

# White Jacket Popular Fashion

By **CHERIE NICHOLAS**



In the white jacket which tops the dark frock or skirt, a distinctly new trend of fashion. This movement reflects the influence of the vogue which calls for sharp contrast at the same time that it responds to the insistent demand of the mode for costume detail which is daintily white.

Now that the white-jacket vogue has been set in motion, its popularity is increasing with leaps and bounds. In developing the theme, designers are employing materials of every description. Cottons, linens and such are as much in favor for these smart little immaculately white jackets as are the handiwork of silk crepes, satins and velvets.

One notes in the style parade maybe a white velvet jacket here, a white crepe jacket there, with many a jacket of white all-over eyelet embroidery here, there and everywhere, each one of them posed over a skirt or dress of navy, black or brown as the case may be. The clever jacket to the left in the picture is of voguish eyelet embroidered batiste. It is smartly belted with black patent leather. Its shapely peplum and flowing elbow length sleeves are outstanding details. The

dress is black flat crepe. When this young woman dons her chapeau, it very likely will be either white straw of some sort, for the latest fashion formula calls for white millinery to

top the white jacket which is worn with a dark costume.

Competing with the jacket which is pure white is the jacket which contrasts the dark color of the dress with bright color. The arresting costume illustrated to the right is designed in black and yellow wool crepe. The close fitting jacket is worn over a blouse of yellow flat crepe that has sleeves half-in-half black and yellow. The scarf tied at the neck is also in black and yellow.

One after another these striking contrasts between jacket and skirt are to be seen wherever fashionables gather. Sometimes it is white, which enlivens black or navy. Then again comes along a jaunty white summer fur coat or bolero worn with gray, for gray with white is very smart.

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## This and That

A man is generous to a fault when he fails to correct it.

Miami university, Oxford, Ohio, was founded 122 years ago.

A small rent in a reputation soon becomes a large hole.

It's their crooked ways that enable some men to make ends meet.

The man who is in love with himself has no fear of being jilted.

The rooster is a tidy bird. He invariably carries a comb with him.

Collected modern proverbs are so often mere platitudes.

You can't escape criticism, even if you never say or do an unpleasant thing.

## Some Homemade Candy Recipes

By **NELLIE MAXWELL**

There is no moment like the present. The man who will not execute his resolutions when they are fresh upon him can have no hope from them; afterwards they will be dissipated, lost, and perish in the hurry and scurry of the world, or sunk in the slough of indolence.—*Martha Edgeworth.*

A piece of home-made candy is always a welcome addition to any meal.

**Date Nut Roll.**—Boil one cupful of evaporated milk with two and one-half cupfuls of sugar to the soft ball stage. Add one package of dates sliced and stir well

into the mixture, cooking for a few minutes; now add two cupfuls of nuts chopped. Cool, turn out on a buttered

with buttered, spiced crumbs. The United States Department of Agriculture has tested the following proportions:

4 lbs. malted butter or other fat  
1/2 tsp. salt  
1 quart fine, dry bread crumbs  
1 quart sweetened molasses  
rhubarb sauce, or 2 quarts raw sliced rhubarb, sugar to sweeten  
Cinnamon or nutmeg

Mix the fat and salt with the crumbs. Place the rhubarb and the crumbs in alternate layers in a greased baking dish and sift the cinnamon or nutmeg over the top. Bake the pudding in a moderate oven. If rhubarb sauce is used, this will require about

platter and knead until creamy and stiff. Shape neatly into a roll, wrap in a damp cloth, place in a covered container and keep cold until sliced.

**Maple Fudge.**—Boil together one cupful each of granulated sugar and maple sugar, one tablespoonful of corn syrup, a few grains of salt, one-half cupful of water and when the mixture is a thick sirup add one-half cupful of evaporated milk. Stir and cook until it tests for the soft ball. Let stand to cool. When the candy is cool enough to hold the hand on the bottom of the pan, it is ready to stir. At the first sign of stiffening turn into a buttered pan; it will be smooth and glossy; when cool enough cut into squares.

**Pralines.**—Boil together one-half cupful of cream, one and seven-eighths cupfuls of powdered sugar and

one cupful of maple sirup. When tried in cold water and a soft ball is formed remove and beat until creamy, adding two cupfuls of pecan meats and drop from a teaspoonful on a buttered paper or pour into small gem pans.

