

WOMAN'S WORLD

Defeat Heat and Enhance Dining With Table Decor

By Ertta Haley

COOL, LOVELY TABLE settings can give as much pleasure to dining during hot weather as foods themselves.

Soft colors which in themselves are in direct contrast to the weather, frosted glasses and plants, leaves, flowers or fruit can contribute to a feeling of tranquility that makes mealtime more enjoyable.

Just as hot rooms can be cooled with the use of certain colors, so can tables achieve the same atmosphere. Properly, every dining room should be equipped with tablecloths, doilies, napkins and dishes which suggest warmth or coolness, each to be used in appropriate seasons.

Shades of blue and green, as well as some of the light pastels



Keep table uncluttered

are all correct to use when the weather is blistering hot. These colors may be used advantageously in linens as well as in china or pottery.

If you eat in the dining room, then your coolest shades of these colors should be used. If eating out-of-doors, slightly warmer colors and more rustic effects are appropriate.

Neatness is of prime importance in giving the table a cool look because it suggests calm. Anything wrinkled or even slightly soiled should be tossed aside because it suggests confusion and turmoil, and accents the effects of the weather.

Some smart homemakers use only their sheerest cottons and linens during warm weather, and they starch these lightly so they are smooth and cool looking and give an unwelcome appearance during hot days. Add to these their lightweight dishes and frosted glasses, and you have some idea of how cool looking tables can really be.

It's important not to overload the table, but to keep it as orderly as possible. A single blossom in a small, dainty bowl of clear water can be more effective than a whole massed arrangement of flowers.

Plain Cotton Remnants Make Attractive Doilies

After you've checked your supply of table linens and decide that you need some first aid in that department, check your supply of old cotton remnants. Old tablecloths, sheets, towels and pillowcases can often be made into a set of doilies and napkins.

White may be used successfully

Refresh Your Table



Dishes, decorated under the glaze with a wreath of ivy in natural colors, make a cool and informal setting appropriate to the warm weather. Natural colored mats and simply designed napkins help avoid a cluttered look on the table.

to achieve a cool look, but you may want to renew the finish to some extent if the material is old and somewhat wilted. Launder it carefully and let it dry in the sun to bleach it out. For any stubborn stains, use a bleaching solution, rinse carefully and let dry.

If the cottons are sheer, you'll want to starch them rather stiff, but this may be done after you've finished sewing or decorating them. When heavy, textured fabrics are used, you can dispense



for pleasant summer dining.

with most of the trimming since these materials have enough interest in themselves.

Other sources of material may include organdies, starched voile or sheer linen toweling. See what you have in the way of leftover materials from previous sewing. If the search yields little, you might check remnant counters as a source.

Should you decide on colors, white cottons as well as other fabrics might be tinted or dyed to go with dishes you have. It's easy to tint pastels in a wash basin with just warm water. For deeper shades of blue, green, maroon or aquamarine, all cooling colors,

you'll probably want to use hotter water. These should be rinsed out carefully after dyeing so there is no running of the colors in subsequent laundering, especially if the edging has a contrasting color.

The simplest edging to apply is a fringe which is done easily by unravelling the material.

Keep Edgings Small, Neat for Cool Look

Any edgings which are heavy, even though they might fit the material, will detract from the cool look you want to accomplish. Stay with the very simple edgings, be they lace already made or crocheted by you on the material at hand.

Contrasting bindings are very neat and cool, especially when chosen in the cool colors already mentioned. Any of the colors would be appropriate with white, and should be chosen to highlight one of the colors used on your set of dishes.

For porch or garden eating, when you may have chosen checks, plaids or prints, use a white edging or at least one of the basic colors in the materials used. If possible, have it in blue or green since these are most cooling.

If you do not want separate doilies for each plate setting, you may decide on runners. Use one of these down the center of the table, and one on each side. These are especially easy to make with simple hand or machine hemming when you are using toweling since the 17 or 18 inch widths fit tables nicely.

Those who want to save on laundry will undoubtedly dispense

with matching napkins and will use the paper products. Here again, white would be the best choice as it goes with any color or a combination of several.

Crocheted doilies lend a cool and frosty look to tables, particularly when they are of a simple pattern. White is the most popular shade, and when starched, they will give you as neat and attractive a table as it's possible to have.

Napkins to match crocheted doilies may be of cotton or linen with a very narrow edge to match the crocheted doily pattern.

