



"Mrs. Oregon," who in private life is Mrs. Grant Chase of Eugene, is shown here with her husband during a vacation in Nassau, Bahamas. They are examining a straw hat bought in one of the Nassau markets. Mr. and Mrs. Chase flew to the British colony via Mackey Airlines following the Mrs. America contest in Fort Lauderdale, Fla. In Ft. Lauderdale Mrs. Chase competed in a contest in which the women baked yeast bread and made pretty desserts.

Mrs. Oregon's entries in the contest were Date Braids and Royal Pineapple Bavarian. The recipes are given here.

DATE BRAIDS

- 1/2 cup milk
- 1/2 cup sugar
- 1/4 cup shortening
- 1/2 teaspoon salt
- 1/2 cup warm, not hot, water (lukewarm for compressed yeast)
- 3 packages of cakes yeast (active dry or compressed)
- 2 eggs, beaten
- About 5 cups sifted enriched flour

Scald milk. Add sugar, shortening and salt. Cool to lukewarm. Sprinkle or crumble yeast into water (warm, not hot, water for active dry yeast; lukewarm for compressed yeast). Stir until dissolved. Stir in lukewarm milk mixture and eggs. Stir in about 2 1/2 cups of the flour. Beat until smooth. Add enough of the remaining flour to make a soft dough. Turn dough out on floured board and knead until smooth and satiny, about 5 minutes. Form dough into a smooth ball. Press top of dough ball into greased bowl, then turn dough over. (This greases the top.) Cover and let rise in warm place, free from draft, until doubled in bulk, about 45 minutes. Punch down. Cover and let rest 5 to 10 minutes. While dough is rising, prepare Date Filling*. Use one-half of dough for each cake. Roll out each half into an oblong about 16 x 8 inches. Spread half the Date Filling the length of the center third of the oblong. Cut 15 slits in dough along each side of filling, making strips about 1 inch wide. Fold strips at an angle across filling, alternating from side to side. Place the braid on a greased baking sheet. Cover. Let rise in a warm place until doubled in bulk, about 30 minutes. Brush tops of braids with 1 egg yolk mixed with 2 tablespoons milk, then sprinkle each with 1 tablespoon sugar. Bake at 350° F. (moderate oven) about 35 minutes. Remove from baking sheet and cool on rack.

*DATE FILLING: Combine 1 cup chopped pitted dates, 1/4 cup brown sugar, 2/3 cup water, 1/2 cup pecans, chopped and 1 tablespoon lemon juice. Heat in saucepan until boiling, and continue boiling until thick enough to spread.

ROYAL PINEAPPLE BAVARIAN

- 1 package pineapple gelatin
- 1 cup hot or boiling water
- 1 cup cold water
- 1/4 teaspoon salt
- 1 tablespoon lemon juice
- 1 cup heavy cream, whipped stiff
- 1/4 cup finely chopped pecans or almonds

Dissolve pineapple gelatin in hot water; add cold water, salt and lemon juice. Chill until slightly thickened. Set bowl of gelatin firmly in bowl of ice. Whip until frothy and light. Fold in whipped cream and chopped nuts. Pile into 1 1/2 quart mold. Chill until firm, about 3 hours. Unmold. Serve plain or with whipped cream. Makes 10 to 12 servings.



SHADES OF WHITE—A novel window treatment becomes the focal point in this inviting living room by decorator Melanie Kahane, AID, in New York's Washington Square Village. A heavy white cotton striped with acid green binding is used in the draw shade, the overcurtain and tasseled valance. Wood tones in the room are set off by touches of black and green.



"Why don't the smart manufacturers of packaged and prepared foods make more edible containers?" inquired Pappy, as he looked at all the good muffin crumbs stuck to the little fluted paper cups in which they had been baked. "Like ice cream cones, for instance."

