WOMAN'S PAGE

Edited By Vivian McCauley

LENGTHS SHOW A VARIATION

With a radical change of frock and coat lenghts facing the maid or matron planning her spring wardrobe, no matter how small it may be, the following excerpts from fashion expert discussions, will be of wide and varied interest.

In a well-known merchant's trade journal published on the Pacific coast, and recently received by Moe's, the Woman's store, the following technical chart was made out for merchants who were bothered by the swaying trend, to follow:

"Sport frocks: three inches below the knee favored.

"Daytime frocks: four inches below the knee favored.

"Afternoon frocks: six inches below the knee favored.

"Evening frocks: long, verry long, and ankle length approved."

A very clever prophet of the modes, who takes delight in turning the pages of styledom a bit too fast for the every-day eye to follow, forsees a comma, if not a period in the vogue of the extreme in apparel. He says, quite definitely, that the coming spring months will prove that the highest form of good style is still restraint.

He adds: There is new in fashions, beautiful new, but there is no room in the style worlds for sustained exaggeration of the modes.

"The spring styles are crystalizing into new lines," says another of fashion's dictators. "But the bizarre is being utterly ignored. Clothes for resort wear indicate this is an unmistakable way. The silhouette manifests this, first. It is restrained in the new displays. It follows the figure, but it doesn't hug it.

A word about colors: "Colors on the nineteen-thirty chart are many and varied. Just which ones will prove most popular is a bit previous to state. Following are enumerated a few of every shade: Ivory, lemon peel, blush tan, moselle—which is a yellow tan—Priscilla, a grey; Valencia, compared to a light capucine; larch green, of a yellowish cast; Riviera, a green with a blue tinge; sprout green; sawdust; Mojave, troubadour, a brilliant red; hacienda, a modified red; crowsfoot, really violet; cedar brown, and the blues—fleet, violet, Florentine and dark; Samoa green, lobster red, Tipperary, iris grey, piecrust, San Marco blue, Philippine and Hawaiian brown, Georges de Pigeon and black.

"New sleeves are still long and straight, but infrequently plain. Ruffles, incurstations, bands, lace frills, pipings, etc., are used to make them an intricate part of the mode."

Merchant Prince Takes Bride Today

PHILADELPHIA, Jan. 8 (AP)—Julius Rosenwald, head of Sears, Roebuck & company, and Chicago philanthropist, was married today to Mrs. Adele Goodkind, of St. Paul, Minn.

The marriage ceremony was performed by Judge Horace Stern, of the Philadelphia common pleas court, at the home of Mr. Rosenwald's son, Lessing J. Rosenwald, Abington, Montgomery county.

Extreme simplicity marked the occasion. Only the children of the couple by their first marriages attended the wedding.

Mr. Rosenwald and his bride, who is the mother of Lessing Rosenwald's wife, came from New York last night in a private car and were the guests of the son at his home "The Meadows" at Abington.

IT'S DIFFERENT HERE

MIAMI, Fla., Customes of the "old country" are strange and one brought to light in the divorce suit filed by Anna Drahose here against John Drahose of Prague, Czecho-slovakia, is one of the strangest yet heard of. It seems that he sent her over here to "obtain employment and send him money on which to live in idleness." She did for awhile, but finding customes different in the United States, stopped her "foolishness" and sued for divorce.

PELEE ACTIVE AGAIN

NEW YORK, Jan. 8 (AP)—A dispatch to the New York Times today from Captain E. R. McCullam, of the steamship Western Ocean, off the coast of Martinique, French West Indies, said Mont Pelee was in violent eruption and lava flowing down the mountainsides.

CLEAN LEMONS

Before grating lemons, be sure to wash them thoroughly. Often what appears as a black stain is a collection of minute insect eggs

MOIST CHEESE

To keep cheese moist, wrap in a cloth which has been moistened in vinegar.

Here are New Ways to Serve Old Favorite

By Maureen McKernan

RICH in energy giving carbohydrates the Irish potato has been called "the poor man's staff of life." By long odds the most popular vegetable of the American table, one wonders how cooks got along without it before it was introduced from colonial America.

Popular as the white potato is, there apparently is a comparative paucity of variety in its preparation. Potatoes are boiled, baked, fried or mashed—and that's about as far as the average palate adventures with the "spud." And there are so many other ways and possibilities for the potato that I have decided to devote today's discussion to this one subject.

Evaporated milk lends itself peculiarly well to the cooking of potatoes, with its richness and the excellency with which it brings out flavors of foods with which it is combined.