Keep Table Centerpiece Informal and Cool

Heavy, formal flower, fruit and other arrangements for the centerpiece are out of place when you are trying to keep the table as serene and cool as possible. You'll be amazed at how much easier it is to achieve the desired effect with easy arrangements.

Branches or flowers with small blossoms may be used with more profusion than large ones, and it's an excellent idea to include some of the foliage with them because the green coloring lends cool enchantment to the summer table.

Use the simplest containers you have. A neatly woven basket fitted with a water container at the bottom can be a very effective setting for many blossoming branches. It might also be used for an edible centerpiece of vegetable or fruit. Glass containers are very cool appearing, especially when you can see the clear water. If you use these containers for some of the larger flowers, use only a few blossoms so the effect of the water can be appreciated fully.

KATHLEEN NORRIS

Every Generation Has Dangers

"WHAT ABOUT my teenage daughters?" women from Maine to Monterey have been asking me, during the last puzzling year. "What about dates, and night clubs, and going steady?"

"Yes, what's happened to the kids?" demands India Roberts of Denver, Col. "Are the 14-year-olds in your town talking beaux and dates and who is going with whom? My husband and I are nearly frantic," the letter goes on. "Our Phyllis is 13, Frances two years older. They are lovely girls, good students, helpful at home, gay, and they are all our world. But ever since school started last fall we have been flooded with girl-boy talk; long-legged young creatures infest our downstairs playroom; and every week end presents a problem.

"Fran has 'gone steady' with a boy for months; little Phil is rapidly following suit. They only want to do 'what the other girls mothers let them do,' but isn't that a lot more than girls so young ought to be allowed to do? Movies, in parties of four or six; school dances; house parties. And they all pair off as naturally as if they had been married for years.

Dangers and Advantages
"Now isn't this very unhealthy? Doesn't it stimulate desires and emotions that belong to much later years? Doesn't it take the bloom off our girls? You've been asked this question thousands of times; what is your solution?"

Well, India, in the first place, this situation isn't all wrong. Like every other custom of every other generation, it has its dangers, and its advantages. There are good things in this sudden leap from childhood into understanding—understanding on this question of sex, if back of the girl and the boy there is a sane, affectionate family as a rock of security to which they may anchor their dancing craft.

Girls 100 years ago were simpering, ignorant, romantic misses, so protected, so sheltered, so kept in the dark that marriage to them was often a serious disillusionment and a shock. Managing mammas inveigled the groom into proposing, and pompous papas arranged the dowry. Without that dowry European girls could not hope for marriage at all.

We who were school girls 50 years ago didn't have the managing mammas, and dots and dowries were never American institutions. But we did have all the awkwardness, shyness, ignorance that made social events agonies for youngsters of both sexes. And believe me, we took just as poignant and obsessive an interest in the subject of sex as do girls of today; only we knew nothing about it, and were not allowed to question. For us it was all suspicion, titillating, surmise and mystery. Dances were miserable

uncertainties until one's card was full. I recommend Rosamund Lehman's delightful novel "Invitation To The Waltz" as a perfect picture of what a dance meant then to a shy, unpopular girl.

"Going Steady"
Now, strangely enough, today's teen-agers have accomplished what chaperons and mothers and patronesses have vainly tried to achieve for whole generations. "Going steady" merely means, in the life of a protected, dignified small girl, that she has a sure partner for movie companionship, at school dances, on all-day parties. She likes him with all the honesty she shows her girl friendships; they save each other endless uncertainties, endless chances to establish an inferiority complex, an unpopularity complex, for all the years of their lives.

Victorian girls never talked to men at all, except when in the presence of their elders. Girls of my generation confined themselves to endless friendships with their own sex, but became muscle bound, affected and nervous when men came around. Today's custom does away with both these unnatural conditions.

But like all other new things we have to see in it a challenge to a new moral.

Like the rules we make for our children concerning radio, movies, motors, planes, we have met this juvenile development with an increase of dignity, self-control, duty.

Bureau Offers Family Advice

Lists Rules Guaranteed To Fit Mothers-in-Law

NEWARK, N. J. — The Newark Family service bureau has heard that—believe it or not—some people weren't on pleasant enough terms with their mothers-in-law to send them sincere best wishes a few weeks ago, on Mother's day. The bureau wants to correct that situation.

