

WOMAN'S PAGE

Edited By Vivian McCauley

PASTRY FLOUR BEST FOR PIE

The flour for pie crust or pastry is better if a fine, fluffy pastry or starch flour. Bread flour is likely to make a tougher mixture due to the gluten content. If desired, one tablespoon corn starch may be substituted for two tablespoons flour per cup of bread flour to make a more starch flour for this purpose.

Of the two pumpkin pie recipes printed here, the first is a lighter, a fluffier mixture and, with the addition of nuts, is rather a change from the ordinary pumpkin pie.

Pennsylvania Pumpkin Pie
3 cups pumpkin pulp
3 egg yolks
1 cup brown sugar
1/4 teaspoon salt
1/4 teaspoon grated nutmeg
1/4 teaspoon ginger
1-8 teaspoon ground cloves
1-8 teaspoon allspice
1/4 teaspoon cinnamon
3 cups scalded milk
3 egg whites

Peel and remove the seeds from a pumpkin of fine grain. Cut into pieces and steam until tender. Drain and mash through a sieve. Canned pumpkin may also be used.

To two cups of this pulp add the egg yolks, brown sugar, salt and spices. Mix well together, then add the scalded milk. Last of all, fold in the nuts and stiffly beaten egg whites. Line a pie plate with pastry, coat with white of egg, and pour in pumpkin mixture. Bake at 450 degrees F. for ten minutes to set the rim, then reduce the heat to 325 degrees F. for thirty minutes or until custard is set. This amount makes two medium sized pies.

Pumpkin Pie Filling
2 cups pumpkin, cooked
1 cup sugar
1-2 cup molasses
5 eggs
1 cup scalded milk
1 cup cream
1/4 teaspoon each cinnamon, ginger, cloves and nutmeg
1 teaspoon salt
1 tablespoon orange juice

Mix strained pumpkin, sugar, salt, slightly beaten eggs, and spices (blended with 2 tablespoons boiling water). Blend milk, cream, and molasses. Combine two mixtures and pour into uncooked crust. Bake as in above recipe. Makes two eight inch pies. This filling may also be cooked until set, as for custard, in top of double boiler. When cool, fill cooked pastry shells.

Pyrax or granite plates will be found better for baking filled pies as this insures thorough baking of the lower crust. Very thin pie plates tend to reflect the heat and thus prevent good baking.

FRUITS FAVOR MANY DISHES
Pig Salad
One canful of finely cut figs mixed with one package of cream cheese, previously thinned with sweet cream. Pour this over chopped celery on a crisp lettuce leaf and top with a spoonful of mayonnaise deliciously mixed with whipped cream.

Over Night Dessert
1st Part—
Cook yolks of 4 eggs (beaten), juice of 2 lemons, pinch of salt and little mustard. Cool.
2nd Part—
1 cup pineapple cut fine
10 marshmallows
1/2 cup pecan or walnut meats, broken
Mix with first part.
Whip 1 pint cream. Mix together and let stand twenty-four hours in cold place.

Fancy Fruit Salad
2 oranges
2 bananas
1 grapefruit
1/2 pound white grapes
1-3 cup shelled nuts
2 eggs
Speck mustard, salt, pepper
3 tablespoons vinegar
1 cup whipped cream
Skin the fruit, seed the grapes and cut the fruit in pieces. Boil the eggs, add the vinegar and seasoning and cook until thickened in a double boiler. Stir smooth. Cool and beat in the whipped cream. Chopped marshmallows may be added here. Pour over the fruit which has been arranged on lettuce leaves. Garnish with nuts and chili before serving. Use orange salad dressing with this.

of the butter and sugar mixture.

Oranges with Baked Apple
6 baking apples
Seedless raisins
1/4 cup orange juice
2 tablespoons powdered sugar
2 tablespoons quick-cooking tapioca
3 oranges
Select firm apples with red skins; core them and stuff the cavity at the stem end with raisins. Mix orange juice and powdered sugar and pour this in remaining space. Cover each apple with an orange slice dipped in the sugar. Fill the pan half full of water and then the remaining sugar and orange juice. Add two tablespoons of quick-cooking tapioca to each cup of water used, putting extra slices of oranges between the apples in the pan. Bake until apples are tender. The oranges add a delightful flavor.