**Chocolate Filling.**—Melt four squares of chocolate; add to two well beaten yolks of eggs one and one-half cupfuls of sugar, one-half cupful of milk and one tablespoonful of butter. Cook, stirring constantly and boil for one minute, remove from the fire, add the melted chocolate and a teaspoonful of vanilla; beat until thick. Add chopped, seedless raisins and nuts, if desired. This makes an icing which will remain soft and has a beautiful gloss.

## Cretonne, Linen Used to Cover Chairs

(Prepared by the United States Department of Agriculture.—WNU Service.)

When we speak of slip covers we generally have in mind the dust covers of cretonne, linen, and other washable materials that are used to make the house look cooler in hot weather, or to protect the furniture.

There is, however, another very useful type of slip cover which is made as a substitute for upholstery. These covers are removable, but they are much more snug fitting than the dust-cover type. A slip cover of this kind is intended to be a permanent part



Removable Slip Cover Snapped On.

of the chair, but because it is detachable, it can be removed and cleaned or laundered when necessary. Another advantage of these removable upholstery covers is that if the chair is wanted in a different room a new slip can be made for it at relatively little expense to harmonize with the new surroundings.

Many materials are suitable for slip covers. Cotton fabrics are particularly adaptable to this purpose because they are easy to handle, and launder well. However, if the slip cover is to take the place of upholstery, the heavier cotton fabrics such

as rep, denim, and crash are to be preferred. Any materials for a cover of this kind should be preshrunk.

The illustrations show how the bureau of home economics of the United States Department of Agriculture has used slip covers over the worn and faded upholstery of some padded chairs in a room with bright-colored figured window draperies. A plain blue green cotton rep which repeated one of the colors in the hangings was chosen for the slip covers. Ready-made black sateen cording in the seams gave character to the covers and repeated the color of the painted chair frames. Before making the slip covers, the bureau specialists improved the chairs, originally a drab green shade, by painting them with two coats of black enamel. When finished, therefore, the chairs were in harmony with the other furnishings of the room.

"In making a slip cover of this kind," says the bureau, "fit the material right on the chair, wrong side up, unless there is a pronounced figure which must be centered. Mark lines for seams with pencil or tailor's chalk. Cut out the fabric with liberal allowances. Sew the cording first to the straight edge of the side strips or 'boxing,' as these strips are called; then carefully haste this strip to the front and back sections, keeping the filling or crosswise threads of the material always parallel to the floor. In



Removable Red Slip Cover for Chair.

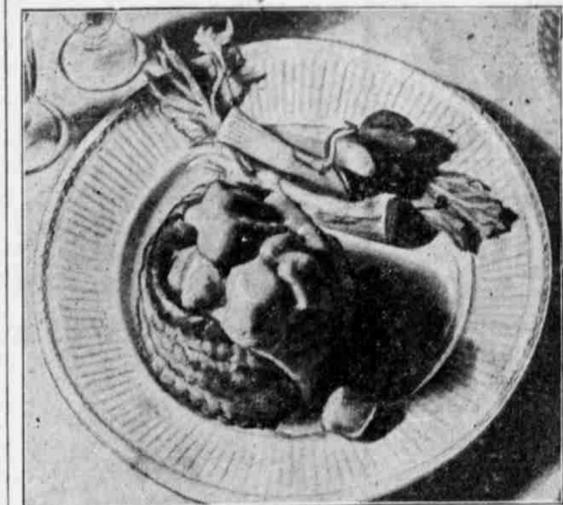
most materials, the rounded corners can be slightly eased onto the straight strip.

"Cut the front section of the back cover long enough to pass under the lower edge of the frame and snap to the lower edge of the back section."

## Scarf Now Entrenched for Evening Occasions

Whether or not scarfs would become as firmly entrenched in evening affairs as in daytime ones is something we were not certain of until we saw some of the latest evening gowns. There they were, each frock had its own scarf that could be wound about the throat or worn trailing out in back. A most intriguing idea.

## An Attractive Way to Serve Chicken



Dishes a la King Require Crisp Accompaniment and Little Other Starchy Food.