POTATOES

Chantilly Potatoes

½ cup evaporated milk
½ cup grated cheese
4 cups hot mashed potatoes
Salt and pepper

Scald evaporated milk. Cool. Pour into a bowl surrounded by chipped ice and salt. Beat until stiff with a Dover egg beater. Fold in grated cheese. Pile potatoes, which have been seasoned with salt and pepper, lightly in a buttered baking dish. Cover with whipped milk and cheese mixture. Bake in hot oven (425° F.) until cheese is melted and milk is browned. Yield: 6 servings.

Creamed Potatoes

6 medium potatoes
1½ qts. boiling water
2 tsp. salt
2 tbsp. butter
2 tbsp. flour
½ tsp. salt
Few grains pepper
1 cup evaporated milk diluted with 1 cup water, drained from potatoes
Finely minced parsley (may be omitted)

Pare potatoes and cook until tender in boiling water to which salt is added. Drain. Dice or slice and add white sauce. (Water drained from potatoes may be used to dilute the evaporated milk in making white sauce.) Prepare white sauce of butter, flour, salt, pepper and diluted milk. Reheat. Add parsley and serve at once. Cold boiled potatoes may be used if they are added to the white sauce after it has first thickened and the cooking is continued over hot water 15 minutes. Yield: 6 servings.

Stuft Baked Potatoes

Select six medium sized, smooth-skinned potatoes, preferably Russets, for baking. Wash and score a cap on top of potato. Bake in a hot oven (425°-450° F.) until tender Remove cap and scoop out inside. To six potatoes add 2 tbsp. butter, 1½ tsp. salt, pepper and ½ cup evaporated milk diluted with ½ cup boiling water. Beat until white and fluffy. Refill shell and sprinkle each potato with 1 tsp. grated cheese and dash paprika. Brown in oven. Chopped nuts may be added to the mashed potato mixture. Yield: 6 servings.

Escalloped Potatoes

6 medium potatoes
2 tsp. salt
Pepper
2 tbsp. butter
1 cup water
¾ cup evaporated milk

Peel potatoes and cut in ¼ inch slices. Arrange in a buttered baking dish in layers, sprinkling each with salt and pepper and dotting with bits of butter. Repeat. Add water and cover. Bake in a hot oven (425° F.) about 20 minutes, or until potatoes are tender and water has almost evaporated. Reduce heat to a slow oven (300° F.). Add hot evaporated milk and cook a few minutes longer or until milk is nearly all absorbed. Serve immediately. Yield: 6 servings.

Potato Surprises

Select medium sized good shaped potatoes for baking. Pare and with an apple corer make a tunnel lengthwise through the potato. Insert a small link sausage into each tunnel. Cut slices from potato cylinders removed by the apple corer to cover ends, thus hiding the sausage from sight. Rub butter over surface of potato. Place on an iron griddle or pan and bake in a hot oven (425° F.) until tender, about 50 minutes. Serve with the following parsley sauce:

1 tbsp. butter
1 tbsp. flour
Pepper
¾ cup water
1 bouillon cube
½ cup evaporated milk
1 tbsp. finely minced parsley

Melt butter, add flour and pepper and blend until smooth. Add water, stirring until smooth. Cook directly over flame 3 minutes. Add bouillon cube and evaporated milk and continue cooking until cube dissolves, stirring occasionally. Add parsley and serve at once. Yield: 6 servings.

Left-Overs Used To Simplify Meal

Though it seems like a perfectly simple undertaking for the average woman to get three meals a day for her family and only one house guest, unless careful planning is done ahead of time, she will find she's an extremely busy person.

The following menu is simple and not extravagant. The luncheon main dish is a left-over that any hostess may be proud to serve.

Breakfast—Halves of grapefruit, cereal cooked with chopped figs, crisp broiled bacon, whole wheat toast, milk, coffee.

Luncheon—Chartreuse of rice and meat, mixed relishes, popovers, floating island, crisp cookies, tea.

Dinner—Boiled fish with egg sauce, shoestring potatoes, glaced parsnips, sombination vegetable salad, canned peaches in raspberry jelly, cocoanut cake, milk, coffee.

WHIPPED WHITES

A teaspoonful of cold water, added to whites of eggs will cause them to whip easily and quickly

Black and Green

Emerald green and black lace combine to fashion a new evening gown of almost Empire cut.