Red Apple Salad
8-10 apples
2 cups sugar
Red cinnamon candies
2-3 cinnamon sticks
1 cup water
Make a thin syrup of sugar, water, cinnamon and candies. Core and pare apples. Cook in syrup until tender but be careful not to break. Allow to cool. Serve on lettuce leaf with salad dressing. The center may be filled with cream cheese and nuts. This is a very delicious salad. It may be used as a dessert if whipped cream is used instead of salad dressing.

Orange Salad Dressing
1/4 cup sugar
4 tablespoons flour
1/4 teaspoon salt
1/4 teaspoon mustard
1-8 teaspoon paprika
1 cup orange juice
2 tablespoons butter
1/4 cup lemon juice
Mix dry ingredients, add orange juice slowly and cook over hot water until thick. Add butter and when melted, add lemon juice. Remove from stove, beat until smooth. Cool. This is a delicious dressing for fruit salad in which oranges are used. The juice that escapes when oranges are cut up may be used. If there is not quite enough for one cup of juice add water to make that amount. (Makes about one and one-half cups).

NEW LUNCHEON SETS
A new type of luncheon set and dinner cloth, not of linen, is being put on the market. These are made of flexible fabric with a waterproof surface in damask design with the edges hemstitched so that they look like damask cloths. The material is easily cleaned, does not stain, and wears extremely well, and for the breakfast nook or the luncheon table, especially if there be children, one cannot imagine anything more satisfactory for the busy housewife than these cloths, which, when soiled only need a damp cloth rubbed over them to make them fresh and clean.

WHITENING CLOTHS
Lemon rinds saved in cold water and dropped into the boiler on washing day will help to whiten dishcloths and tea towels.

CONTRARY CAKE
When a cake sticks to the pan, dip the bottom and sides of the pan in hot water and the cake will be loosened.



This Riviera dress of white jersey features the highwaistline and new standing-up pleats.

Sister Mary's Kitchen

By SISTER MARY
NEA Service Writer

The fact that sweet potatoes live up to their name and contain a large amount of sugar makes them an excellent energy-producing food.

Compared with Irish potatoes, the food value is higher in fat and carbohydrates but lower in protein. One-half of a baked sweet potato provides one hundred calories while one whole medium-sized baked Irish potato is needed to furnish the hundred calories portion. Both sweet and Irish potatoes are excellent carriers for fat, since their palatability depends much on a generous seasoning of butter.

The vitamin content of sweet potatoes is lower than that of white. Vitamin A is present in considerable quantity and vitamin B is found in small amounts, while little is known about the vitamin C content. The mineral content is lower, also, but when these deficiencies are made up by other food stuffs, "sugar spuds" offer an appetizing change from white potatoes. Plain baked or boiled, they can be eaten by children over two years of age.

When sweet potatoes have appeared in the main course, a dessert that is not very sweet should be chosen. Fresh fruit or a fruit whip, gelatine or ice is suitable.

It takes longer to bake sweet potatoes than white ones. One and a half hours should be allowed for their baking.

Sweet potatoes are an extremely perishable vegetable and for this reason can't be purchased in as large a quantity as the hardy Irish varieties.

White Takes Place in Winter Mode

Patou Lauds Light Frocks
New in Line and Cut

By Jean Patou
PARIS, Nov. 6.—It is not merely to break the monotony of a winter collection that a number of light frocks are included. Quite aside from their attractiveness—their lightness is like a ray of sunshine amidst all the sober winter hues—they are put there for a purpose.

The charm of such ensembles is all the more evident when they are seen in their proper sphere, that is to say, the Riviera, Palm Beach or even in the country.

They're in New Mode.
A glance will show that they are by no means "left-overs" from the summer collection. They are all new models and usually possess a more discreet charm than those created for seaside resorts which are always somewhat garish in coloring.

The only analogy which these dresses might perhaps bear would be a style reminiscent of summer tennis frocks with the difference that they evidence a greater study of line and cut and

INTEREST NOW HIGH IN COLOR COMBINATIONS

Interesting and lovely new color combinations upon which entire room schemes may be based are being used this season by leading interior decorators. Here are some of the most effective of the new color groupings for walls, woodwork and furnishings, which will give interiors new interest:

Apricot with brown and copper; peach and lacquer red; primrose yellow with blue-green or turquoise; citron, lemon yellow or chartreuse green with silver and dark blue; primrose yellow with orange and silver; chalk blue, hyacinth blue, turquoise and pencil blues with dark blue or blue-green; chartreuse and silver with dark blue and fude; lemon yellow with cream and tete-dengre, cream with lemon yellow and lacquer red; gray and black with touches of silver; robin's egg blue and mulberry; parchment yellow with dull red and terra cotta; dead white with oyster white and touches of copper and orange; tan with blue-green and violet; white with honey beige; honey beige with brown and black; buff with putty, blue green and dull orange.