Which reminded Potpourri that while ice cream cones have been a part of the American scene for a long time, they were a great surprise when first manufactured. The first cones were served to the public at the big World's Fair in St. Louis 55 years ago. According to the Dairy association, this all-American favorite, was born of necessity. One day, so the story goes, the ice cream booth ran out of dishes because there was so many customers. A neighboring pastry booth came to the rescue.

The owner of the pastry booth was a Syrian gentleman named Ernest Hamwi and he rolled out one of the thin wafer-like waffles, for which he was famous, into the shape of a cone or cornucopia. When the cornucopia filled with ice cream was handed to an eager customer, his reaction was spontaneous. The ice cream cone was on its way to becoming a great American product.

It was not until 1906 that the word "cornucopia" was shortened to the more familiar "cone", which identified the handy and delicious ice cream container, say the Dairymen. The ice cream cone, as we know it today, developed along two patterns; the rolled cone and the molded cone. The rolled product was a baked waffle in round shape which was at first rolled by hand, later mechanically, as soon as it came off the griddle. In a few seconds, it hardened in the form of the crisp cone that is known today.

The molded cone was shaped in one of two ways; either the batter was poured into a shell and a core inserted on which the cone was baked, or the cone was formed in a mold which was split so that the cone on the form or pin could be removed without difficulty. As for Potpourri, we just like ice cream—in a cone, in a dish, on a stick, inside of a chocolate coat or just any old way.

Last Saturday night found Potpourri covering two events—the Reames chapter installation where we saw many beautiful dresses, and a "Beatnik party" where the clothing was eye-stopping, if not beautiful.

At the chapter event Mrs. Frank C. Roberts, who was installed as new worthy matron, wore a pretty yellow or-gandy dress with rows of white lace on the skirt. Mrs. John (Dorothy) Smith, a past worthy matron who was installing marshal, wore a particularly interesting gown of flowered polished cotton made with a belled skirt which swooped lower in the back.

Potpourri's one-woman campaign to have American women walk more gracefully was encouraged by watching Mrs. Smith. The installing marshal at one of these functions walks what must seem like 10 or 12 miles, but every step which Mrs. Smith took was easy and graceful. She confessed afterwards that her pretty shoes were really quite old, and that she wore them for comfort rather than style because of the rigors of the ceremony.

The many guests at the event were vastly amused by Mrs. Roberts' small son, Curt, who with his sister, Teresa, presented flowers to their mother and the new worthy patron, Carl Oestreich. Just at the strategic moment when he was to leave his seat on the sidelines and walk to where his mother and the other officers stood, a long-loose tooth fell out. So Curt advanced for his "big moment" carrying Mr. Oestreich's boutonniere in one hand and the lost tooth in the other.

Devoted Eastern Star members use the installation ceremony as a time for gift-giving, and those received by many of the women Saturday night represented hours of work for Mrs. Oestreich and her husband. Both are weavers, and the two made about a score of lovely stoles which were presented during the event.

At the Beatnik party given by the Don Herrieds and the John Reids, the guests assembled whatever conglomeration of clothing struck their fancy. Since both men and women added dark glasses, wigs, false mustaches and a variety of headgear, it was downright impossible for the society editor to recognize most of the guests.

Since the true "beatniks" such as are found in San Francisco haunts are devotees of poetry, music and the other arts, some of the guests brought books and musical instruments. Mrs. Houston Bush Jr., wearing an uncombed wig and dark glasses, and her husband played impromptu entertainment. Mrs. H. perched on top of a ladder and read poetry while her husband played soothing music on the clarinet—O.S.

American Women Neglect Shoes, Designer Declares

By GAY PAULEY
UPI Women's Editor

New York—(UPI)—American women own the world's best-looking legs and feet, but take the world's worst care of their shoes, says one globe-trotting observer.

Virginia Williams, fashion director for Mademoiselle Shoes, reached this down-at-the-heels conclusion from nine weeks and 36,000 miles of

travel around the world, casing gams in the interest of style influences.

