

New Ways of Styling Add Zest To the Story of Smart Prints

By **CHERIE NICHOLAS**



AS A STYLE theme what more fascinating to discuss than the gay and lovely print frocks which are sounding so refreshing a note in the spring song of fashion!

The new prints are something to rave about. They are indeed "conversation prints." However, their glory is matched this spring in the styling of the dresses made of them. This is so new and original they carry an air of "something different" from the print frocks in seasons of yore.

There is, for instance, this matter of sleeves which designers are playing up so dramatically. They are really very temperamental, going short sometimes to the vanishing point. In fact, the new brief sleeve is a most outstanding style feature in print frocks this spring. The cap sleeve is designed in versatile ways, and there are numerous extended-shoulder effects sans sleeves.

However, the short sleeve has a rival. It's the very chic softly styled wrist-deep sleeve, the fullness of which is gathered into the wrist-band as you see in the lovely posy-print frock to the left in the illustration. This type sleeve is decidedly "in the news" this spring. Note in this long-sleeved dress that the patterning of the print deftly suggests stripes done in spring blossoms because stripes are ever so style-important this season. Another style message that this pretty frock brings you is that skirts are more of the dressmaker type in current styling of voguish prints. A restricted fullness at the skirt front, as here shown, is very figure-flattering. Note, too, that jeweled buttons add glamour to this charming frock.

You can tell at a glance, looking at the print frock pictured to the right, what's new as new can be about this dress. It's the serapi side drape that has arrived in fashionland coming straight from Hollywood. It is such unusual style details as this serapi that make this season's print frocks look different from past fashions. Contrast bands of blue and yellow border this scarf-like drape. The sleeves of con-

servative length fling a challenge to the shorter types, for many women prefer the sleeve that covers the elbow.

When you go print-shopping be prepared to be shown the most amazing designs and patterning, as for instance, bird-cage motifs together with winging birds fluttering all over a colorful background. Another print shows tiny colorful horses in spirited pose. Be sure to look up the parasol prints—little open parasols so gaily colorful and new looking. If it's novelty-plus you are seeking, you'll find it in an amusing but very attractive safety-pin print done in black on a white background. A dress recently shown made of this print is fastened with three large black safety pins down the front opening of the bodice. This is one of the reasons why the new prints are being referred to as "conversation prints."

The florals this season are very beautiful. Stripes done in flowery design are very new and attractive. Prints that etch the design in black on white are ever so smart. One of the new trends prints frosty white flowers on pastel backgrounds. The rose theme is still popular and there is quite a showing of clover blossoms in realistic colors. Wide-spaced dramatic florals on navy or black are excellent style. Styling trends that make print frocks look outstandingly new highlight sided-pleated drapes, animated peplums, back-flare to skirts emphasized with ruffled self-fabric cascades, new harem drapes, big bustle bows and so on; the new style details are endless. This all goes to show that print frocks have taken an important new fashion stride that adds greatly to their interest.

Released by Western Newspaper Union.

Chic Eyelet Trim



Eyelet embroidery and eyeletted effects of every description are in for another big season. This beguiling junior dress tells you one of the ways in which eyelet adorns the mode this spring. The frock is of pale blue spun rayon trimmed with white eyelet. On the bodice top it is applied so as to form the new broadened shoulder lines, giving just a suggestion of the now-so-fashionable cap sleeve. The eyelet banding applied on the skirt achieves a graceful peplum outline.

Curfew Fashions Are Newest Style Theme

And now curfew fashions! What with the new curfew rulings there arises the need of costumes of less formality and yet very dressy for the rearranged evening hours. The reaction to all this is the return of the semi-formal dress-up street-length dress. Low necks, brief sleeves, lovely material and devastating hats with beguiling accessories answer the call. For the curfew evenings designers are creating handsome short-length gowns also suits of rich fabrics such as faille, taffeta, moire that are enhanced with sparkling jeweled buttons, or to the dress of uncluttered simplicity they add an important jewelry piece or a fetching ensemble of matching necklace, bracelet and earrings. The festive accent also is given by wearing a huge rose at the waistline. Superb blouses are worn with handsome suits and the hat, be it a tiny flower confection or a stunning wider brim, adds the final note of flattery.

