

Today's Women

By DOROTHY ROE
Anita Colby, a top girl on the talent pole of glamor careers, now trying her wings as a sort of international ambassador of fashion.
This Irish colleen, who has held down many of the glittering jobs other girls dream about, spends her time these days floating about the world's more fashionable resorts promoting French rayonne.
In her capacity as representative of the industry, it is Anita's job to be seen in all the right places at the right times, in company with the right people. She also covers the top couture fashion showings in Paris, Italy, London and New York, managing to look more glamorous than the star models and, of course, wearing the last word in the season's mode.
Anita, daughter of noted cartoonist Bud Counihan, started her career as a top-rung fashion model in New York. She moved to Hollywood, where she was in charge of grooming starlets for stardom.
When a future star was turned over to Anita, she got a complete remodeling job, from hair to toenails. She was taught how to do her hair, how to choose the right make-up, how to dress, how to walk, sit and smile. An iron-willed task-mistress, Anita ruled every detail of her charge's clothes and grooming, on and off the set.
From her tutelage sprang a number of Hollywood's brightest luminaries.
During her Hollywood career, Anita is said to have received marriage proposals from some of the film colony's top glimmer boys. When she went dancing she was squired by such escorts as Clark Gable and others of equal voltage.
But it seems Anita always has had such a wonderful time as a bachelor girl that she hesitates to take on a domestic partner.
In her spare time last year, this busy beauty turned out a best-selling beauty book. Called "Anita Colby's Beauty Book," it has been published in England, France, Belgium, Finland, Spain and South America, in addition to the United States.

Easy Made Mousse Pie

There's guaranteed "guest appeal" in a toasted coconut mousse pie.
It's unusual—it's pretty—it's easy to make with an electric mixer to do the beating for you—any it doesn't even require baking!
TOASTED COCONUT MOUSSE PIE
1 1/2 cups fine water cookie crumbs
2 tablespoons sugar
1-3 cup melted butter or margarine
2 cups heavy cream
1-3 cup confectioners' sugar
1 teaspoon vanilla extract
1 cup shredded coconut, toasted.
2 egg whites, stiffly beaten
Mix chocolate water cookie crumbs and 2 tablespoons sugar. Add butter; blend thoroughly. Press mixture evenly and firmly on bottom and sides of 9-inch pie plate. Whip cream stiff; fold in confectioners' sugar. Add vanilla extract and coconut; fold in. Lastly, fold in egg whites.
Four mixture into chocolate cookie pie shell; sprinkle cookie crumbs in scalloped design about 1 inch from edge of crust. Freeze firm.
If you want to prepare the pie ahead of time—and have it ready freeze pie until filling is firm, then wrap in moisture-vaporproof material, label and place in food freezer. To serve, just unwrap and serve immediately. (If the filling is too firm, let the pie stand 5-10 minutes at room temperature.)

Helpful Hints

TRY THIS
Salad made with the king-size California dried lima beans is a top favorite in western households. Cook the lima beans in salted water until tender, but not mushy. Chill and combine with strips of green pepper and thin slices of onion. Toss gently with sharp French dressing and serve on salad greens.
FRESH AS A BREEZE
Dessert fruit cups are easy to prepare and as refreshing as a spring breeze. Center this kind of dessert around one special fruit, thereby creating exciting interest. Diced papaya, grapefruit wedges, halved grapes and sliced dates last exceptionally good crowned with wine delicately sweetened.

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New Year's Eggnog Pie

Here's something different in pies for your New Year's celebration. Have you heard of the new coconut crust? Here are directions for it, with an eggnog filling—all made in jigtime.
And leftover turkey around? Then put it into this good-tasting casserole, easily made with convenient pre-cooked rice.
COCONUT EGGNOG PIE
Ingredients: 2 tablespoons soft butter or margarine, 1 1/2 cups (4-ounce package) shredded coconut, 1 package vanilla pudding and pie filling mix, 2 cups milk, Brandy extract (to taste), 2 tablespoons rum extract.
Method: To make the crust, spread butter evenly on bottom and sides of 8- or 9-inch pie pan. Sprinkle coconut in pan, pressing evenly into the butter. Bake in moderate (350F) oven 10 to 12 minutes or until golden brown. Cool. To make filling, combine pie filling mix and milk in saucepan. Cook and stir over medium heat until mixture comes to a full boil. Remove from heat. Add brandy and rum extracts. Cool only about 5 minutes, stirring once or twice. Pour into coconut pie shell. Chill until firm. Make clock design on top of pie by using halved cherries, for numbers and hands.

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