

Fashions Household Hints Gardening, Etc.

Of Interest to Women

Edited by Eva Nealon

Spring Styles Disregard Ensembles Simplicity Keynote for Daytime



For spring sports wear the utilizes soft drapery to provide the sailor suit has inspired the cotton repp, with tuck-in skirt.

NEW YORK (AP)—Spring and summer styles, as forecast by what wholesalers here are preparing for retailers all over the country, and are to be simple by day and glamorous by night.

Women have started eliminating non-essentials from feminized fashions. Lines remain much the same, broad at the shoulders, easy around the waistline and hips, full at the hemline and varied as to length.

But extensions in low-knots, lingerie touches, buttons and buckles are wiped off the spring style slate.

Annual is a word which will be coupled frequently with style in spring vocabularies.

Part of the new casualness is a disregard for ensemble effects. Coats and dresses have broken off their long-standing partnership.

So have hats and coats, to a lesser degree. Dresses have struck out, more or less, for themselves, taking hat, shoes, gloves and handbag with them.

The dresses and accessories of spring frequently are of one color while the coat is another. Two-color costumes combine brown with green, brown with wood tones, black with white, blue with white, red or pastel shades.

For spring dress-up wear colored sandals, gloves and handbags provide amusing accessories. They are made in two shades of suede, or kid. Gloves and slippers also maintain an alliance for evening.

Long gloves are to play a big role in costume details when the weather gets warmer. Coats, suits and dresses have sleeves which take long gloves into account.

Many of the spring dresses are sleeveless or have small cap sleeves which reach only a few inches over the shoulder. Short pull-on gloves are shown for wear with such dresses. Daytime dresses for town wear nearly all have accompanying short jackets.

The feminine yearning for elegance and romance is gratified in the new evening dresses and wraps.

Most of the informal, dresses, home dinner frocks, hostess dresses, and some pajama costumes for home wear, have rudimentary sleeves or cape effects over the shoulders. If they haven't, a short wrap of velvet or self material is provided.

Evening dresses will include many models of cotton net, eyelid voile and organza, cotton lace, dimity and lawn.

White will share its popularity with colors for spring. Yellow, pale greens, turquoise and peach color are all in demand.

Combinations of colors characterize the majority of evening dresses. Citron with emerald, turquoise and coral, peach and brown are seen in combination.

Black will have a big place for spring also, particularly among informal evening models of chiffon and lace.

FLOWERS ENLIVEN BEACH PAJAMAS

PARIS (AP)—The flower vogue has spread to beach pajamas. One of the newest models for lounging on the sands of Riviera and Florida resorts is made of white linen patterned in large orange, yellow and brick red flowers.

A floppy hat of orange straw is worn with the pajamas.

The Chicken Will Have No Regret If It Meets a Fate Like These

Chicken is still the most popular of meats and the good cook is never satisfied unless it is presented as a masterpiece of her art. To give the family a new chicken thrill, Sarah Field Splint suggests in McCall's for January, molded chicken salad, chicken and succotash and several other forms of chicken, old and new.

This collection of special chicken recipes has some happy suggestions for Sunday dinners and suppers, for evening parties, and for your bridge luncheon. With two or three exceptions, they can be worked out with less expensive fowl. If the price of chicken happens to be high.

And don't forget the inexpensive accompaniments that turn a chicken meal into a banquet. There are the hot breads—biscuits, corn muffins, waffles; the fritters—corn, peach, pineapple or banana; there are dumplings and rice; and, of course, those trusty old stand-bys—candied sweet potatoes, creamy mashed potatoes, and corn pudding.

Chicken With Golden Sauce

- 1 chicken (3 1/2 to 4 lbs.)
3 cups boiling water
1 teaspoon salt
1/2 teaspoon pepper
3 tablespoons flour
1 cup cream
1 egg yolk
1/2 cup butter and disjoint chicken. Put in kettle. Add water, salt and pepper. Cover tightly and simmer slowly until tender—about 2 hours. Mix flour with the cream and stir until smooth. Add beaten yolk and mix thoroughly. Add one 1/2 cup hot chicken broth and cook until thickened, stirring constantly. Place pieces of chicken on a hot platter. Cover with the sauce and garnish with toast points. Use a deep colored egg yolk in the sauce. If the sauce is too light in color add another egg yolk or a little yellow coloring.