Sister Mary's Kitchen

By SISTER MARY

Many housekeepers overlook the possibilities in vegetable juice cocktails. The finest hotels and restaurants include them among first course appetizers for luncheon and dinner, and they are most practicable for home use.

As in any appetizer, careful seasoning is essential. Lemon juice or vinegar, sugar, salt, sometimes a more suspicion of spice, a drop of onion juice, just a hint of pepper, can be added to almost any vegetable flavor with appetizing effect.

Thorough chilling and attractive serving are also imperative. While the cocktail must be perfectly smooth and "drinkable," it need not be of a watery consistency. Strained orange juice has a bit more substance than clear water and is pleasantly smooth with a consistency ideal in a cocktail.

Many Vegetables Usable

Tomato juice and sauerkraut juice are rather commonly used, but other vegetables can be successfuly manipulated. Canned vegetables or fresh ones are equally good, and there is no waste or loss of vitamin or mineral content when the juice as well as the solid vegetable is made use of.

Vegetables which are wanted quite dry for dressing for the table offer less difficulty for the cook if she need not cook away every drop of liquid. When the vegetable stock is drained off and used in another meal as a cocktail, nothing is wasted, and the cook can relax her cat-like vigilance of the last few minutes of the cooking period.

The water in which celery is cooked, cauliflower, brussels sprouts, broculli, carrots, mushrooms or the juice from canned vegetables is made piquant and stimulating by proper seasoning.

Of course, the same vegetable should not appear twice in a meal.

Some morning, when stewed fruit or baked apples have been the breakfast fruit, try serving a tomato juice cocktail for the luncheon or dinner first course.

PALM CARE

If you wash the leafs of palm plants in half milk and half water they will shine beautifully. It is also good for their health.

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STORING DECORATIONS

When decorations from the holidays or other festive occasions are put away, each container should be marked plainly and a list kept of where the various boxes are located.

Only about 10 or 15 per cent of the public school teachers in the United States are men.

ONE HOT DISH FOR LUNCHEON

These are the days when hearty luncheon dishes with a peppery taste are most relished.

The platter of thinly sliced cold meat, cool salad and wafer-like bread and butter that is so quickly and easily prepared for the hot weather luncheon is not for these nippy winter days.

No busy housekeeper likes to spend much time over the preparation of the noon meal if a dinner must be served for the evening meal. But at least one hot nourishing dish must be supplied for luncheon.

Tomato soup—left-over from a previous meal or canned and freshly opened—is a decided help in the quick preparation of appetizing luncheon dishes. One cup of tomato soup goes far toward adding zest to many a concoction and often uses to advantage this delectable bit that might otherwise go unused.

School children will derive much nourishment from the cheese and tomato combinations and the cook will spend but a short time in the preparation. The use of the soup makes it unnecessary to go through the process of straining and the seasoning of the soup adds piquancy to the whole dish. If milk is used in the making, soda is not needed with soup to prevent curdling as in the case of canned strained tomatoes.

Tomato cheese is especially high in food value and is a wholesome dish since the toast adds bulk to the cheese which is a concentrated food.

New Demand For Daintier Footwear

ST. LOUIS, Jan. 8 (AP)—Longer skirts have demanded daintier and dressier footwear for women this year, with high heels returning to popularity, shoe stylists at the National Shoe Retailers convention here say. Shoes are to be more colorful than ever before.

The footwear fashion show reveals that shoes are more feminine, and that the silhouette gowns require shoes of a design that avoids the more utilitarian effect created by the short skirt era. New tones of beige, white and combinations in the background. Shoes also are in demand to match dress accessories. Snake skin shoes are popular, with lizard and python skins in demand in the higher grades. Black footwear will be worn in the early spring with medium shades of brown appearing later For summer light colors will be provided.

Men's shoes are virtually the same as for the last several years.

Prices are about the same this year as last.

BREAD BRUSH

Use a soft brush, such as is used for varnishing, to brush the top of bread, rolls and pastry with melted butter.

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RAW LIVER

Raw Calves liver, put through a grinder, seasoned well and mixed with salad dressing, makes a fine filler for toast sandwiches, especially if a slice of tomato is added

Very Feminine

Rippling skirt fullness, feminine soft jacket and little tuck-in blouse of flat crepe suggest spring.

Chic in Black and White

A new princess ensemble, from Worth, uses black and white tweed for the fitted frock which flares to real width below the hips by means of gored pleats, and the same tweed for the short jacket which hugs the hips. The frock has a novel little lingerie collar of double white organdie, which extends to the waistline in vestee effect from the front V neck. The jacket is heavily furred in black astrahkan with a deep shawl collar. Black gloves and a black hat and purse, livened by jewelled ornaments, are the chic accessories.