Braid-Embroidered Tunic Coat Is Strikingly New

A new costume coat makes its appearance, and it may be regarded as that which is on the way as a new fashion future. The tunic is heavily braided in black in a deep border effect around the hemline and upon the turnback cuffs that finish bell sleeves that are wide at the wrist. There is a plastron of braiding down the front and around the collarless neckline. Altogether it is a "grand lady" looking coat. Comes in white, wine or pastels with black braid.

HOUSEHOLD MEMOS... by Lynn Chambers



Morale Builder... Juicy, Colorful Pie (See Recipes Below)

Dessert Appeal

There are some foods that just naturally make for a good, homey feeling. There's pie for one. The family likes to see the preparation and then smell the good, and finally, taste the juicy sweetness of berries or fruit nestling against a tender, flaky crust.



Fondness for pie goes back a long way and has not abated even during rationing and shortages of sugar and fruit. It's a good dessert with which to top off the meal which has been light or a little shy of appetite appeal.

Then, too, there are cakes that fill the need for sweetness and cater a bit to the appetite. Fortunately there have been developed recipes which are low in sugar and easy to make.

A good pie or cake, baked once a week, will give the family a sense of well being and hominess that is so important in these days of rush and activity. Select one of the following recipes especially designed for wartime eating:

Cherry-Rhubarb Pie.

- 1 package frozen red tart cherries or 1 cup canned
- 1 package frozen rhubarb or 2 cups canned or fresh
- 1 cup juice
- 1 cup sugar
- 3 tablespoons quick-cooking tapioca

Combine all ingredients and place in an unbaked pie shell. Top with full crust, crisscross or cutout crust. Bake at 400 degrees F. for 15 minutes, then reduce heat to moderate (350 degrees) and bake 30 to 40 minutes. Meringue topping may be used on the pie if desired. It should be piled on after the pie has baked, then baked for 15 minutes longer in a moderate oven.

Chiffon Pie.

- 1 1/4 cups sugar
- 1/2 cup flour
- 1/2 teaspoon salt
- 1 1/4 cups boiling water
- 1 lemon
- 1 orange
- 3 eggs
- 1 unbaked pie shell

Mix the flour and sugar together in a saucepan. Stir in boiling water and cook, stirring constantly until thickened. Add slightly beaten egg yolks, the juice and grated rinds of both lemon and orange. Cook until thick, then cool. Pour filling into the crust and pile high with meringue made by beating the egg whites with 1/2 cup granulated sugar and 1 teaspoon lemon juice. Bake in a slow oven for 15 minutes.

Pecan pie adds a rich, hearty finishing note to the meal. Part of its

Lynn Says:

Sugar-Easy Sweets: When you want a good icing for a cake, sprinkle chocolate bits over top of warm cake and allow to melt in broiler and run over the sides.

Beat two egg whites until stiff and fluffy and whip in 1 cup of jelly. Colorful icing.

Powdered sugar can't be beat for angel food or sponge cakes. Sift it on the cake through a cut-out doily to get a pretty pattern.

Beat egg whites stiff and add honey gradually to them. One-half cup of honey for 1 egg white is the correct proportion.

For plain yellow cakes there's little better than creaming 2 tablespoons of butter with 6 tablespoons of brown sugar and 1/2 cup of chopped nuts. Spread on warm cake and broil for 5 minutes.

Lynn Chambers' Point-Saving Menus.

- Baked Trout with Tomato Sauce
- Seven-Minute Cabbage
- Mashed Potatoes
- Waldorf Salad
- Toasted English Muffins
- *Cherry-Rhubarb Pie
- *Recipe given.

sweetening is corn syrup, so little sugar is required. To prevent crust from becoming soggy, let the unbaked crust chill thoroughly in refrigerator before baking.

Pecan Pie.

- 1/4 cup butter or substitute
- 1/2 cup sugar
- 1 cup light corn syrup
- 3 eggs
- 1 cup shelled pecans
- 1 teaspoon vanilla

Cream butter, add sugar, syrup and beaten eggs. Mix well, add pecans and vanilla and pour into an unbaked pie shell. Bake 45 minutes in a moderate oven.