Decorations For The Home

By Jane Suedler

Article XX—Chippendale

(Continued from last week)

The elaborate carving that became so important a feature of early Georgian styles was difficult to execute in walnut with the tools of the eighteenth century. Chippendale employed his genius for carving on furniture alone, and with such success that continental craftsmen for the first time, began to look to England as a source of inspiration. It was a tribute well deserved. He took the Queen Anne and early Georgian furniture and lightened it, most admirably without the least interfering with the strength of the design; he caught the charm of the French—his ribbed back chairs are a subtle interpretation of the rococo style—his patterns in Chinese taste distanced any done by his contemporaries and, while his Gothic types are the least captivating of all his models, they show at least what he was able to accomplish with a vogue that was often overbalanced and ridiculous.

He introduced the cabriole leg, the claw-and-ball foot of ancient oriental use, the straight, square, uncompromising early Georgian leg. The first work leg which was supposed to be in the best Gothic taste, the elegant rococo leg with the curled or hoofed foot, and even sometimes the spade-foot, which is supposed to be the characteristic Hepplewhite foot.

He borrowed furniture plots from all over the world, and gloriously made them his own by his talent and personality. His furniture was all solid and well built with good proportions and grace. Good curves and lavish carvings distinguished all of his pieces. (To be continued)

BALL OF WAX PERFUME NEW FEMINE BAUBLE

PARIS (AP)—Perfume balls are a new bauble to delight feminine hearts.

They are about the size of a marble, covered with bright blue, red or green enamel and etched with fine gold lines. The hollow center is filled with wax perfume of the wearer's favorite scent.

They may be carried in a handbag for utilitarian purposes or suspended on a fine chain worn about the neck.

WIDE GREEN GIRDLE SETS OFF CHIFFON

WASHINGTON (AP)—Miss Doris Stevens, society leader, is wearing a Paris gown of black chiffon trimmed with a wide green girdle with long ends hanging down the left side. A short velvet jacket is of a lighter shade of green than the girdle.

ENVELOPE OF LACE TRICKY IN EVENING

PARIS (AP)—Carry a big of lace these evenings if you want to be smart and different. One of the smartest models is made in envelope design of rose, beige, mauve or green lace. The flap is softly pleated and is caught at one corner with a jeweled clasp.

New Glassware in Colonial Styles



New patterns in table glassware reflect styles of colonial days. Here are some pieces in hob-nail design, and both the round foot and square foot styles are finding favor.

PITTSBURGH (AP)—The old in the new in china and glass generally this season.

In all else—for general or for more formal use—the trend in American glass and china has reverted to the heritage of colonial days, to the corresponding Georgian period of England, and even to the days of Rome and Greece.

These trends were evidenced in the trade show here of the Association of Glass and Pottery Manufacturers, in which new wares are displayed for the approval of buyers from stores from coast to coast.

Most unmistakable is the reversion to the colonial, particularly in glassware there is pure reproduction and modern adaptation—the queer hob-nail pattern of early America against the delicate etching of the modern on shapes of old.

MRS. GANN'S SEWING CIRCLE



Friends of Mrs. Dolly Gann, sister of Vice President Curtis, gather at her home each week to sew garments for drought sufferers. Left to right: Mrs. Frank Hoffman, Mrs. Gann, Mrs. Alice M. Snoot, Mrs. E. O. Dawley, Mrs. Colby Dodge and Mrs. William A. Scully.

Gay Cloth Flowers Hit Novel Notes In New Mid-Season Evening Gowns

By Diana Merwin (Associated Press Fashion Editor)

PARIS (AP)—Paris is decking her shimmering mid-season evening gowns with flowers that come from anywhere but hothouses or fields.

Satins, velvets, pearls and crepes are used to fashion the roses, daisies and gardenias trimming the newest "after-nine-o'clock" robes.

The flowers are used in almost every conceivable design, tucked into corsages in front; looping the back with flat white velvet flowers; or festooning the edges of peplums.

Worth outlines the pointed décolleté of a red crepe gown in the back with flat white velvet flowers having yellow centers; Callot masses pale pink and blue ruffled silk dahlias across the front beltline of a pale blue velvet gown while Patou tucks two big roses into the belt of one of his favorite models.