"There's no doubt about it," she said in an interview. "Women in this country have the shapeliest legs, the slimmest feet.

Thrifter
"But people in other countries take better care of their shoes. It's an automatic thing... maybe they're just thrifter. In Saigon, every sandal is polished. In India, the shoes all look clean, and that takes some doing with all the dust."

The fashion expert, a native of Chicago, former newspaper woman and magazine editor zig-zagged from New York westward to the Orient and back home by way of India, the Middle East and Europe.

She returned not even foot-sore. "I took about 18 pairs of shoes," she said, "from sandals to sturdier medium heels for uneven payments to spikes for dresses. Every woman, for her own foot health, should change shoes at least twice a day."

Miss Williams would not stick her neck out to the extent of naming the nation where the women own the ugliest feet and legs—"I should put my foot in my mouth," she laughed.

Not a U. S. Monopoly
Pretty feet also are the property of Siamese and Indian women, who wear sandals most of their lives. "Sensible," heavy shoes dominate the street scene in the northern countries of Europe "for climatic reasons—warmth and protection against dampness."

No one country sets the shoe fashions—"there is more trading around of styles." The one exception—those pointed toes which she said the Italians originated after the war and now "are universal."

Other than in the United States, the highest heels are worn in Athens, Rome and Paris, she said.



This modern version of a covered wagon takes Mr. and Mrs. Leo Henlin and their ten children on their summer vacation trips. Last week the Henlins arrived here from Los Angeles and are guests of Mr. and Mrs. T. W. Dugan, 325 South Holly street. The two women are sisters. Eight of the 10 children are with their parents on this trip and pictured here—not right to left but in a "figure it out for yourself fashion" are the Henlins and Kathie, 17; Teresa, 13; Mary, 11; Dorothy, 10; Leo, 9; Carl, 6; David, 5; and Joseph, 15 months old. The car is a German Volkswagen. Mr. Henlin is employed by the Veterans' Administration.

Gardener Gives Directions For Use of Many Herbs

By EDNA KING MANDEVILLE

Is there anything quite so delightful when preparing the meal as being able to use garden fresh, full-flavored herbs from your own garden? Certainly the herb garden is a tremendous help in lifting meals out of the rut of monotony.

Whether you are growing herbs for the first time, or have already enjoyed this experience, some guidance on the use of herbs will prove helpful in avoiding unnecessary mistakes. So, for both the beginner and those wishing to increase their knowledge, the following table will be a useful reference in building new recipes according to your own taste.

Sweet Marjoram: Hot cheese dishes, cooked egg dishes, hot tea, beef, lamb, pork, poultry dressing, sauces, soups, stews, green beans, spinach, tomatoes, in vinegars and as garnishes.

Summer Savory: Summer Savory: Beef, lamb, veal, poultry, dressings, sauces, cooked eggs, salads, salad dressings, soups, stews, green beans, beets, carrots and garnishes.

Dill: Cottage or cream cheese, fish, lamb, salads and salad dressings, avocado, sauerkraut, vinegars and canning.

Thyme: Hot cheese dishes, cooked egg dishes, fresh or canned fruit, hot tea, beef, veal, poultry, dressing, sauces, salads and salad dressings, soups, stews, carrots, onions, and garnishes.

Sweet Basil: Spreads or canape fillings, hot cheese dishes, cooked egg dishes, fish, beef, pork, salads and salad dressings, soups, stews, beets, carrots, peas, potatoes, tomatoes, vinegars and garnishes.

Borage: Candies, confections, cold desserts, iced drinks, fresh or canned fruit, salads and salad dressings and garnishes. Also can be cooked like spinach and used as a vegetable.

Rosemary Versatile: Rosemary: Cold desserts, chicken, pea, or spinach soup, poultry stuffing instead of sage, omelette, fish, peas, potatoes, turnips, zucchini and summer squash, cornbread, muffins, fresh or canned fruit, jams, jelly, beef, lamb, pork, veal and garnishes.

