

WOMAN'S PAGE

Edited By Vivian McCauley

VARIATION IN PORK ROASTS

Remember that roasts cut from the different parts of the loin vary in price, and that if you are able to tell the market man exactly what you want you can take advantage of this difference. The center cut of loin sells at the highest price, the whole loin at the lowest price, while the rib and loin ends fall between the two.

Pork butts (Boston butts) make delicious roasts and cost less per pound than loin. Butt roasts weigh from 4 to 8 pounds, and may be purchased either with the bone, or as "boneless butts."

Loin is the cut of pork most commonly used for roasts, probably because any size from 3 to 15 pounds—or more—can be purchased. You will find, however, that fresh ham, shoulder, or Boston butt are also excellent cuts for roasting.

Fresh shoulder roasts cost less per pound than the loin. The meat is a little coarser in texture, but has a very good flavor.

For home use, loin roasts weighing from 8 to 16 pounds are usually the most popular; but if this size happens to be too large for your family, you can purchase, during cold weather, a whole loin (which contains the delicious tenderloin). Use a part, and keep the rest in the electric refrigerator, or hang it outdoors to freeze when the temperature is low. Freezing does not spoil the meat if it is thawed out slowly.—By Alice M. Child in McCauley's for January.

HOUSEHOLD HINTS

SWISS CHARD

A vegetable quite unappreciated generally by Americans is Swiss chard. It is procurable at most fresh vegetable markets and makes an excellent change.

GUAVA OMELET

A guava jelly omelet either pleases the family tremendously or they do not like it at all, but it is well worth trying. The jelly can be bought at any store. Make according to any jelly omelet recipe.

WICKER DUSTER

A five-cent dish mop makes an excellent duster for wicker furniture or for any other crevices or small places that one has about.

BEAUTIFUL SALAD

For a lovely salad, tint halved canned pears a delicate pink, fill the pits with shredded white grapes, red cherries, pecans and a bit of candied ginger. Serve on lettuce centers, with whipped cream mayonnaise.

NEW LINEN

If you have purchased new household linen at the mid-winter sales, do not use a single piece before writing your name or sewing your name tag in the corner. While doing this, add the size, as one for small sheets, towels and napkins, two for three-quarter sheets and three for full size. This is a great time saver.

CARAWAY FLAVOR

Use a little caraway seed in vegetable salads to give an unexpected and pleasant tang. In breakfast rolls, caraway seeds are good, too.

VEGETABLE DISH

A single vegetable, served en casserole, with cheese sauce, parsley sauce or some other tasty sauce, makes an excellent luncheon with a salad and stewed fruit.

FRUIT TARTLETS

When making pies, save some of the crust and bake it over the backs of muffin tins. Fill these moulds with stewed fresh fruits, apricots or other fruit, top with whipped cream and serve chilled.

FRESH LAUNDRY

If you smooth out your clothes as you take them from the line and roll up handkerchiefs and other flat things before they are quite dry, they are more easily ironed and smell very fresh.

CLEAN COLLARS

Many women let their coats go for weeks without cleaning the collars. Between cleanings for the whole coat, rub over the collar and cuffs with an old bath towel, dipped in cleaning fluid.

ALUM FOOT-BATH

For sensitive feet, bathe both night and morning in alum bath of first hot water and then cold. This soothes and hardens them.

COLD SHORTENING

Chill your shortening before making pastry. It is one of the easiest ways to get your pastry flakey and lovely.

SPANISH CREAM

One and one-half tablespoons gelatin, 2 tablespoons milk, 4 egg yolks, 1/2 cup sugar, few grains salt, 2 cups scalded milk, 1 tablespoon vanilla, 4 egg whites. Soak gelatin in cold milk 5

Here's Oscar of Waldorf's Sunday Menu—and a Recipe for Braised Chicken

Fruit Cocktail
Cream of Celery
Braised Chicken, Printanere
Baked Stuffed Onions
Corn Fritters
Julienne Potatoes
Aspic Vegetable Salad
(Cooked Vegetables in Jelly)
Apple Snow
Coffee

Take a large fowl or chicken; singe, draw and truss and put in a stewpan. Add eight ounces of chopped bacon and fry the bird lightly.

Scald and chop in small squares about a half pound of streaky bacon. Put it in a stewpan with four small carrots and onions, season with salt, add a teaspoonful of broth. Put the lid on the stewpan, stand it over a moderate fire, and finish braising.