One of the smartest uses of flower trimmings is designed by Molynoux, who places one or two large white poppies in the center of a scarf made of the same material as the gown. The scarf is tossed about the wearer's throat with the gardenias in front and the two ends hanging down the back.

Supple satins, heavy crepes and chiffons, all designed to drape and fall softly, no matter how voluminous the folds, are the favorite

New Paris Gowns Bring in Longer Fitted Lingerie

By Diana Merwin (Associated Press Fashion Editor)

PARIS (AP)—The froth of silken lingerie which smart women are wearing under the newest Paris creations is longer, lazier and more fitted than it has been in many a day.

The short, straight, clipped-off chemise which the fashionables wear under their feminine frocks is going. It is almost as old-fashioned now as the straight-line chemise frock.

Sets of slip and drawers have replaced corsets and chemises in many fashionable houses as the lingerie makers' recognition of longer frocks.

The new slips, designed to reach within a few inches of the frock hemline, avoid a definite waistline, or any excessive fullness. They are generally cut on the bias, fitted a bit at the waist, and fall to the hemline in gentle fullness. A gown fits over them as smoothly as over a window-dresser's form.

Even night-dresses, worn twelve inches from the floor not long ago, have dropped until they now sweep around the instep in soft folds.

They are more popular sleeping garments than the much-touted pajama, too, stylists declare, although pajamas hold the spotlight for lounging in the boudoir.

Britain Guarding Women's Rights to Keep Age Secret

LONDON (AP)—The power and prestige of the British government are being marshalled to aid women in keeping a secret.

The approach of the official census April 26 has been heralded by grumbling among the women of the land, most of whom steadfastly decline to reveal their age.

As a pacific gesture, the government has decreed women need tell their age to only one person—the head of the house, who is under pledge of strictest secrecy regarding the secret. In the event the head of the house divulges the age given him for census purposes, he or she is liable to prosecution.

Women living in hotels or boarding houses are required to tell the proprietor their ages, but that person is also under pledges of strict secrecy.

Special Recipes

Prune Whip

- 2 cups raw prunes
2 cups cooking sugar
2-4 cup orange juice
2 tsp. lemon juice
2 tsp. sugar
1 cup evaporated milk
Wash prunes quickly in cold water. Cover with 2 cups of water and soak several hours. Cook slowly for about 20 minutes in water in which prunes were soaked. Drain off liquid. There should be 1/2 cup. If not, make up with water. Cool prunes and pit. Keep prunes whole. This will prevent the outside skin from coming through the ricer. Press only about 4/5 the prunes at a time, using a potato ricer to press out pulp. There should be one cup of prune pulp. Add rest of ingredients and stir thoroughly to dissolve sugar. Chill about 20 minutes in refrigerator. Scald evaporated milk in top of double boiler. Cool, then chill in a bowl surrounded by iced water and salt. Whip until stiff. Fold prune mixture lightly but thoroughly into the whipped milk. Place in refrigerator or cold place to cool.

Soft Custard

- 5 eggs beaten
1/2 cup granulated sugar
1/4 tsp. salt
2 cups evaporated milk
2 cups boiling water
1 tsp. vanilla
Mix the eggs, sugar and salt thoroughly in top of double boiler. Add milk and boiling water, and stirring constantly, cook until a coating forms on the spoon. Remove from fire, add flavoring and cool. Almond is a favorite flavoring and 2-3 cup brown sugar may be substituted for the granulated sugar to give a pleasing variation. Excellent with Date pudding or sliced oranges.

Plain French Toast

- 6 or 8 slices stale bread
1/2 tsp. salt
1 cup evaporated milk
1 cup flour, for coating
Dip the slices of stale bread into the salted milk. Coat with flour and brown in a hot, greased fry-pan.

Speed Milk

- Few gratings nutmeg
Cinnamon or mace to taste
3 tsp. sugar or to taste
2 cups chilled evaporated milk
1/2 cup cream
2 cups ice water

STAGE CALLS ANOTHER BARRYMORE



John Drew Colt (left), 17, quit school to join the company of his mother, the actress, Ethel Barrymore (center). Right, Ethel Barrymore Colt, who made her debut last year in her mother's play, "Scarlet Sister Mary."

