

WOMAN'S PAGE

Edited By Vivian McCauley

MILADY MUST SEE HERSELF AS OTHERS SEE HER IN THE NEW FEMININE MODE

Women Need Greater "Style Sense," Paris Couturier Warns

By ROSETTE
(NEA Service Writer)
PARIS, Jan. 15.—While fully approving of the long skirt for



A minute collar and bow of ermine far lend a distinctive touch to this simple afternoon frock by Madame Jenny. It's of all-black figured velvet on chiffon.

evening wear, Madame Jenny's mid-season collection shows a very slight lengthening of the hemline so far as practical day clothes are concerned.

"The women who raise the most objections to long dresses," state Madame Jenny, "are those who have completely misunderstood the ideas of our style creators."

"None of us ever meant women to wear ankle-length skirts to walk, shop or play golf. For such occupations the modern woman, obviously, demands freedom of movement."

"Freedom" isn't banished. "Women, however, can still be untrammelled in their movements without being forced to wear the extremely short skirts they did. A few inches more to allow for knee covering will leave them just as much free of movement and look infinitely more distinguished."

According to Madame Jenny, the new fashions call for a much greater "style sense" in woman than ever before. Uniformity of dress, fortunately, is a thing of the past, but infinitely more discernment will be required in the future in order to be faultlessly dressed. Those who are lacking in this quality will always make mistakes, such as wearing a chiffon afternoon gown under a fur coat for a morning's shopping or again a dress with an uneven hemline with a straight coat.

Correct Won't Return. All these errors of taste were less noticeable with past styles, except that such women would invariably favor shorter and narrower skirts than need be.

As for the hue and cry raised regarding the return of the old-fashioned boned corset, this again is a misinterpretation, according to Madame Jenny. She has maintained all along, even in the days when most women discarded them, that not even the most athletic woman could afford to do without some sort of support if she wanted her clothes to set faultlessly. Her mannequins have therefore been compelled to wear

properly fitted girdles, but these, however, have no relation whatever to the constricting, rigid corset of old.



A long, pointed wrap-over panel, bordered with black astrakhan, features this Jean coat frock of black satin. Ermine borders the astrakhan tie and muff.

THE WOMAN'S DAY

Color, having conquered the coffee pots and stew pans, and transformed the bathroom from a white-tiled cell to a rainbow-hued bower, now triumphantly invades the motor kingdom.

And it reigned at the automobile show in the Grand Central Palace in New York, where all the 1930 motor modes made their bow to society. Gone is the somberness and dignity of previous years. Gone are the makeshifts and the compromises.

The new cars are as colorful as the new gowns, and their lines are as sleek and lithe as though they had all been in training for months.

You can match your personality, your aura, your favorite peckiness—your wits, if any—in the new cars.

A CARNIVAL OF COLOR
I saw a sedan of shining white, that would be marvelous for an angel, and one in a dreamy, reminiscent shade of lavender. Another was in the most optimistic and hopeful shade of vermillion and every shade of blue on the color card, can be duplicated in a car body, or car fittings.

Or you can work out a color combination, in two or three tones, with the body of the car one shade, the fenders lighter or darker, lines and striping of a third shade.

TO THE LADIES!
All this added beauty of structure and finish is a gesture to women.

Say the men at the show, who display the cars with pardonable pride: "It is a gesture of appreciation for the beauty of women. It is for them, and to complement their own loveliness that we have added the expensive fittings, the inlaid woods, the costly upholstery, the vases of crystal, the ash trays, the lighters and beauty kits of silver and gold, the monogrammed robes and the velvet carpets." Which sounds very fine, and is. There is nothing we like better than luxury and elegance—and gesture. But it is really a gesture, too, to woman's buying power, and to the influence she exerts over the man who buys the car. It is a gesture to woman's importance in modern life.

There is, too, a pleasant rivalry involved in producing these luxury touches. And there is a selling point in providing finer gadgets

FASHION HINTS

SHIRTAUST FROCK
The old-fashioned shirtwaist suit has its counterpart in the shirtwaist frock. One of candy stripes on off-white has a satin sheen to it.

LONG SLIPS
Spring slips will be longer and often with irregular hemline. The fitted princess slips with wrap-around skirt portion are chic.

VELVET COSTUMES
Skating in velvet is a new mode. A bottle green velvet suit has coultre skirt, graceful fitted jacket and tuck-in sweater blouse.

ORANGE-RED
One of spring's newest colors is an orange-red, quite capucine in tone yet with no mistake that it is red, not orange.

ANTIQUA BAG
The latest evening bag is made of a bit of antique brocade shaped rather longer than formerly and with jeweled clasps.

SPRING BLOUSES
It is smart to have a separate blouse for every spring suit, fashion.

Fashion Plaque



Appliques of brown lace and embroidery are used on a beige moire slipper for southern evenings.

