THINGS FEMININE

THROUGH A

Woman's Eyes

By JEAN NEWTON

LET US LAY OUR GHOSTS

TWO women passing a cemetery late at night were scared out of their wits by the appearance of a ghost.

When they could run no further, they told a policeman.

The ghost turned out to be an old negro in white overalls, who, after drinking too much moonshine, found himself in the cemetery. He was trying to climb over a wall and get out when the women saw him.

Incredible, isn't it, that in this enlightened age anyone should still be prey to fears and superstitions that deny the evidence of one's ears and eyes and paralyze one's power of reasoning?

And yet that ghost was a very real, tangible, terrible danger compared to some of the myths and cobwebs of imagination upon which rest fears which complicate the lives of many of us!

Fear of the thing we do not know, simply because we do not know it. That is perhaps the most devastating of them all. For there are so many things we do not know, so much every day in this world that is new, that those of us who fear what we do not understand are likely to be running a constant race with ghosts. What a pity when we realize that just the slightest approach would have revealed the harmlessness of the "ghost."

And those people who are different from us—that old superstition that because they are different they are bad, or dangerous. What an unlucky idea that, for one of us marooned in a strange country. And how those people who are "different," approached with the slightest interest and open-mindedness, usually turn out to be just "people" after all. And more, how much they can often teach us. Let us lay our ghosts.

$25 Prize Is Again Unclaimed At State

The twenty five dollar first prize at the State Theatre last Thursday night was again unclaimed—the second time this has happened since the system of awards was adopted at the theatre. This means that a $50 first prize will be awarded tonight, as well as the regular five dollar awards.

Dollar winners last week were: Miss Mary Mercer, Newark; Mr. Bristo, Marshallton; Mr. Hamilton. Newark; Miss Jane Roberts, Newark; Mrs. Strahorn, Newark.

Captain of Pages

Here's beautiful Llireva Averill—it's a streamlined name, that reads the same backward or forward—who has been named captain of 100 page girls for the California Pacific International exposition which opens in San Diego February 12. She won the distinction with a rating of 97.8 per cent for mentality, personality, health and education, in competition with 150 other candidates.

Spreading Cold Germs

Ordinarily breathing distributes the air very little. While it removes some bacteria and dirt from the air it adds enough waste matter, water and other bacteria to balance that taken from it. This, however, does not hold true in the case of labored breathing nor of the snorer, the cougher or the sneezer. A loud snorer is a fairly good sprayer of bacteria and a cougher even more so, but a good hard-sneezer tops the list of germ dispensers. He can drive germs a good 20 feet with a single sneeze. While these conditions are for the most part unpreventable, during the season of colds everyone should give a thought to his fellow by taking extra precautions against undue disturbance of the air when forced to sneezee or cough.

A Patriotic Party for February

By JOSEPHINE GIBSON
Director, Heinz Food Institute

FEBRUARY IS a favorite month with hostesses and guests alike. It offers so many opportunities for entertaining, we are uncertain just which holiday to celebrate. Perhaps we had better compromise on a patriotic party suitable for both a festive dinner party or an attractive family supper. But whichever we choose, let's set a pretty table and serve a special menu. Instead of the usual white tablecloth, we can use individual place doilies for a colorful note. To make these, cut out oblongs of white crepe paper, then cut cross-grain strips of blue crepe paper two inches deep and cross-grain strips of red crepe paper one inch deep. Gather these strips with the ruffling attachment on your sewing machine and sew them around the edge of the white doilies. In the center of the table arrange a low bowl of red, white, and blue flowers, and place three-branched candelabra holding red, white and blue tapers on either side. You will want very special food to go with this gay table, so we suggest the following patriotic menu:

Patriotic Dinner

Consommé (read;-to-serve) — Toasted Whole Wheat Wafers
Mixed Sweet Pickles — Stuffed Spanish Olives
Sliced Barbecued Fresh Ham* — Scalloped Sweet Potatoes and Apples
Buttered Whole Kernel Corn
Fresh Vegetables in Tomato Aspic*
Hot Rolls — Butter
Washington Cream Pie* or Cherry Pie
Coffee — Red and Blue Mints

(*) indicates recipes given below

Barbecued Fresh Ham—Remove skin from 1 small fresh ham and sprinkle ham with salt and pepper. Make a sauce by combining ¼ cup Pure Cider Vinegar, 2 tablespoons Prepared Brown or Yellow Mustard, 1 small bottle Tomato Ketchup and ¼ cup brown sugar. Mix thoroughly and pour over ham. Bake in a moderate oven (375° F.) for 3 or 4 hours, depending upon size of ham, basting frequently with the sauce. Remove pork from pan, drain off the excess fat from sauce and thicken sauce slightly. This hot sauce is also good served over the cold, sliced pork.