(Prepared by the United States Department of Agriculture.—WNU Service.)

Dishes "a la King" are characterized by a large proportion of mushrooms, a sauce made of pure cream or rich milk, and various flavoring ingredients among which green pepper is generally included. The resulting rich and delicious mixture is served on patty shells in restaurants, but individual pastry cups baked in muffin rings are satisfactory if patty shells cannot be obtained. Or the chicken mixture may be served on toast. "Chicken a la King" was named for the hotel chef who first served chicken in this way, but the same sauce may be used for other "a la King" dishes. All of them are rich and need some crisp raw vegetable such as celery hearts, or radishes, or both, as an accompaniment.

**Chicken a la King.**  
1 fowl, 4 to 5 lbs. 1/2 tsp. minced onion  
3 cups cream 1 1/2 lbs. lemon  
4 lbs. butter juice  
2 lbs. flour salt  
2 small green peppers Paprika  
1 1/2 lbs. mushrooms (cut in pieces) 1/2 cup chopped pimiento  
3 egg yolks

Put the dressed chicken on a rack in a kettle, add one-half teaspoonful of salt, barely cover with hot water, partly cover the kettle and simmer for two to two and half hours, or until the chicken is tender. Let cool in the broth, then drain, remove the meat from the bones and cut into even-sized pieces. The broth can be utilized for soup.

Heat the cream in a double boiler. Blend the flour with three teaspoonfuls of the butter, and stir into the cream until thickened. Melt the remaining butter in a skillet, add the green pepper and mushrooms, and cook for a few minutes over low heat. Beat the egg yolks, stir a small quantity of the thickened cream into them and add to the rest of the sauce. Add remaining ingredients and heat thoroughly. Serve in patty shells or on crisp toast.

Chicken a la King is often served as the main dish of a formal luncheon or buffet supper, but the family will like it just as well for dinner. The recipe has been tested by the bureau of home economics of the United States Department of Agriculture.

## WORLD WAR YARNS

by **Lieut. Frank E. Hagan**

### "Heaven, Hell or Hoboken!"

Mention Christmas in connection with the World war and one thinks first of that historic Christmas day when British Tommy and German Fritz crawled out of their trenches and there in the desolation of No Man's Land, where the phrase "peace on earth, good will to men" was a bitter mockery, met and fraternized for a little while before going back to the grim task of killing each other. Or one may recall the idle promise of a certain well-intended if ill-advised "peace expedition" to "get the boys out of the trenches by Christmas."

But it remained for the American fighting man to make a promise, in which Christmas was concerned, which was kept. Remember the phrase, "Heaven, Hell or Hoboken by Christmas!" which became a by-word in the A. E. F. in 1918? Where did that saying originate? General Pershing has been credited with having said it first. But then, a lot of sayings have been credited to the American commander in chief which he never uttered. It sounds more like the boast of a soldier in the ranks than the prophecy of a general, and here is one authority for the fact that it did originate there.

The story by J. G. Minard of Pelham, N. Y., follows: "Shortly after midnight on June 2, 1918, I stood at the edge of Belleau Wood when a battalion of marines who had been relieved emerged. I asked the sergeant what the verdict was and he replied, 'Oh, we have their number, and it is going to be Heaven, Hell or Hoboken by Christmas.' This was the first time I had heard the remark, and the next day I embodied it in a letter home.

### War-Crazed

New Yorkers of the Twenty-seventh division saw something of the mental havoc wrought by years of enemy occupation when they liberated village after village during the closing days of the war. And they will recognize this story. It happened while one of the outfits of the Twenty-seventh was resting at Avesnes, which had just been taken from the Germans after four years of occupation. An American corporal, who had been through much fighting without a scratch, was killed by a stray shell burst.

The corporal was a fine soldier, a man of French descent who spoke the language. He had made friends in the village, was of the Catholic faith, so it was decided to bury him in the local church yard.

A French priest was found for the service. Being very short-handed, with only a few Americans in the village, four German prisoners were turned out to dig the grave and carry the stretcher. A squad of Australians acted as guard of honor. The little procession filed through the village, the corporal a strange figure, sewed up in burlap on the stretcher.