To Make Details Count
These same color combinations, suggest many color notes that may be worked out in the smallest accessories. A squat brass bowl filled with orange bittersweet and placed in front of a large round copper tray would send a friendly gleam from some drab, dull corner. A frosty, silvery, pewter jug or pitcher is lovely with orange, yellow and red flowers in it. Dull yellow tin pots for lustrous dark green laurel; a lettuce green hanging bookcase with shelves lined in chalky blue and edged with silver—such details lend dramatic emphasis to the new color scheme.

that the qualities necessary to a sports dress are not the prime factors.

All dull surface fabrics are suited to this particular style of dress, particularly wool jersey and a few other rough weaves. White, of course, is the predominating tone, sometimes combined with dark blue or red.

All White Is Smartest.
These ensembles for winter resorts are usually composed of a dress with which is worn a coat of three-quarter length, according to the latest fashion. Although I think an all-white costume the smartest, if a color is preferred I think navy blue or red are the only two shades that can be made to look successful, but the dress should always be white.

The necessary touch of fantasy and brilliance can easily be given, I think, by the shoes and hat, or else by a flower ornament. I prefer brown and white shoes or all brown to any others and these should not be too fanciful, because the ensembles are distinctly informal.

LONGER SKIRTS NOW ACCEPTED

Skirts—to be or not to be—longer!

But several years ago the same fuss was made when the more conservative and less reluctant of the fair sex were faced with the problem of the knee length skirt.

This morning we had the opportunity of viewing a large group of late winter and early spring frocks. This embraced sport frocks of a new and intricately beautiful woven jersey, flat crepes for informal wear, and luxurious and elegant chiffons.

And this is what the buyer at Moe's, The Woman's Store, observed in this display of new and lovely modes.

All skirts are longer. The knee cap, never beautiful, is hidden this season. Sport frocks are three inches below the knee, afternoon dresses are four to five inches below, and evening frocks sweep the floor at the sides in the back, or all the way around.

If fashion's interpreters had given us uninteresting frocks, straight hemlines, and bulging hip slants, we should complain in earnest. But lines are things of beauty. Yards of material make the simplest of frocks. It is not the pattern of the dress so much as it is the intricate cut of the material that finds a way to blend and drape in a most devastating manner.

As we said before, knit materials are favorites for sport wear and the slenderizing silhouette is taking the place of the two-piece jersey suit and even the popular tuck-in. One of the smartest frocks was a black and white fine-striped pattern, slender at the waistline, a slight flare to the skirt and quite long. The smart achievement was a half-cape collar on each shoulder.

And the new colors! In the sport frocks small stripes were favored. In the flat crepes you found New Gold, Pumpkin, Philippine Brown, Wine, Tomato, Bluebell, Pansy, Cinnamon, Rust, New Green, Cherry, Olive and of course the every popular Black, Navy Blue and Beige.

The beauty in the new evening frocks, many, in fact most of them long sleeved, lies in the generous use of fabrics. There seems at least half a dozen skirts to a Dahlia chiffon frock that reaches the floor at the side, has smart long sleeves and a formal neckline. Another of the delicious new shade of pumpkin showed a long waistline, long sleeves, small flat bows on the bodice and a long pointed skirt of equal length. Too's of one's slippers barely peeped from beneath this graceful frock.

The newest of the material is fish-net. It is an intricately woven net and is most popular in Black, Brown, Dahlia and Wine, according to the manufacturers who, after-all, "know their orders".

Sweet Potato Pie
One cupful of cooked and mashed sweet potato, 2 tablespoons butter, 1-3 cup sugar, 2 eggs, 2 cups milk, 1 teaspoon cinnamon, 1/2 teaspoon salt.

Beat eggs with sugar and milk until light. Add salt, spices and butter to mashed potato and mix well. Add beaten eggs and milk, slowly beating to make smooth. Turn into a deep pie pan lined with plain pastry and bake fifty minutes in a moderate oven. When firm to the touch, the pie is done.