Fresh Vegetables in Tomato Aspic—Soak 1½ tablespoons granulated gelatin in ½ cup cold water. Combine and mix thoroughly 2 cups Tomato Juice, 1 medium onion, sliced, 1 stalk of celery, 3 sprigs of parsley, 2 tablespoons Pure Cider Vinegar, 4 cloves, ½ teaspoon salt and ¼ teaspoon Pepper Sauce. Simmer 15 minutes, then strain. Add hot liquid to gelatin and stir until dissolved. Partially congeal, then add 2 cups chopped fresh vegetables (celery, green pepper, cabbage). Pour into individual molds and continue chilling. Serve on crisp lettuce and garnish with Mayonnaise.

Washington Cream Pie—Cream ½ cup butter, add 1 cup sugar gradually and continue creaming. Add 2 well beaten eggs and beat until light and fluffy. Sift 1¾ cups all-purpose flour (sifted once before measuring) with 2 teaspoons baking powder and ½ teaspoon salt and add to butter mixture alternately with ½ cup milk. Pour into round layer cake pans (8 inches in diameter) and bake in a moderate oven (375°F.) for 20 to 25 minutes or until cake springs back when touched lightly with finger. Cool, then place a custard filling between layers. Beat ½ glass Currant Jelly with a Dover egg beater until smooth and spread evenly over the top of the cake.

Custard Filling—Scald 2 cups milk. Combine ¾ cup sugar, ¼ cup flour and add to scalded milk. Cook over hot water, stirring constantly, until thick. Add several tablespoons of this mixture to 2 slightly beaten egg yolks, mix well, then pour back slowly to custard. Cook for several minutes longer. Remove from fire, then add 1 tablespoon butter and 1 teaspoon vanilla.

MODERN BREADS

HALF a loaf, isn't such a bad portion after all—providing it's half bread and half delicious fruit which makes the loaf not only more easily digested, but very delicious. The modern trend is for serving more fruits in breads, muffins, biscuits, etc. Modern hostesses find it a most convenient way to provide the desired afternoon tea breads, as well as breads for everyday meals.

Decorative and Delicious

Cranberry Corn Muffins: Beat one egg, add two tablespoons sugar and one cup sour milk. Then add the following sifted dry ingredients: one cup flour, one cup cornmeal, one-half teaspoon soda and one-half teaspoon salt. Stir in three tablespoons melted butter and one-half cup canned cranberry sauce, using the thick part of the sauce instead of the juice. Bake in buttered muffin tins at 400 degrees for from twenty to twenty-five minutes. This makes twelve small muffins.

Pineapple Nut Bread: Sift together the following dry ingredients: two cups flour, four teaspoons baking powder, one teaspoon salt and one-fourth cup sugar. Add one egg well beaten, one cup milk, three tablespoons shortening and one-half cup crushed pineapple which has been very well drained. Then add one-half cup of nuts. Bake in a greased loaf pan in a moderate oven, 350 degrees, for one hour or until done. Makes a medium-sized loaf.*

Chinese Prints The Latest Whimsy

Flower Patterns Are Pointed Up With The Same Flower At Shoulder Or Waist

Chinese prints are whimsy of the moment and growing smarter every day. Brilliant, shaggy flowers and tiny, neat designs in Chinese colors—gold, green and lacquer red—are the bases of the patterns. If one has a flower print, the tricky thing to do is to wear the same flower on one shoulder or at the waistline and top the costume with a big, peak-crowned Chinese coolie hat, always supposing, of course, that the hat is becoming.

The variation of polka dots on spring prints is legion. Egg dots, widely spaced, dime dots, quarter dots, fifty-cent dots, pin dots, stars, rings and arrowheads. And the colors are just as merry—wine on aquamarine, brown on yellow, navy on orange, white on raspberry.

First Lady's Three Points

Mrs. Franklin D. Roosevelt, the wife of the President, has laid down a three-point program for American women. Speaking before the international dinner of the General Federation of Women's Clubs, she urged American women to try to get a better knowledge of the people of foreign countries; to help in improving housing conditions in this country so that every American family may have a decent home; and to help promote a study to determine what business and industrial activities may be transferred from large cities to small towns so that the purchasing power of the people in the lesser places may be restored.