The priest was well along in the service, and the German prisoners were ready with their spades to throw in the dirt when an aged peasant came clumping in. Perhaps he was dazed after years of hardship and enemy domination. The old man peered into the grave, asked what was going on. He was told an American soldier was being buried.

Then he saw the Germans, standing meekly by with their spades. Suddenly he went mad. Seizing a spade, he made for the Germans, shouting that they, who had killed so many, should be buried, and not this American. The service halted while two stalwart Australians with some difficulty pried the patriarch off the startled Germans.

### Frankness Wins

Many are the stories told about that picturesque character Colonel "Spike" (Nail 'em to the Cross) Hennessy of the artillery. "Spike" was rough, and he liked his men to be outspoken.

One of the lieutenants who served under him when he commanded the artillery training camp at La Courville tells that at one time the doughty colonel became "hepped" on the subject of tanks.

It was his idea, at the time, that the war was to be won by tanks, and that any soldier who was any shakes of a man should join the tank unit he was forming. Came a day when the colonel was in his office surrounded by his satellites, dispensing justice in his own way. A soldier of tough appearance stepped forward.

"Spike" gave the man the look which qualified even the stoutest.

"What do you want?"  
"Sir, I want to get out of the tanks."

Awed silence, while everyone waited for the storm to break.

Then the colonel, with ominous calm: "Oh, you do. What's the matter with the tanks?"  
"Sir, I have heard you are to be in command of them."

Second lieutenants looked about furtively for exits. Even the colonel was a bit taken aback. For a moment it seemed he might be visited by a stroke. Then he smiled.

"Don't like me, do you?"  
"No, sir."  
"All right," said the colonel. "You win!"

## Fairy Tale for the Children

By **MARY GRAHAM BONNER**

### SEA FAIRIES

The sand fairies went rushing out to the sea fairies. The sea fairies laughed as they fell right over them with their boats of foam in which they were riding.

"Ah," said the sea fairies, "aren't you glad you joined us? Our boats are going so well today.

"There are no boats in the world like the breaker boats."

"They seem to have rather rough names," said the sand fairies. "Of course," said the sea fairies, "and they are good and rough, too.

"Although of course it is the ocean that helps. These boats will not come out unless the ocean is just right.

"When the ocean is just right they do what the ocean tells them to do.

"We think old Mother Ocean is pretty powerful. She rules the waves.

"She rules the breakers. And she rules the boats which we call the breaker boats.

"Some people just call them breakers, and others call them high waves or angry waves, or waves covered with whitecaps and foam."

"Here, here, here," whistled a voice from above. It was the voice of old Mr. Wind.

"Now, don't you start saying that Mother Ocean does all the work. I do some of it myself.

"I am a friend of Mother Ocean, I am, and I like to help her."

"Oh dear, oh dear," laughed the sea fairies. "The wind must always get some praise, too."

"Of course I must," said the wind. "There are so many people who abuse me.

"They talk about the 'frightful



"Enjoy Yourselves."

wind,' and the 'terrible wind' and the 'great gale' that I am blowing up."

"Oh, well, well," said the sea fairies, "you can't please every one. We're satisfied, so that's enough praise for you today, Mr. Wind.

"And we know you help Mother Ocean. But we like to tease you

sometimes by giving Mother Ocean all the praise.

"It never fails to make you very angry."

"I suppose that is what you like," said Mr. Wind.

"Of course," said the sea fairies. "Then you blow up into a rage and we have more fun than ever, and the breaker boats go so wonderfully."

"I should say they did," said one poor little sand fairy, who had been knocked over and over all the time by the sea fairies.

But she really didn't mind. It had all been quite jolly. The sea fairies wore their fluffy white dresses and their green shoes and stockings. Such gorgeous green shoes and stockings as they were.

And their collars and hats were like glorious white ruffles—all made by Mother Ocean.

All of the sea fairies were now back in their boats and how the breaker boats did toss and break! They roared with the fun, and the low, deep voice of Mother Ocean murmured all the time:

"That is right, my children. Enjoy yourselves. You are so beautiful, so young and so active. It does my old watery heart good to see you."

And the sea fairies went on rolling back and forth in their breaker boats. And as they went they played with the sand fairies on the beach.

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