Dish the chicken. Mix some cooked peas with the vegetables as a garnish, if desired.

Stir and mix an equal quantity of white sauce with the liquor, boil for a few minutes, strain, pour it over, and serve.



Oscar of the Waldorf (right), who has catered to the world's most famous men and women, shows an assistant how to prepare Braised Chicken, Printanere, in accordance with today's recipe.

The "Dressmaker" Suit For Springtime



All Suits Are Feminized. Flares, Shaping of Bodices and Skirts and Seamings All Denote Silhouette. Fur Trimming Important With Novelty Woolens, Satin and Broadcloth Favored Media.

NOTWITHSTANDING the fact that psychologists and a few famous women authors have turned crusaders and are vehemently denouncing the new vogue for long skirts and fitted silhouettes, as an "insult to woman's economic and political status," Lady turns her back and continues to purchase for sport, daytime dress and evening, clothes in the new mode. But, of course, she decides for herself which proportion is her own!

At the moment she is selecting for cool spring days, five or six ensembles and two-piece suits which the well dressed woman deems indispensable.

They are showing in sports skirts lengths that range from two and a half inches longer than last year—that is a skirt reaching about a hand's width below the knee, to others that are still longer, depending on Madame's own taste.

The Frenchwoman places the waistline just above the hipbones. In afternoon ensembles the famous house of Chanel features tucked-in blouses of silk or jersey and one or two belted jumpers, to illustrate the ascent of the waistline.

All suits are feminized. Skirts are flared, pleated or softly draped. So many things are done to jackets. Tackling, drapings and ingenious founcing create stunning effects, while fur collars and cuffs lend a flattering and wholly decorative note.

Satin, flat crepe, shimmering velvet and broadcloth lead in afternoon dress suit fabrics, while tweeds, woolsens and jerseys fashion suits for the sport hour in attractive combinations.

A new tendency for Spring is noted in a black satin dress with jacket, which when worn looks like part of the dress. The blouse is in

minutes. Beat egg yolks and add sugar and salt. Mix well. Combine with scalded milk and cook over hot water, stirring constantly, until mixture thickens like custard. Add gelatin and stir until dissolved. Strain and cool. When partly cool add vanilla and

white satin, while the fitted jumper-like jacket of black satin flaunts a shawl collar of white satin and wide cuffs, which permit the white satin cuffs of the blouse to add the finishing touch. Here, too, the skirt is flared and seamings on jacket break the silhouette between hip and knee.

Another striking creation is a black moire ensemble trimmed with ermine, with an unusual coat collar that stands up a la Queen Anne, and has incrustations of the ermine in the front with the moire folded over in a lapel effect. The back of this "dressmaker" coat is softened by ends which continue from collar pieces toward the back and tie. The dress which goes with it courageously reveals a peplum, an appendage to so many new Spring dresses.

Of black broadcloth and trimmed in ermine is another model which dips and flares in the back and features a flounce for a collar, that ripples to the waistline, and is bordered in ermine. The dress is of flat crepe and exemplifies the bolero cut.

Black and white is the favorite medium, with browns running a close second. In tweeds many gay colors are exploited, such as bright blues, reds and greens, aided and abetted by mixtures of beige or white.

Winsome Lila Lee wears a brown velvet three-piece suit, four inches below the knee in her role of Jean in "Murder Will Out," designed by Edward Stevenson. The waist is of cream colored satin. The coat is fitted around the hips and trimmed with dark brown fur. While another lovely First National star, Loretta Young, wears this black broadcloth ensemble with belted dress and chic collarless coat, with interesting hemline, particularly smart for the young deb.

fold in stiffly-beaten egg whites. Turn into molds which have been dipped in cold water. Chill until firm.

The moose deer has the largest horns of any animal. They often weigh from 50 to 60 pounds.

Sister Mary's Kitchen

By SISTER MARY
NEA Sister Writer

Perhaps one of the most exasperating problems of winter housekeeping is found in the accumulation of meat left-overs. A few slices of roast beef, one pork chop, some slices of ham and the wing of a chicken, are not an inspiring collection. However, clever manipulation will make these odds and ends into a truly delicious entrée.

Croquettes offer a most attractive way of using up left-overs. Meats can be used alone or in combinations and the course which is served with them does much to emphasize the interests of the dish.

Whether the meat is a left-over or freshly cooked meat prepared especially for the purpose, it must be carefully looked over. Every bit of skin, fat, or gristle must be discarded. The clear, tender meat is then minced and added to well-seasoned and thoroughly cooked thick white sauce. This mixture is spread on a platter to cool before shaping.