THE WOMAN'S DAY

While women are still debating the long and the short of skirts, along comes Ruth St.Denis, the dancer, and condemns both. Trousers, she avers, are the reasonable and logical solution.

"Not exactly a duplicate of the style worn by men," she qualifies, "but a feminized version. The freedom, the decency and the economy of them will eventually appeal to the woman who works, whether she be a bank executive or a shop girl."

Miss St. Dennis said she walked down Fifth avenue in a suit of trousers, so full at the bottom that they were not to be distinguished from skirts, except when she stepped into a taxicab.

"And nothing happened," she said.

Well, why should anything have happened? I saw a quaint looking little old woman on the avenue the other day, who might have stepped right out of the nineties—with a fitted basque, a long, gored and gathered skirt with braid dust around the hem, and a hat that perched up on top of her head like a periscope, revealing an old-fashioned pompadour and a "rat," nothing more nor less.

Nothing happened to her, either—though I doubt if she made any converts to the 1890's with her strange get-up.

Just why long, full trousers would be any more practical than short, full skirts, I can't see. Can you?

There is no particular virtue in looking different from other people, unless you look better than they do. The comfort and anonimity of uniformity are not to be despised.

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KINK CAN DO NO WRONG

I read of a most amusing case that came up in Chicago recently, wherein William Henry King, 4th, was haled into court on the ignoble charge of wife-beating, and went out something of a hero.

A courteous, affable man, King proved to be on the stand, and one was ready to believe his statement that he was a good provider, a kindly man, and one willing to lend a hand to the poor or sit up with a sick lodge brother.

Incidentally, he was well-dressed, well combed, with a well modulated voice—a man of parts. But he admitted the wife beating with no hint of repentance. His head was unbowed when the judge read the charges.

Said he: "Your honor, my wife is a beautiful woman. I stood for all her feminine foibles until she bought a hectic green dress and began dyeing her hair to match the dress. Besides making her look like a hag, it was perilous to her health. Inasmuch as she would not listen to reason, I was compelled to swing on her—and to do the cave man stuff."

No one questioned the wisdom and mercy of the judge when he dismissed the case.

"The old cave-boys knew their stuff," commented one weak, timid-looking man.

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MARRIAGE VS. ADVENTURE

That mental reservation, "but after all I may get married," has kept many a girl from following her inclinations to experiment and have made man her greatest adventure.

"That is," he points out, "her adventure is an escape, developing inevitably into a running fight with the institution of marriage. In which inevitably join against her the strongest and most mobile units of society, the whole pack mounted on morals, laws, interests, jealousies, vanities and fears.

"She must learn the defense of the literary tigress. Every adventure is out of law! The very adventurers themselves are her enemies. Risk herself hates women. So that even beside the most heart-stopping gamblers of the greates. of them all, hers can stand only by virtue of its predetermined failure, like a forlorn hope beside the noblest of cavalry charges, lost before it started with a magnificence that is not obscured by its lack of size.

In another place, he states that the beginning of a woman's adventure is always "going to the bad," just as that of man is "running away from home."

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LADIES OF ADVENTURE

His choice of women adventurers is interesting. He includes none of the feminist leaders, none of the women who have pioneered in new professions, and none of the famous French women who made history and changed destinies in the days of the Louis.

The outstanding women adventurers, as he sees them, are Lola Montez, who chronologically, follows Mahomet, and Isadore Duncan, who immediately precedes the late President Wilson, and Seraphina, who is treated with her husband, Cagliostro.

We know the name of Isadora Duncan well, because she is a contemporary, but the other two, who are removed by a greater wall of distance, mean very little to most of us, but they were pioneering souls.

The book contains no invitation to the life of adventure. "There is a more subtle tragedy that waits for adventurers than ruin," he writes. "It is that he is doomed to cease to be an adventurer. The vocation of adventure is as tragic as that of Youth; its course is parabolic, not straight; so that at a certain point it leads back to the cage again. The greatest adventurer that ever lived ended as a nervous, banal millionaire."

VERY BUSY LADY

LONDON, Lady Studd, Lady Mayoress of London, is said to be the Empire's busiest woman. From 8:30 to 10 she is busy with correspondence. Then she begins a daily round of engagements which keep her busy until midnight. She sometimes arranges ten different engagements in all parts of London for the same day.