FOR "FLAT FEET"
Housewives, hospital nurses, shop clerks and others menaced by "flat feet" should practice rising on the ball of the foot and sinking back on the heels slowly, several times a day, about a dozen times in succession.



A white ensemble in wool jersey by Patou has a tailored dress and a sleeveless jacket.

THE WOMAN'S DAY

Of late I have read much about the woman-dominated American man—who is ruled first by his mother, then by his school teacher, who is usually a spinster, and finally by his wife, and have been properly grieved over the situation.

However, Merrick Booth, in "Women and Society," points out something else to worry about. He writes:

"The mischief is that our modern girls' schools appear to be founded upon masculine ideals. Their philosophy of education is, in fact, as perverted as would be that of a boy's school which aimed chiefly at training its pupils in gentleness and saving. The truly feminine girl possesses a type of inner life altogether different from that of a boy."

His suggestion is: "We should seek to develop feminine types so strongly marked and so self-confident in their femininity that they can cry halt to the man-made ideals and life standards and work against the disastrous mechanism and depersonalization of modern life."

"The complexities of modern life have not essentially altered the fact that man's primary function is to create food and wealth for the community while the woman's primary function is to bear and rear the children of the community."

You can't go right, it seems.

NAILS OF PARIS GREEN

The woman who is sufficiently confident in her femininity may be interested in the latest fad from Paris—Paris green finger nails.

Finger tips having progressed from shell pink to magenta, the only way to create any sensation at all was to bring in another color effect.

Green was selected as the best bet, because of the popularity of emeralds for finger rings. Matching nails and rings was then ordained.

A DANISH VIEW

One man who sticks up for the younger generation of his own country is Col. Frederic Troel Smith, who hails from Copenhagen, Denmark, and has been in Washington on a diplomatic visit.

"The young women of Denmark," he said, "maintain a sensible balance in their lives. They are healthy through outdoor sports, but they are also thoroughly schooled in household arts."

"Denmark places the importance of education ahead of everything else. The girls of the wealthiest homes are expected to be good cooks and seamstresses as well as proficient in several languages."

FOOD VARIETY IS UNLIMITED, RECIPES GIVEN
For the main dish of the meal it is often hard to get variety. Cheese soufflé and cheese toast will be welcomed by the family and the food budget will show a surprisingly low cost.

Cheese is nutritious because it is composed of protein, which is muscle-building; mineral matter, which is bone-building; vitamins, which help growth and protect against infection; and butter fat, which produces energy. Cheese is economical because it is a concentrated food—there is no waste.

"As the food value and digestibility of cheese become better known it should come to occupy a much more prominent part in the typical dietary than it does at present," says Dr. Henry C. Sherman of Columbia University.

Try these cheese recipes suggested by Miss Katherine Hughes of the National Dairy Council:

Cheese Souffle
3 tbsps. butter
3 tbsps. flour
1/2 cup milk
1/4 tsp. salt
Speck cayenne
1/2 cup grated cheese
2 egg yolks
2 egg whites
Make cream sauce of first five ingredients. Add cheese, remove from fire, add yolks, cut and fold in the whites beaten stiff and dry. Put into a well-buttered casserole dish and bake at low temperature until done and lightly browned on top (about 25 minutes). A low temperature can be kept by placing the dish in which the souffle is baking in a pan of water. When the souffle is done serve at once on casserole.

Cheese Toast
1 cup milk
1 tbsps. butter
1 tbsps. flour
1/4 tsp. salt
Few grains pepper
3-4 cup grated cheese
Whites 2 eggs
6 slices toast
Yolks 2 eggs
Make a white sauce of first five ingredients. Add cheese and as soon as cheese melts, yolks of eggs slightly beaten. When mixture thickens, add whites of eggs beaten stiff. Pour over toast and serve.

That "Made-to-Measure Fit"

Why does "made-to-measure fit" make Wilbur Coon Shoes so much better looking and more comfortable than ordinary shoes? Because it makes them fit at all five important foot-points, length, width, heel, waist and instep. Instead of the usual length and width.

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Series 1929-30 by Wynne Ferguson
Author of "PRACTICAL AUCTION BRIDGE"

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ARTICLE No. 5

In one of our preceding articles, a very interesting hand was given that was played at an Auction Bridge Tournament at Chicago and the statement was made that none of the experts made game on this hand. In the analysis given, a number of ways of playing the hand were considered, some of which scored game and some of which did not.