Richard Halliburton Next At University

Richard Halliburton, world famous author and traveler, will be the speaker at the University Hour at Mitchell Hall next Thursday night. He has traveled extensively in all parts of the world and is the author of many books dealing with his travels. His "Royal Road to Romance" and its companion volumes have been best sellers for a number of years.

IN FASHION NOW

Suits! Suits! And we see everywhere the silhouette of square shoulders and slim hips. The length of the tailored jacket is usually about twenty-three inches or reaching about to the middle of the hips. The most popular length of the skirt is about thirteen inches from the floor. Herringbone weaves lead in popularity for the tailored suit.

For afternoon or luncheon we see silk suits. The sheer woolen dresses with grosgrain ribbon ribbon jackets in contrasting color are also very striking.

Coat dresses, some closing diagonally from the right shoulder to the left side, use a variety of unusual buttons. For golf frocks, buttons shaped like miniature tees or balls are used. Others have buttons shaped like coiled rope, peach kernels, gold or silver money and even spools.

Colored hose are growing in popularity with the younger set.

Neat little boutonieres of violets, marigolds or carnations with gloves to match, are slated for spring wear with the new suits.

As the skirts get shorter, more importance is attached to the feet. Patent leathers in blue and black will be the proper footwear for that dressy ensemble. Later in the season, the shoe with the square toe, square heel and tongue will be what you need.

Formal Attire

Among the most striking new ideas for "after-five" and dinner occasions are the sophisticated dinner suits—shamelessly mannish jacket costumes with slim floor-length skirts and high waistlines. Of severely black broadcloth, silk faille or bengaline, their blouses of pleated satin, filmy organdie and lace or eyelet lawn achieve a contrasting note of femininity.

Formal gowns whose outstanding success in southern climes will continue into Spring include exquisite net creations, often stiffened with horsehair at the hemlines, diaphanous chiffons and tulles, slinky white satin, or sheer taffetas printed with exotic tropical motifs. You'll even see extremely youthful evening frocks debonairely fashioned of glazed chintz, with perhaps pleated white pique outlining the decolletage.

On many gowns luminous jeweled notes make intriguing accents.

Discovery of Oxide

French zinc oxide was invented by LeClaire, a French painter. Titanium oxide was discovered by Rossi, a French chemist working with Barton, an American chemist, at Niagara falls.

PEAS PARADE

IT'S a grand sight, between-halves at the foot-ball game, to see the boys parade. For boys will be boys whether they are old-grads with feathers in their hats or students in raccoon coats.

It's a sight worth seeing, also, between soup and dessert when peas parade to the table in gay and appetizing dishes. There's still another parade which takes place daily in your grocery store—a parade unheralded by the grandiloquence of a drum major—but important nevertheless.

From Midget to Giant

And that's the parade of canned peas of all sizes—important to the housewife for her various needs. Did you know, for example, that there are available both wrinkled and smooth-skinned varieties of peas, as well as peas packed by sizes which number from 1 to 6? Number 1 is the smallest size pea. They are more expensive because fewer of them are canned, because it costs more to can them—and not because their flavor is superior. There's something for the woman who budgets to keep in mind!

Some packers can a blend of sizes, 3, 4 and 5, called "run of the pod." The number 1 size pea makes a nice garnish for steaks, chops, etc., whereas the larger sizes are better for vegetable dishes.

Besides kinds and sizes, there are also grades of peas—Fancy, Extra Standard and Standard. So next time you go shopping for peas—think twice before you speak. Get the sort of peas best adapted for your particular need.*

Novel Fabrics For Spring

Metal, which has been freely woven into materials during the past season in order to give a sparkling effect, is to play a still more important part in the spring fabrics, a new material being made entirely of metal which glistens with rainbow colors. Other novelties include a fine worsted into which tiny metal beads are woven at spaces of half an inch, and a fascinating material combining wool, cellophane, and colored metal strands in a single complex texture.

Staple fibre or spun rayon can resemble either silk or cotton, both being produced in large quantities to meet the demand for luxury materials. They replace extensive silks which formerly came from abroad, and can also be used for tennis frocks, lingerie or furnishing fabrics.

As staple fibre, unlike rayon, needs to be spun, it offers employment to all sections of the industry, and can be spun without producing waste or fine dust which is so trying to the cotton worker. Another advantage is that it has a stable price and is, therefore, not subject to fluctuations due to crop failures.

PRESCRIPTIONS
PAXTON'S CUT RATE
PATENT MEDICINES

In Black and White

The jacket of this jacket-and-dress suit is of black taffeta with a white faconne design and velvet bows. The dress is of thin black crepe with velvet sleeves and a bow at the neck. The suit is by Maggy Rouff.