PRETTIEST CO-EDS

SUPERIOR, Wis., According to a recent assertion of James Anderson Hayes, traveling secretary of the Delta Kappa Epsilon college fraternity, co-eds of the University of Wisconsin and California are "the best looking, best dressed and most generally interesting lot of young women attending college at any state institution."

TIME SAVER

If you spread newspapers over the table where you prepare fowl or make pies or cookies, they catch waste and save much cleaning up.

BROWN BREAD

You can cut hot brown bread so that it will not crumble by using a silk or linen thread instead of a knife.

CY COLOGY SEZ:

THE MAN WHO HASN'T TIME FOR PUBLIC DUTY DOES THE MOST KICKING—BECAUSE SOMEONE ELSE RUNS THE WORKS!

An opportunity to serve—that is what our electrical mechanics ask. A chance to electrically demonstrate their ability and fairness.

This is the electrical demonstration station. It is the Family Electric Shop.

THE ELECTRIC SHOP
GARCELON'S
735 MAIN PHONE 127
KLAMATH FALLS, OREGON

FASHION HINTS

BOLERO CHIC

The bolero's importance grows apace. A bold brocaded evening gown has the cutest little bolero of silver lace, threaded in color, and the bottom flounce of the gown matches.

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BLACK GLOVES

Quite the most important glove development is the vogue for black for both street and evening. On the street they are better with reds and blues that with black costumes.

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REMOVABLE DECORATIONS

A green cape frock with Bishop sleeves has a shaded yoke of flesh flat crepe embroidered in self tone that is basted in and can be removed for extra cleanings.

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NEW ASCOT

The new Ascot tie for collegiates carries with it one's college or sorority colors and insigna. Berets repeat the colors but leave off the insigna.

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SATIN-CHIFFON

A Palm Beach suit for dressy wear has a pleated chiffon skirt in rich green, a satin tuck-in blouse of light tone, with intricate seaming of the darker color, and a little jacket of the chiffon, with the yoke and top of the sleeves of satin.

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BRICK BLOUSE

A circular skirted jersey suit of brown, flecked in orange and brick red, has a jersey tuck-in brick red blouse that has a turned-down collar and tie of satin.

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NEW SLIPPERS

Evening slippers in crepe de chine dyed to match one's gown now may have little embroidered flowers springled down their vamps in profusion and be all the smarter for them.

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FALSE HEMS

The decorative old - fashioned idea of "false hems" is being revived. A brown satin gown has a 16-inch hem of crepe(joined in scallops and ending in scallops.

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EVENING PEARLS

A new string of evening pearls has large ones for necklace and a decorative tassel of small pearls joined by a sacred jade brooch.

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HIP BOWS

A brown satin frock ties its overskirt tight or loose across the hips, as its wearer desires, with three bowknots.

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NEW PETTICOATS

A new lingerie set has brassiere, circular step ins and a little wrap-around petticoat of white satin and ecru lace.

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A sweet brocaded satin evening gown for a young girl has a full, long skirt, tight bodies and cap sleeves which add a quaint touch.

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EVENING SLIPPERS

A new pair of pink crepe de chine slippers has modernistic rectangular set-backs running from the tip to the heel of alternating gold and silver.

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BREAD CRUMBS

Omelets can be stretched to serve several more if a cup of bread crumbs and one-half cup of scalded water poured over them are added to each three eggs.

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TURKEY CROQUETTES

Do not forget that the little pieces of turkey can be utilized for croquettes, which the children will like almost as much as drumsticks.

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CRANBERRY SALAD

Cranberry jelly, served with tiny balls of cream cheese covered with nuts, makes a delectable salad, served with mayonnaise.

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EASY PICKING

If you soak nuts for an hour in hot water before cracking, they will open much more easily and the meats will come out whole with less trouble.

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WOODEN SPOON

A wooden spoon is better than an iron one for mixing. The latter often scratches the tin or nicks the porcelain of the mixing bowl.

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IODINE STAINS

Iodine stains may be removed from the fingers or clothing with strong amonina water. Use boiling starch water for goods, the same as when removing ink stains.

CALL THE CLEANER

Clothes that gleam with the constant sparkle of newness . . . garments ever fresh and lovely . . . the daintiest frocks always strikingly clean and wholesome . . . homes shining and beautiful . . . these are the comforts you have when you rely regularly on competent dry cleaning. Call the Cleaner.

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431 Main St. — — Phone 408

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