It has remained for one of our correspondents in San Francisco to figure out a solution that seems to have no defense. This solution is ingenious and interesting that the hand is repeated, together with the solution. It is now up to the readers to analyze this solution and see if there is any defense.

Hearts—J, 10, 9, 2
Clubs—J, 9
Diamonds—10, 7, 6, 4
Spades—A, Q, 10

Hearts—8
Clubs—A, 10, 8, 5
Diamonds—A, K, Q, J
Spades—J, 6, 4, 2

Hearts—A, Q, 6, 3
Clubs—Q, 3, 2
Diamonds—none
Spades—K, 9, 8, 7, 5, 5

No score, first game. Z dealt and bid one spade. A bid one no trump, Y bid two spades and B bid three diamonds. Z bid three spades, A bid four diamonds, Y bid four spades, B and Z passed. A doubled, all passed and A opened the king of diamonds. How should Z plan the play of the hands?

Solution: "I believe the hand can make four and game by the declarer trumping the first diamond lead and then leading a small club. If second hand passes, play the ace of clubs in the dummy, the trick being taken by the king in the fourth hand. (It makes no difference if second hand takes with the ace). Presume the fourth hand then leads a diamond which is trumped by declarer, who makes another small club lead which is taken by the ace in the second hand. Then a third diamond lead which is trumped again. Declarer then leads a trump which trick is won in the dummy by the ten spot. Dummy then leads the jack of hearts and then the ten of hearts which is trumped by the second hand. Presume this hand to then lead the fourth diamond which is trumped by declarer who then leads the king of spades, overtakes in the dummy, exhausts trumps, and plays hearts and finally the good queen of clubs. Defense has three tricks, two clubs and one trumped heart. How about it?"

One of the interesting phases of Auction that appeals to most players is a comparison of one's own game with that of players of other sections or countries. A tournament has just been conducted in England in which the following hands were submitted for competition. Figure out the correct bid in each instance and compare your results with the analyses and the awards of the Judges in the English next article. Such comparison should be most interesting.

Z is always the dealer and the other players sit around the table as follows:

1. Z Y 18; A B 11 in rubber game, where Z bids "One No-Trump"; A and Y say "No Bid"; what should B say, holding Spades, K, 8, 6; Hearts, A, 10, 9; Diamonds, A, K, 4; Clubs, A, K, Q, J, 4?

2. Z Y 20; A B 18 in rubber game, where Z bids "One Heart" and A "Two Diamonds"; what should Y say, holding Spades, A, 9, 6, 4, 3; Hearts, 9, 8, 7, 6, 5, 4, 3, 2; Diamonds, Q, J, 10, 9, 8, 7, 6, 5, 4, 3, 2; Clubs, K, 10, 9, 8, 7, 6, 5, 4, 3, 2, A?

3. Z Y 18; A B 12 in rubber game, where Z bids "Two Spades"; A and Y say "No Bid"; what should B say, holding Spades, K, 8, 6; Hearts, A, 10, 9; Diamonds, A, K, 4; Clubs, A, K, Q, J, 4?

KEEPING MANTELS CLEAR
Nothing spoils the effect of a charming room so quickly as a cluttered mantel shelf. This offers a convenient harbor for amusing souvenirs, photographs that there is no reason for displaying prominently, gimcracks of temporary interest. But if you want your living room to look its best, keep the mantel shelf clear of everything except those thoughtfully chosen pieces which belong in the decorative scheme.

BUY "TRIFLES" CAREFULLY
Does the room that looked perfect in the architect's plan fall short of perfection in spite of its well-chosen furnishings? If so, it may be the fault of the hardware. Hinges, knobs, locks and latches may seem trifling incidents in the appointment of a

house. They are trifling, so far as the space they occupy is concerned, but they have an effect on the total ensemble out of all proportion to their actual size. They are not a few persons who give them very little thought, or no thought at all, and leave their selection to chance as an unimportant detail when their house is a-building. And yet there is no single feature of interior equipment that has more far-reaching results, nor one on which it is wiser to bestow more careful thought.

PERSPICUOUS MARKS
To remove perspiration marks from white silk, mix some bicarbonate of soda to a stiff paste with cold water. Spread thick on the parts and leave for an hour or so before washing. This also will remove search marks if they are not very bad.