In the apparent belief that—with an eye to next Mother's day—you can't begin improving mother-in-law relations too early, the bureau is distributing a few suggestions.

It says that if you want all to be well with your spouse's mother by next May, then start trying right now not to:

Live under the same roof with your mate's parents.

Make a habit of borrowing money from them.

Ask your mother-in-law to look after your children every time you want to step out.

Ask your spouse's mom for sympathy and advice too often. (This, says the bureau, very often leads to family quarrels.)

What's more, do not get excited if mother-in-law occasionally buys junior an expensive toy or "special treat" that perhaps you wouldn't spend the money for. (Here the emphasis should be on the word "occasional," and grandma shouldn't be allowed to break the important rules of behavior you're trying to make junior obey.)

Lastly, says the bureau, don't wait for Mother's day to show your mother-in-law you appreciate her many generousities.



Campfire Flavors Are Easy to Capture When You Broil Meat Cuts

WHEN YOU LONG for the taste of campfire cookery and still want the convenience of your kitchen, plan some broiled dinners! Broiling gives an irresistible flavor to meats as well as fruits and vegetables to go with the meats.

It's a quick method of cooking, too, for, in most cases, the broiler meal takes only 15 minutes to one-half hour to cook.

Most homemakers like to plan several broiled dinners for hot weather because they're so quick and appetizing. Furthermore, since meat, vegetables and fruits can be placed on the broiling tray, there's only that single piece of cooking equipment to be washed after dinner. In place of several pots and pans.

To simulate a real out-of-doors supper several times a week, plan to serve on gay gingham cloth out on the porch or in the garden. The main course, hot and sizzling from the broiler, is easily carried outside.

Select meats for broiling from this list: chopped beef or lamb, sausage, frankfurters, steaks, chicken (broilers), corned beef hash, leftover chopped meat, small pieces of meat on skewers, bacon, sweetbreads, pre-cooked ham slices, lamb chops, bacon or sausage.

Pre-cooked or canned potatoes may be used with the meats, as well as cooked vegetables which need simply to be reheated.

- Broiled Lamb Chops Dinner (Serves 10)**
- 10 pear halves
- 3 tablespoons melted butter
- 5 tomatoes, halved
- ¼ cup chopped onion
- Salt and pepper
- Parmesan Cheese
- 10 loin lamb chops (about 1-inch thick)
- 5 teaspoons mint jelly
- Parsley

Drain pear halves thoroughly. Brush lightly with butter. Brush tomatoes with butter. Spread 1 teaspoon of onion on each half, season with salt and pepper and sprinkle with cheese. Arrange lamb chops on broiler and broil 8 to 10 minutes.

Turn, if necessary. Arrange tomatoes and pear halves on broiler, and finish broiling, another 8 to 10 minutes, or until degree of doneness desired is reached. Just before serving, place mint jelly in pear halves. Garnish with parsley.

Broiled Sausage and Pineapple (Serves 4-6)

- 1 pound sausage (links or bulk)
- 4-6 slices pineapple
- Leftover potatoes, peas and carrots.

Use sausage links or form bulk sausage into patties. Arrange on broiling pan. Arrange pineapple next to sausage and place potatoes, halved, and peas and carrots in pan underneath sausage and pineapple. Broil until sausage and pineapple are browned. Note: Pineapple

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Neat Afternoon Frock For the Larger Figure



1965 34-50 Slim and Pretty

SLIM AND PRETTY for the woman of larger figure—a graceful afternoon style that features the gored skirt every woman adores, choice of sleeves, interesting yoke treatment.

Pattern No. 1965 is a sew-rite perforated pattern in sizes 34, 36, 38, 40, 42, 44, 46, 48 and 50. Size 36, cup sleeve, 4 1/2 yards of 38-inch.

It's filled with smart sewing ideas! The spring and summer FASHION contains 48 pages of style, color, easy to make frocks for all the family; free pattern printed inside the book. 28 cents.

SEWING CIRCLE PATTERN DEPT.
530 South Wells St., Chicago 7, Ill.
Enclose 25 cents in coins for each pattern desired.
Pattern No. Size

Household Hints

Vegetable Symphony
Names of vegetable extracts used in making leather soles firm and supple sound like a geographic symphony. They include wattle, quebracho, divi-divi, sumac, gambier, mangrove and myrobalans.