BEEFSTEAK EN CASSEROLE

One pound round steak, 4 onions, 3 or 4 medium sized potatoes, 1 cup diced carrots, 1 can peas, 3 tablespoons butter, 2 teaspoons salt, 1/2 teaspoon pepper, 2 tablespoons minced parsley.

Trim meat and cut in pieces for serving. Melt butter in frying pan and add onions cut in slices. Cook until a light brown and turn into casserole. Add a little water to frying pan to rinse it out and pour over onions. Rub frying pan with fat out from meat and sear meat quickly on both sides. Put into casserole on top of onions. Sprinkle with parsley, salt and pepper. Add enough hot water to cover onions. Add potatoes pared and cut in slices or cubes, carrots and peas drained from liquor. Cover and cook in slow oven for two hours. Serve from casserole.

This dish served with a salad and dessert provides a full meal that is well balanced and nourishing.

lones of flat crepe printed in Oriental motif and finished in some extraordinarily interesting handwork.

PONGEE SUITS
One should consider the pongee suit when planning the spring wardrobe. The little skirt and

Hints For Homemakers

By Jane Rogers



If your food chopper needs sharpening, run a piece of sandpaper through it, just as though the sand were food. It will both sharpen the cutters and remove any grease that may be on them. Rinse thoroughly in boiling water.

Ten biscuits sometimes turn out paler than they should. A teaspoon of sugar added to the recipe will help to give them the golden glow that adds so much to their appetizing appeal. Tart shells, pie crusts, and rolls gain greatly in appearance if a little sugar syrup is brushed over them just before they are taken from the oven.

bolero coat are easily fashioned from inexpensive materials and are jaunty and stylish.

TAILORED TAFFETA
A royal blue taffeta wrap for evening wear elegantly tailored with godets of pleating on the hips and a flat, tailored bow on one shoulder.

DEAD WHITE
Dead white comes in again for tennis wear and other southern resort clothes. It is more important for evening than any single color.

BRIGHT GREEN
Greens are the all-important color for spring. Bottle green is excellent in tweeds and sweaters and bright green for evening.

BRILLIANT GREEN
An ensemble for spring evenings is of brilliant green flat crepe, the gown princess, with full, long skirt, the short coat with flaring three-quarters sleeves finished in white lapin.

JACKET FROCKS
For finishing winter and beginning spring the jacket frock of fine tweed, in light or bright tone, is excellent. Most of such frocks are long-sleeved, and the jackets short.

NEW PURSE
A new black antelope purse in handsome antelope has a hammered silver frame and bracelet, with the finest of monograms worked into the frame.

What's the use? If you carry too much, the holdup man takes it; and if you don't carry enough, he shoots you for wasting his time.

Fashion Plaque



A smart theater goer was seen at a recent New York opening wearing a large jade bracelet over a black suede glove.

Tasty Dishes came from the South



IN the South, perhaps more than in any other part of the country, the traditions of fine cooking have been held in high esteem. The fragrant, full-flavored dishes of the old plantations possessed a rare taste that defied classification. And the changes are that had we been able to peek over the shoulder of the "darling" cook, in her cool, spacious kitchen, we would have seen her spread golden molasses over a Virginia ham, or pour a generous amount into her frying pan, before cooking the sweet potatoes.

There are many old-time dishes of which molasses, drawn from the great hogheads in the plantation storehouse, formed an essential part. It was in the South that the first molasses was produced in America. Sugar cane was probably known centuries ago in India and China, but it was not brought to this country till 1759, and it was only in 1820 that the "ribbon" or "purple" cane was grown along the Mississippi and the tributary bayous in Louisiana.

And in the South cane-crushing time was looked forward to each year like Christmas. Then it was that everyone on the plantation came around to watch the "basses" making. Slowly the ancient "open kettle" method of sugar and molasses making gave way to modern processes on a larger scale. For years after the old days came to an end, it seemed impossible, with mechanical manufacture, to obtain the old-fashioned molasses, with its tantalizing, unforgettable flavor.

But today we can get out the dog-eared family cook book and enjoy those tempting dishes of a past day. For down in Louisiana they are again making molasses as full flavored as the best that came from the old-time kettles.

VIRGINIA BAKED HAM
Prepare a boiled ham by sticking liberal quantity of cloves at regular

of the ham. Spread with New Orleans molasses into which has been stirred two tablespoons of mustard. Sprinkle with bread crumbs, and bake.

SOUTHERN CANDIED SWEET POTATOES
Boil and peel medium-sized sweet potatoes. Bruise them with melted fat, then fry separately in a frying pan in which an inch of molasses has been poured. Place over a slow fire and turn frequently until candied and a little brown. Two tablespoons of butter and the juice of one lemon added to the molasses give a flavor that is very pleasing.