One's Inclinations

It is very pleasant to follow one's inclinations; but unfortunately, we cannot follow them all: they are like the dragon's teeth sown by Cadmus—they spring up, get in each other's way, and fight.

Country Women Will Hold Convention In Washington In Spring

During the week of May 31 to June 6, 1936, farm women from all over the world will turn their eyes toward Washington, which is to be the scene of the Third Triennial Conference of the Associated Country Women of the World, according to Grace E. Frysinger, senior home economist in the U. S. Department of Agriculture and United States chairman for the conference.

Miss Frysinger, who is also a member of the executive committee of the international association, reports that representatives and delegates from the following countries as well as the United States will bring the attendance figure well over the 1,000 mark: England, Union of South Africa, Kenya, New Zealand, Australia, India, Germany, Sweden, Norway, Canada, Finland, Czechoslovakia, Holland, Estonia, Nairobi and Palestine.

The program will contain the names of women known over the entire world because of their interest in the problems of country life. It is the plan also to have an exhibit of handicrafts made from farm-grown products from each nation. A special exhibit of rare antique laces and embroideries from Europe is also to be shown. The farm women of the United States who will attend the conference will be greatly interested in the exhibits of leather work from France; examples of spinning and weaving from Scotland, Norway, and Sweden; the lace, embroideries, and hand woven linens from Switzerland; the baskets and upholstery from Scotland; and the pottery, rugs, and baskets from British Columbia. There will also be an exhibit from the farm homes of the United States, especially the work carried on by the Home Demonstration Clubs in the various States.

Mother's Cook Book

INVITING DISHES

WHEN cooking carrots add a sliver of onion to the vegetable while cooking, and the addition of a stalk of celery will make the dish, when served with a little butter, quite different.

Mutton and Peas.

Take a piece of lamb or mutton for stewing, simmer in boiling water with an onion, three cloves, two peppercorns and an eighth of a bay leaf for favor. When tender, remove the meat to a hot platter and make a gravy of the liquor from the kettle. Strain and add to it a cupful or two of fresh cooked green peas. More seasoning of salt and pepper may be needed and a half teaspoonful of sugar will make the dish much more tasty. Seasonings are always much more effective if added while the food is cooking.

Date Crackers.

Put a pound of well-washed dates with a cupful of sugar and a half cupful of water in a saucepan and cook until soft and smooth. Cool. Cream together one cupful each of shortening and brown sugar, two and one-half cupfuls of rolled oats that have been parched to a light brown, add two cupfuls of flour, a teaspoonful of soda in half a cupful of hot water. Mix well, roll out very thin and cut into rounds. Place a spoonful of the fruit on the cooky and cover with another.

Cheese Salad.

Dissolve a tablespoonful of gelatin in four tablespoonfuls of hot water, add one-half pound of grated cheese and a pint of whipped cream, season with salt and paprika with a bit of cayenne. Pour into a wet mold and chill. Turn out and cut into slices and serve on lettuce with a snappy mayonnaise dressing.

Piquant Relish.

Take one package of lemon-flavored gelatin, dissolve in one and one-half cupfuls of boiling water and three tablespoonfuls of vinegar. Add one finely cut pimiento, one-half a green pepper cut fine, one-half cupful of grated horseradish. If the prepared horseradish is used omit the vinegar. Pour into green pepper shells and chill.

Soft Materials

The spring materials are always the loveliest of the year and this season's are no exception to this rule. First of all, the manufacturers seem to have been to great pains to eliminate all stiffness from the new materials, for even the new taffetas are as soft and pliable as silk crepe. The heavy crinkled crepes have been superseded by those with a smooth, "mat' 'surface and new forms of organza, softer and more drapeable, are being shown by such houses as Coudurier and Bianchini. In fact, Bianchini's outstanding success is a material called "Mignonette" which is a cross between chiffon and organza—an ideal material for the dressy summer frock. Coudurier's new, soft taffetas are another popular success and several of the dressmakers have ordered another novelty of this house, a chiffon printed in gay stripes in floral or geometric designs with a strip of plain chiffon, the color of the background, over each stripe, softening the colors and giving the effect of a loose pleat.

River Jordan Muddy

The River Jordan in Palestine, Christianity's most sacred stream since the day when the first Christian baptism took place in it, is a muddy, narrow and unnavigable little river, running through a wilderness that, as far as is known, has never nurtured one important town.—Collier's Weekly.

