese

Boil spaghetti in water to which salt has been added. Drain a can of tomatoes and place aside the liquid with garlic, bay leaves, peppercorns and oil. Cook until well seasoned, then pour over cooked spaghetti which has been drained, washed and warmed. Serve sprinkled with grated cheese.

An unusual but delicious combination is this one which uses baked potato with shrimps:

*Baked Potato Stuffed With Shrimp. (Serves 4)

- 1 cup cooked or canned shrimp, cleaned
- 2 large baked potatoes
- 1 tablespoon butter
- 1 teaspoon salt
- Dash of pepper
- ½ cup milk
- 1 teaspoon minced onion
- 1 teaspoon finely minced parsley

Clean shrimp. Cut hot baked potato in halves lengthwise; scoop out insides. Mash; add butter, salt, pepper and milk. Beat well. Add onion, parsley and shrimp. Refill shells; bake in a hot oven at 450 degrees 5 to 8 minutes until lightly browned.

When potatoes are creamed, they are extraordinarily nutritious. In this case, sour cream is used in place of white sauce, and it's a captivating combination:

Quick Creamed Potatoes. (Serves 6 to 8)

- 3 cups Idaho potatoes, diced
- 1 small onion, cut fine
- 3 or 4 tablespoons thick sour cream
- Salt and pepper to taste

Place diced potatoes and onion into a heavy skillet. Add enough water to cover the bottom of the pan, about ½ inch deep. Cover tightly and cook until potatoes are tender but not mushy. The water should be nearly all evaporated by this time. Add the sour cream and stir constantly until well blended. Season with salt and pepper and serve at once.



An easy-to-prepare meat dish with noodles uses as vegetables onions and lima beans. A tomato-cheese sauce adds nourishment and flavor.

Potatoes are again highlighted, this time with salmon in a casserole: **Scalloped Salmon and Potatoes. (Serves 6)**

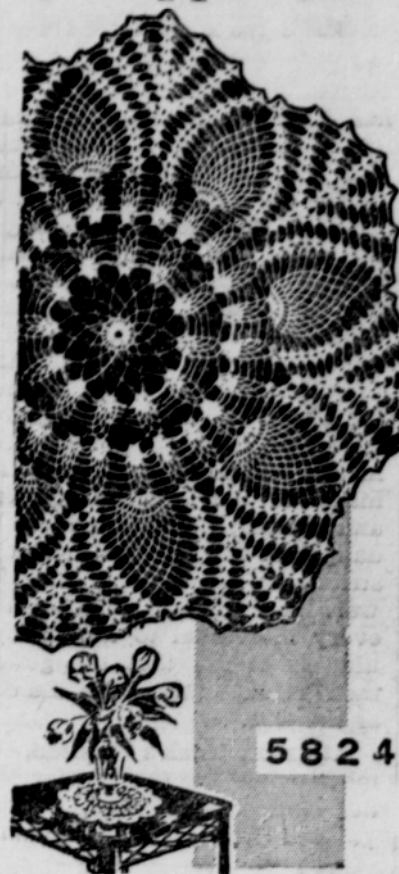
- ½ pound salmon, steamed and flaked
- 3 medium-sized potatoes
- ½ teaspoon sliced onion
- 4 tablespoons flour
- Salt and pepper
- 2 cups milk

Arrange layer of potatoes in greased casserole. Add half the salmon, onion, flour, salt and pepper. Make another layer of potatoes; add remaining salmon, onion, flour, salt and pepper. Cover with remaining potatoes. Pour on milk, and bake in a moderate oven at 350 degrees for 1½ hours.

Get your sugar-saving recipes 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. Released by Western Newspaper Union.

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