A pie that is becoming increasingly popular is this cottage cheese pie because it uses inexpensive ingredients for both crust and filling. The spicy, lemony flavor is delicious and the texture of the cheese filling is light and fine-grained:

Cheese Pie.

- Crust:
- 12 to 15 vanilla wafers, rolled fine
- 1/4 cup sugar
- 3 tablespoons butter or substitute
- Filling:
- 1 cup cottage cheese, sieved
- 1 tablespoon butter
- 1 tablespoon cornstarch
- 1/4 cup milk
- 2 eggs
- 1/2 cup sugar
- Rind of 1/2 lemon
- 1 tablespoon lemon juice
- 1/4 teaspoon salt
- Cinnamon

Press the cheese dry and put through a sieve. Add the melted butter to it. Dissolve cornstarch in milk. Beat eggs, add sugar. Combine the mixtures, then add rind and juice, salt and dash of cinnamon. To make crust mix crumbs, butter and sugar. Press on bottom and sides of pie plate or spring form, keeping 1/2 cup mixture for the top. Bake the pie in a moderate oven for 35 to 40 minutes.

Honey Nut Cake.

- 1/2 cup butter or substitute
- 3/4 cup sugar
- 3/4 cup honey
- 3/4 cup water
- 2 1/2 cups sifted cake flour
- 4 teaspoons baking powder
- 1/4 teaspoon salt
- 1 cup chopped nuts
- 4 egg whites

Cream butter, sugar, honey. Add alternately the sifted dry ingredients and water. Fold in stiffly beaten egg whites last. Bake in two nine-inch layer pans in a moderate oven for 30 to 35 minutes.

The nicest kind of icing for this cake combines the texture of creamed sugar and butter (or substitute) and the flavor of mocha, which may be left over cold coffee:

Mocha Icing.

- 6 tablespoons butter or substitute
- 1 egg yolk
- 2 cups powdered sugar
- 2 tablespoons left over coffee
- 1 1/2 tablespoons cocoa
- 1 teaspoon vanilla

Cream butter thoroughly, add egg yolk. Sift sugar and cocoa together and add alternately with coffee. Spread between layers and on top of cake.

Cakes made with honey taste better if they are allowed to mellow for several days before serving. Store, covered with waxed paper, under a cake cover, or in a large sized cookie tin so that it does not dry out.

When baking honey cakes, it is best to grease the pan, cover with waxed paper which is greased before pouring in the batter.

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SEWING CIRCLE PATTERNS

Start Day Right in This Frock Matching Dress and Hat for Tot



8763 36-52

Pretty House Frock

YOU'll look pretty and very efficient in this smoothly fitting house frock with scalloped front closing. Use gay floral prints, pink and white or blue and white checked ginghams, or crisp polka dots. Trim with bright jumbo ric rac.

Pattern No. 8763 is designed for sizes 36, 38, 40, 42, 44, 46, 48, 50 and 52. Size 38 requires 4 1/4 yards of 35 or 39-inch material; 3 yards ric rac for trimming.

Dress and Hat for Tot

AN ADORABLE warm weather ensemble for a sweet young miss. She'll be sure to like the swinging skirt and the bodice lacing on the dress. The little hat is easy to make—it opens out flat to launder.

Pattern No. 8766 is designed for sizes 2, 3, 4, 5 and 6 years. Size 3 dress requires

ASK ME ANOTHER?

A General Quiz

The Questions

1. Since what year has the American flag officially had 13 stripes?
2. What is the only part of a dog's body that can perspire?
3. What country had the greatest number of casualties during World War I?
4. Is the term "ack-ack" an imitation of the sound made by anti-aircraft guns?
5. Who was the last of the Mohicans?
6. How many women members are there in the U. S. senate?

The Answers

1. Since 1818, when it was fixed by congress.
2. The tongue.
3. Russia (9,150,000).
4. No. It is the letter a, used twice as an initial, as it is pronounced for clarity in spelling over the radio and telephone by the British military forces.
5. The Indian chief Uncas.
6. None. (Nine in the house.)

1 1/2 yards of 35 or 39-inch material; pants, 3/4 yard; bonnet, including self lining, 3/8 yard.

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:

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