Gray Is The Spring Shade

It Makes Striking Teammate For Many Color Schemes As The Spring Hue

Some people—so they say—buy an entire season's wardrobe in a single orgy of shopping. An efficient method of achieving perfection—hats, shoes and accessories all beautifully keyed to costumes right at hand, if you can afford it.

But for those of us whose clothes budget makes buying a piecemeal proposition—a frock one week ,a hat the next, a pair of shoes as one needs them—a carefully worked out wardrobe plan at the beginning of the season is serious business if we are to end with anything but a hit-or-miss jumble of unrelated items that happen to strike our fancy at the moment.

And a basic color plan is most important of all—particularly this spring, when so many new, fresh and utterly different shades are vying for our attention. At least four are good starting points:

Gray is "the" spring shade—tremendously smart, almost universarry becoming, and a striking teammate for any number of soft and bright colors. Under a gray coat, cut straight or swagger in one of the new short lengths, wear a black crepe town frock in a gay print. Wear a gray man-tailored suit, and be devastating with a yellow chiffon tucked-bosom blouse. Spice a gad tweed skirt with a bright green suede jacket or a gray wool sports frock with short scarlet gloves. Pin a huge bunch of violets to the shoulder of a gray semi-sheer afternoon dress and crown the effect with a turban of violets, a wisp of a veil. In the evening, wear gray chiffon with a shell pink velvet sash.

Of if spring means navy, so far as yellow, chartreuse, cyclamen pink and scarlet. And, of course, there's nothing you are concerned, build your wardrobe about this important color. Even with the advent of gray, navy blue has lost none of its chic. It's new to combine it with lighter blue; many navy sheer wool street frocks, cut redingote style, have front panels of pale blue, simulating a dress underneath.

This spring you may have your navy without sound effects—it's the rustle of paper taffeta in frocks and ensembles that you hear. Your navy suit may have a billiard green jacket. Other good combining colors with navy are citron to beat crisp white pique.

If beige is your basic color, wine shades are good mixers. As with gray, beige is smart ensembled with black or a print with black ground. All shades of green are at your disposal. Rust and carrot shades should figure importantly. Brown sheers and brown prints are news for spring—and another good bet with a beige topcoat.

Many smart women prefer black all the year round. Now it's time to add masses of frothy white in fine sheer jabot collars and gilets, as well as youthful accents of starched white pique and linen.

★ SCREEN STARS ★

Miss Lillian Hillman has a contract by which she is to furnish two stories a year for the nice little sum of $3,500 a week. Two years ago she was receiving $40 a week in the same studio as a reader.

Paul Cavanaugh and his sister, Lady Paget, who has been visiting him, sailed last week for London. Mr. Cavanaugh will make two pictures in England.

Mryna Loy was born in Montana and spent her girlhood on cattle ranches.

Tom Brown, the movie actor, spends much of his time writing short stories and scenarios.

"Hard to Handle" will have as its stars, Fred MacMurray and Carole Lombard.

Robert Douat is much in demand in Hollywood and English studios but he refuses to sign a contract, preferring to free-lance. Unless he is satisfied that a role is absolutely suitable, he turns it down.

Jane Withers' salary has been jumped from $150 a week to $1,000.

Frederic March has special pockets of chamois sewed into his suits so he can carry his tobacco around.

"The Journey to Mars" deals with the exploration of the planet by people of the earth. It will be filmed in full color.

It looks as though "Under Two Flags" will cost about $1,500,000 to make. Miss Colbert had to be substituted for Simone Simon. The press department said Miss Simon was ill but there were rumors that the actress became temperamental.

Douglas Fairbanks says that Hollywood is still "tops" when it comes to making pictures.

A screen musical comedy, scaled down to child size, will soon be made starring Shirley Temple. Forty child dancers will be chosen for the chorus.

Pinky Tomlin was once an amateur boxing champion.

Bill Robinson, the dancer, blames his love of ice cream on his series of appendicitis attacks.

Louis Alberni, character actor, recently filed suit for divorce from his wife. As the cause, he gave his wife's nagging. He declared that she annoyed him so even on the set, that he couldn't work.

Roland Young will spend the summer in England doing the part of Alan Quartermaine in "King Solomon's Wives."

Frances Dee, the wife of Joel McCrea, is debating several offers to return to the screen now that the youngest son is two months old. Joel, Jr., is only twenty-one months of age.

Adolf Menjou ordered a dozen suits just before he was taken ill and had to go to the hospital. Now he is twenty pounds lighter.