It's a True Delicacy

The perfect croquette is soft and creamy inside, with a crisp, tender golden brown coating.

Care must be taken in crumbling and egg or the delicate croquette mixture may break during the frying. Every particle of the surface of the croquette must be covered with crumbs, then dipped in egg and again rolled in crumbs. The most fastidious cooks use only white crumbs for crumbling since they remain a more delicate brown during cooking. The crumbs of bread are not used in this case and the crumbs should be very dry.

One tablespoon of water is added to each egg used in crumbling and the mixture is beaten just enough to mix the white and yolk thoroughly.

Sometimes rice or potato is used instead of the white sauce. This naturally makes a less delicate croquette but is easier for the cook to handle, since the mixture is quite firm. Egg is used for binding the whole with either the sauce or vegetable foundation.

How to Shape Croquettes

The first shaping of croquettes requires the most gentle handling. To be sure the croquettes are the same size, it is well to measure them. Measure between two large spoons and roll gently between the hands until a smooth ball is formed. If wanted cylindrical in shape, roll lightly on a molding board dusted with sifted crumbs until the desired length. Flatten ends.

usually, stirring constantly. Boil 5 minutes, remove from fire, add 2 tablespoons butter, 1 1/2 tablespoons lemon juice, few grains of salt and a little nutmeg.



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TREE TEA



THE WOMAN'S DAY

The male gold digger or gigolo is necessary to the present state of society, according to Gilbert Frankau, the English author, who has chosen such a type to be the hero of his new novel, "Dance, Little Gentlemen."

He maintains that this type of man exists because women with money will buy male companionship when they want it. If they can't get it any other way. He asks:

"Since woman no longer ask chivalry of men, but demand equality, why should he be disgusted at the male gold digger, and rather pleased about the female?"

"Most people tell me that this profession of male gold digger is a disgusting one, and I thoroughly agree with them, but there is no sense in trying to hide the fact that it does exist. Gigolos flourish in Paris, on the Riviera, in the West End of London and in New York."

GIGOLOS IN HISTORY

He points out that the profession is by no means a new one. Men who danced attendance upon women—for a price—are not only products of our modern life, but

were known in ancient Rome, and doubtless in Alexandria and Assyria. The history of smart English society of the eighteenth century shows this type was prevalent then.

There are no new types. A certain social condition produces its particular people wherever that condition prevails.

Among the pioneers, there were probably a negligible number of gigolos—and not many gold diggers. They do not fit in with that life. It takes leisure and a moneyed class to produce social parasites.

WHERE THERE'S GOLD—

When we have so many millions ofaires and spenders as we have today, we are bound to have gold diggers. The hutter and egg man comes to New York or Paris, and he wants to see some gay life. He is willing to pay the bills, to buy everybody drinks, and be a good fellow. Being a spender is lots of fun.

The woman who travels in Europe, who has plenty of money, but no man to dance with or to take her around, has two alternatives. She can pass up the gay life, or she can pay some young man to be her escort at the various cafes and night clubs where women cannot go alone.

Money does not necessarily buy one friends, but it will buy companionship and dancing and dinner parties, and it will buy the appearance of gaiety and good times, whether it actually provides them or not.

A RECIPE FOR GINGERBREAD

Three-quarters cup brown sugar, 3 eggs, well beaten, 1/2 cup molasses, 1/2 cup melted shortening, 2 1/2 cups flour, 2 teaspoons soda, 1/2 teaspoon baking powder, 1 1/2 teaspoons cinnamon, 1/4 teaspoon cloves, 1/4 teaspoon nutmeg, 2 teaspoons ginger, 1 cup boiling water.

Mix sugar and eggs together thoroughly and add molasses and melted shortening. Mix and sift flour, soda, baking powder and spices and add alternately with the boiling water to the first mixture. Mix thoroughly. Bake in greased individual pans or in a shallow pan in a moderate oven (350 deg. F.) 20 to 40 minutes. Serve hot with whipped cream or chocolate sauce.

Gingerbread may be mixed several hours before it is to be baked if these rules are faithfully followed:

(1) Pour mixture into baking pan as soon as mixed.
(2) Cover it closely with two layers of waxed paper, tying paper down around edges of pan.
(3) Lay a piece of cardboard on top and set in cool, dry place, preferably a refrigerator, until ready to bake.

The higher a person climbs, the less he weighs.

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