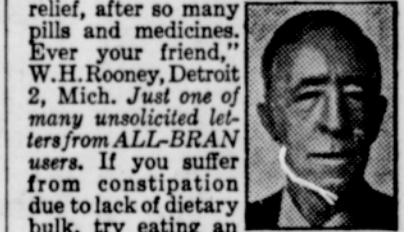
Petit Fours Glaze
Before frosting petit fours, spread the top and sides with an apricot glaze. To make it, soak dried apricots overnight then drain and force through a sieve. Combine with an equal amount of sugar, heat to boiling slowly, and boil five minutes, stirring constantly.

Double Duty
A gravy ladle gives perfect service for creamy dishes such as chicken a la king. It's fine for generous servings of dessert sauces, too.



HAPPY DAYS NOW—NOT CONSTIPATED

"I feel happier, younger now, not constipated! Eating your ALL-BRAN does so much for me! What wonderful relief, after so many pills and medicines. Ever your friend, W.H. Rooney, Detroit 2, Mich. Just one of many unsolicited letters from ALL-BRAN users. If you suffer from constipation due to lack of dietary bulk, try eating an ounce of crispy Kellogg's ALL-BRAN daily, drink plenty of water! If not completely satisfied after 10 days, send empty carton to Kellogg's, Battle Creek, Mich. Get DOUBLE YOUR MONEY BACK!



Send empty carton to Kellogg's, Battle Creek, Mich. Get DOUBLE YOUR MONEY BACK!

MANY NEVER SUSPECT CAUSE OF BACKACHES

As we get older, stress and strain, over-exertion, excessive smoking or exposure to cold sometimes slows down kidney function. This may lead many folks to complain of nagging backaches, loss of pep and energy, headaches and dizziness. Getting up nights or frequent passages may result from minor bladder irritations due to cold, dampness or dietary indiscretions.

If your discomforts are due to these causes, don't wait, try Doan's Pills, a mild diuretic. Used successfully by millions for over 50 years. While these symptoms may often otherwise occur, it's amazing how many times Doan's give happy relief—help the 15 miles of kidney tubes and filters flush out waste. Get Doan's Pills today!

Doan's Pills

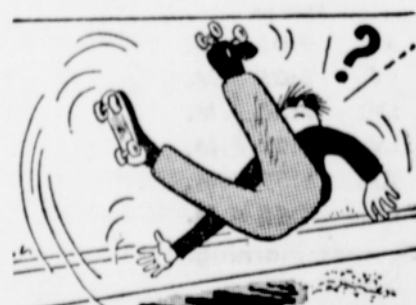
THE READER'S COURTROOM

Can't Control Roller Skate Hazards

By Will Bernard, LL.B.

If a Roller-Skater Trips In the Street, May He Hold the City Liable?

One spring day, a boy decided to skate to school instead of walking. Finding the sidewalk too rough, he went into the street and began skating along the curb. Soon he



came to a little patch of sand, which had been left there by a city construction crew. The sand clogged his skates, and down the boy went. Injured, he sued the city for "leaving the street in such a dangerous condition." But the court turned down his claim. The judge said that the city must keep the streets safe for ordinary use, by pedestrians and motorists, but not for roller-skating.

A motorist was making a right turn one day when his front wheel rolled over a little heap of stones on the pavement. One of the stones squirted out toward the sidewalk, and struck a passing girl on the ankle. Painfully bruised, the girl sued the motorist for damages on the theory that his car was the source of the mishap. But the court turned down her claim. The judge said that the accident was so unexpected and so unusual that it wasn't fair to put the blame on the motorist.

A house in a congested neighborhood caught fire, and the flames spread swiftly to several other buildings. To prevent a general conflagration, the mayor of the town ordered the dynamiting of the next house in the path of the flames—and the firemen carried out his order. This helped stop the blaze, but it made the owner of the house very angry. In fact, he later sued the mayor for the value of the building. However, the court turned down the citizen's claim.

Is it Your Own Fault If You Fall off a Cliff?

A high-school boy decided to explore a state park near his home. Following the arrows toward a "scenic view," he clambered down a steep and rocky ledge that led to a narrow path on the side of a 20-foot cliff. But when he got to the



path, he couldn't stop—and went right over the cliff. Injured, the boy filed suit against the state for damages—under a law authorizing such claims in cases of negligence. State officials argued that the boy had only himself to blame for losing his footing, but the court ordered the claim paid. The judge said that such a dangerous spot should have had warning signs or guard rails to protect the unwary public.