MOLASSES MOUSSE
This is an unusual frozen dessert for a party. It is made as follows:
4 eggs 1/2 teaspoon cream
1 cup New Orleans molasses 1 pinch of salt
2 tablespoons 1 pint cream
Orange juice whipped

Beat eggs very light, add molasses and cook in a double boiler, stirring constantly until it thickens. Place dish in a pan of ice and stir until creamy and cold. Add orange juice, cinnamon and salt. When well blended, gradually pour over stiffly beaten cream. Fill mold and pack in ice and salt (4 parts ice to 1 part salt). Let stand 4 hours. Serves 12.

LEMON MOLASSES CUP CAKES
1/2 cup sugar 1/2 teaspoon baking powder
1/4 cup butter 1/4 cup flour
1 egg 1/2 cup New Orleans molasses
1/2 cup lemon juice 1/2 teaspoon cinnamon
1/2 cup milk 1/2 teaspoon salt
1/2 cup flour
Cream butter and sugar. Add beaten egg, molasses and grated rind of lemon. Sift flour, baking powder, salt and together. Add alternately the dry ingredients and milk to first mixture. Bake in buttered gem pans 20 minutes in moderate oven (350° F.). Makes 12 to 15

Sister Mary's Kitchen

NEA Service Writer
Many busy women find Sunday evening a most convenient time to entertain a few friends informally. The housekeeper without a maid or she who is a "business woman" as well as a housekeeper can manage a Sunday supper party when the more formal and elaborate dinner is out of the question.

One hot dish, some form of bread, relishes, dessert and something to drink is usually enough to serve. Bouillon or consommé may be the hot dish and a hearty salad may replace the relishes, but the menu should be kept simple.

If more persons are to be served than can be comfortably seated at the dining table, small tables can be placed in the living room and the food served buffet fashion from the dining room. The host serves the hot dish and the other dishes are arranged for each guest to help himself. The small tables can be completely "set up" or merely covered with lunch cloths. In this event the guests will bring their napkins and silver with them cafeteria style, from the dining table. The dessert is brought in when wanted and served individually.

Use Chaffing Dish
A hot dish made or at least kept hot in a chaffing dish is always suitable and usually popular with both men and women.

Hot buttered rolls, split and toasted rolls, popovers or sandwiches made with unusual varie-

ties of breads are all good. This is one festivity when the hostess may serve as elaborate a dessert as she pleases. A heavy meal has not preceded dessert, it's early in the evening, and it's a grown-up party, so children need not be considered.

The following menu will suggest others to you:
Casserole of Rice and Mushrooms
Split and Toasted Rolls
Jellied Pineapple and White Grape Salad

Frozen Layer Cake
Salted Nuts Coffee
Both the salad and dessert are made early in the day and kept on ice until wanted.

The casserole of rice and mushrooms is made with canned mushrooms and canned tomato soup. It is made and ready to serve be-

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Hints For Homemakers

By Jane Rogers



A GOOD way to avoid the rings and marks which a hammer often leaves on woodwork or other painted surfaces, is to cover the head of the hammer with a piece of soft, thick cloth.

A salad dressing that is especially good on cabbage or fresh salad greens, can be made in almost no time at all by blending powdered sugar in sour cream, with vinegar added to taste.

To separate two glasses that have stuck together, put cold water in the inner one, and hold the outer one in warm water.

fore the guests arrive, and can be kept hot almost indefinitely.

Frozen Layer Cake

One pint whipping cream, 3 tablespoons granulated gelatin, 3 tablespoons cold water, 1 cup powdered sugar, 1 teaspoon vanilla, 4 tablespoons strawberry or raspberry jam, 2 tablespoons lemon juice, 1 square bitter chocolate, 1 tablespoon sugar, 3 tablespoons boiling water, sponge cake.

If a spring form mold is available, bake a plain sponge cake in it. When cool cut in four layers and put one layer back in mold. If not, line a mold with a layer of sponge cake. Continue layer for layer of cake and cream, filling until all is used, making the last layer of cake. Cover with waxed paper and cover and pack in four parts of ice to two parts salt. Let stand five or six hours. Pour off brine and add more ice and salt about two hours before serving.

To make the cream filling, soften gelatin in cold water for five minutes. Dissolve over hot water. Beat cream until stiff, gradually

adding powdered sugar. Strain gelatin into whipped cream and mix lightly. Divide cream into three parts. Flavor one with vanilla, another with jam rubbed through a sieve and mixed with lemon juice, and the third with chocolate melted over hot water and combined with sugar and hot water. Cover first layer of cake with chocolate cream, second with vanilla, and third with jam.

When ready to serve, unmold onto a chilled serving plate or platter and cover with one cup of whipping cream whipped until firm and lightly sweetened with four tablespoons powdered sugar. A few drops of vanilla or almond flavoring can be added.

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