Sweet Fennel: Candies, confections, apple compote, dumplings, fish, salads, salad dressings, beets, cabbage, raw eaten as celery, soups.

Coriander: Baked goods (used much the same as caraway), candies, confections, beets, custards, puddings and pies.

Caraway: Baked goods, canape spreads, stuffed celery, candies and confections, cottage or cream cheese, salads and salad dressings, beets (especially for cole slaw or beet salad), cabbage, turnips and sauerkraut.

Chives and Vegetables: Chives: Deviled eggs, omelette, salads and salad dressings, green peas, rutabages, zucchini and summer squash, tomatoes, turnips, white potatoes, cottage and cream cheese, soups, stews, fish, pork and garnishes.

Parsley: Spreads, canape fillings, fish and fish sauces, carrots, potatoes. Actually, this herb is so well known it hardly needs a list of suggested uses.

Anise: Cakes, cookies, salad dressings, candies, cold desserts, fresh or canned fruits, hot tea and garnishes.

Sweet Lavender: The fragrant flowers are used for

Paint in Tubes

A new artists' paint using a plastic base instead of oil for permanent, non-fading color, is now on the market, packaged in collapsible metal tubes. Said to eliminate the yellowing effect of linseed oil bases, the new paint provides the same texture as oil, can be thinned to give water color effects as well. The collapsible metal tube was invented by an artist to eliminate the need for mixing colors while working on a picture.

New Look
New York—(UPI)—Make a mosaic-like top on a coffee table with a minimum of expense by peeling the color chips from out-dated color charts and gluing them side by side in a brick work pattern. When the glue dries, apply a sealer of clear, colorless shellac to protect the pretty surface and give it a fine gloss.

—Any non-acid food that boils over may remain on the oven floor until charred. Then it will clean off easily.

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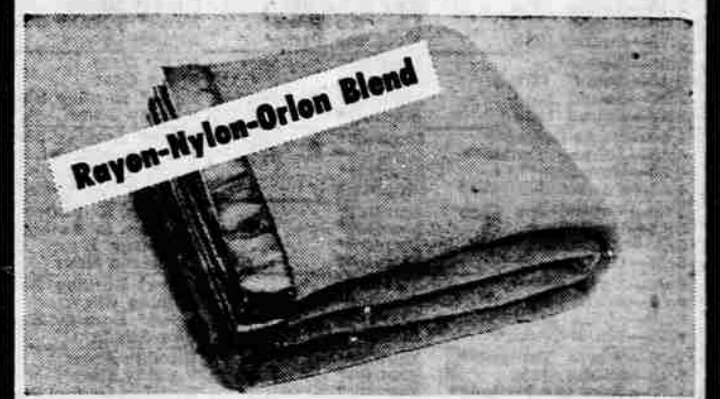
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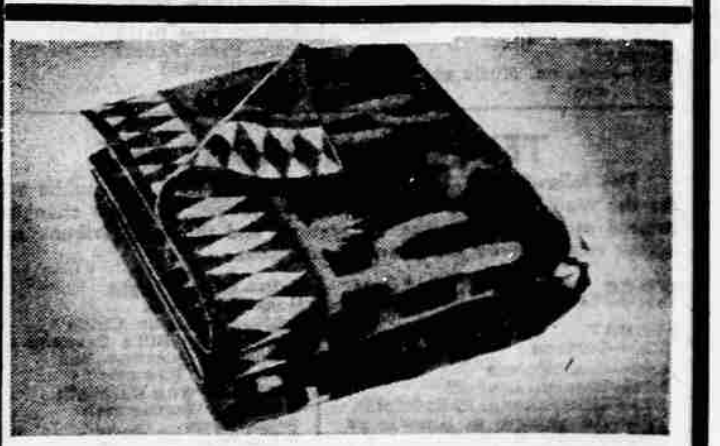
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