Of Course, You'll Plant Radishes

It would be rare indeed to imagine anybody starting a vegetable garden without planting a row of radishes. Everybody likes them. They are a year around vegetable. They are always growing them somewhere for the market, but how much snappier they are when fresh pulled in the home garden.

Anybody in the world can grow radishes, even when they are planted so thickly that none of them ought to do anything a few well-cared-for plants will crowd their way to edible maturity. The one chief and universal fault in planting radishes is that they will be planted too thickly and because they are such a common obnoxious vegetable, few gardeners will take the trouble to thin them properly in order to realize a tall and high grade crop. Radishes should be sown thinly and if not thinned they should be thinned when well above the ground to give each radish two inches of room. Then you will have good radishes. If you want to make one good garden resolution resolve to plant radish seed thinly. Plant it in rows to accomplish this.

There are a great number of radish varieties all very much alike and varying little in quality. The chief difference is in color and shape and also in season of maturity. You can't go very far on any radish but you might as well get the best while about it, and Crispum Giant ranks among the best.

There are others a few days earlier but not enough so to make much difference. They, too, are usually smaller in size and hardly offer a good mouthful. Crispum Giant is one of the popular globe-shaped bright red types and it offers at least two good bites, if given any show at all. There are a number of these little radishes known as the French breakfast type, but Crispum Giant is the peer of them all.

The radish can be planted before the frost is well out of the ground, as it is very hardy, but to give the best radishes rich soil is needed. Fast growth and cool weather make the firm, solid snappy radishes that are most desired. Hot, dry weather sends them to seed stems and spongy, pithy roots. Crispum Giant is especially commended because it is less susceptible to weather conditions than many other varieties.

Look over the radish list, long-rooted and short-rooted, but include a packet of Crispum Giant.

VELVET IS SMART AS LUNCHEON FROCK

WASHINGTON (AP)—Velvet fitting frocks either in black or colors are the preferred mode for mid-winter luncheons. Matching jewelry or lace sleeves of the same color as the gown are about all the adornment necessary with the rich fabric.

SPRING TO BRING SCARVES OF SILK

NEW YORK (AP)—The detachable fur scarves of winter will have their spring counterpart in silk.

Coats and dresses with detachable collars are prominent among advance spring styles.

The collars take various forms, but nearly all of them contrast, both in color and material, with the dress.

INJURED BODIES' FENDERS REPAIRED



SMASHES WILL HAPPEN

But in this fully equipped shop all traces of the injuries are properly removed by the highest grade AUTO COACH WORK—making your injured car look like new is our business. Auto glass installed while you wait.

BRILL SHEET METAL WORKS

PHONE 418 109 EAST 8TH ST. MEDFORD, ORE

Partners in Community Development

Bargain Dinners



SHOW him you can economize. With all the chain stores and groceries putting on special sales, it is now possible to serve dinners which cost "next to nothing." A dietitian in a big city went shopping recently to test the truth of this assertion, and here are two of the menus which she brought back. First came a dinner for four for fifty-five cents. The ingredients were four frankfurters 17c, a No. 2 can of sauerkraut 10c, mashed potatoes 6c, bread and butter 6c, two-thirds of a No. 2 can of apple sauce 6c, ginger snaps 6c and tea 3c. Her second dinner cost one cent more, and also served four people. It consisted of salmon loaf 21c, poverty peas 10c, lettuce with French dressing 10c, bread and butter 6c and apple 6c. Here are the Recipes: Salmon Loaf: Flake the contents of one tall can pink salmon.

Strain salmon liquor and add. Add one slightly beaten egg, three-fourths cup crumbs, one-half teaspoon salt, one-eighth teaspoon pepper, two tablespoons milk and one tablespoon melted butter. Pack into a buttered loaf pan and bake in a hot 400° oven for forty minutes. Poverty Peas: Drain one No. 2 can peas. Melt one tablespoon butter, add one tablespoon flour, and stir until smooth. Add the pea liquor slowly, stirring until thick and creamy. Season to taste with salt and pepper; add peas and heat thoroughly. This costs 11c, but would serve six. Sufficient for four would be about 10c. Apple Flap: Beat two egg whites very stiff, fold in two-thirds cup of apple sauce and two tablespoons of confectioner's sugar. Add one teaspoon of lemon juice, pile lightly in glasses, and chill thoroughly.