# Women's Page

BY A WOMAN



LISA DEL GIOCONDD

How many wonderful, influential women this world has brought forth From the time of Sappho, the first known women poet who lived in 600 B. C. until the present time they have written, sung, acted or worked for the good of humanity. And when they "are not actively known we find them the influence behind the throne" inspiring and leading the poets and artists in their work.

Lisa was born in about 1474. She came of an ancient noble family de' Gheradina. Although her childhood was spent in Naples, she married a wealthy Florentine Merchant Ser del Gioconda. Her husband, proud of her great beauty, employed Leonardo da Vinci, the noted artist to paint her picture, and then and there grew up a mighty freindship between the artist and his model. Physically, morally and interlectually Lisa appealed to the painter, and though she is always described as a faithful wife and mother, yet Leonardo was so influenced by her that everywhere when one sees his pictures there is the same expression and the same inscrutable smile of Lisa. His best known picture of her is the "Mona Lisa" one of the most famous pictures in the world. In 1516 Leonardo was invited to the court of France. Francis the 1st of France cordially welcomed him and loaded him with honors. The artist brought with him the portrait, Mona Lisa and when Francis saw it he gladly paid him $20,000 for it, an enormous sum at that time. Three years later Leonardo died and his famous "Mona Lisa" remained at the palace Fortainableu for over century until King Louis the XIV took it to Versailles. During the French Revolution when so many valuable paintings were destroyed "Mona Lisa" with her inscrutable smile was spared and at last it found a resting place in the Louvre at Paris where it is regarded as the most valued treasure. In 1910 the whole artistic world was shocked by the news that the Mona Lisa was stolen. It had been skillfully cut out of the frame. After a fruitless search for it for many months it was mysteriously returned, and it now hangs as of old, one of the chief ornaments of the Louvre and one of the most precious pictures in France. Although we know little of the latter life of Lisa, yet she is always regarded as one who inspired him to do great things and when we think of the accomplishments of the great painter, electician and artisan we think also of the sweet congenial friend, his model and his inspiration.

## STYLES

### Organdy Hats Smart With Spring Apparel

Organdy hats are the smartest chapeaux for wear with spring tailleurs. The new hats are made of half-inch strips of organdy worked in basket weave. A small cloche is the favorite design and dark blue, brown and green the most popular colors.

### Length of Skirts

The present styles are supremely beautiful. Of course, we realize that they must change, but she feels that the change will be a very slow one that in the immediate future will have only to do with changes in detail but not in general silhouette. Never since the Golden Age of Greece, have clothes shown the natural grace and beauty of a woman's figure to such advantage. No pinched-in waists or flattenedout busts, no knee-length skirts to break abruptly the graceful line of the silhouette, or waistlines placed arbitrarily somewhere about the middle of the thighs.

"And never before, in the history of feminine fashions," "has there been this beautiful and wise distinction between daytime and evening attire." We feel that this distinction will be definitely established for the coming season with evening clothes remaining at ankle-length, daytime clothes not more than 4 inches below the knees and even afternoon clothes not longer than midcalf.

## HOUSEHOLD HINTS

The Bureau of Home Economics of the United State Department of Agriculture gives these directions for washing silk garments of any kind: Use lukewarm and neutral soapsuds. Do not rub hard. Squeeze and work the garments in the suds. Do not twist the fabric. Rinse thoroughly in water of the same temperature, and remove the water finally by squeezing and petting between dry towels. Dry as quickly as possible, but never in the sun. Silk hose should not be ironed, and many other knit silk garments do not need pressing, For crepe de chine and other woven silks, use a warm, but not hot iron, and protect the fabric with cheescloth. The fabric should be evenly damp, but not wet. To keep pongee silk from spotting, iron it dry.

Be sure in packing away your clothes during the summer month to have them clean. The little moth fly is sure to find the soiled spot and lay its eggs there. In storing winter coats it is well to hang them away in a moth proof bag. Powdered tobacco or black pepper are very offensive to the moths.

## RECIPES

### Salmon and Macaroni

1-2 package macaroni
1 can salmon, flaked
2 cups white sauce
3 tablespoons peanut butter
1-2 cup buttered bread crumbs.

Parboil the macaroni for 7 minutes in 2 quarts rapidly boiling water to which 1-2 tablespoon salt has been added. Drain.

In a well-buttered casserole place alternate layers of the macaroni, flaked samon, white sauce, and peanut butter until all are used up, having a layer of macaroni on top. Sprinkle with buttered bread crumbs and bake in a moderate oven 20 minutes.

### White Sauce

2 tablespoons butter
2 tablespoons flour
1 cup hot milk
1-2 teaspoon salt
1-8 teaspoon pepper.

In a double boiler melt the butter, add the flour and blend thoroughly. Add the hot milk and seasonings. Cook for ten or fifteen minutes or until the sauce thickens.

### Codfish, Spaghetti, and Tomatoes

1-2 pound salt codfish, diced
2 cups spaghetti, broken in small pieces
1 quart canned tomatoes
2 bay leaves
1 onion, sliced
2 tablespoons chopped parsley
2 tablespoons olive oil or other fat
1-4 cup chopped olives
Salt if needed

Soak the codfish in cold water to cover for 2 hours or longer—until sufficient salt has been removed—and drain. Cook the spaghetti in boiling salted water until tender, and drain. Simmer the tomatoes and codfish with the bay leaves for about twenty minutes and remove the bay eaves. Cook the onion and parsley in the olive oil for a few minutes, combine all the ingredients and cook for a few minutes longer. Serve hot.

### Scotch Wafers.

2 cups rolled oats
1 cup sifted flour
1-2 cup sugar
1-2 teaspoon salt
2 teaspoon baking powder
3 tablespoons fat
1-3 cup milk

Mix the dry ingredients, add the fat, and mix together thoroughly. Add enough milk to make a dough sufficiently hard to roll (about 1-3 of a cup.) Knead this dough well, roll very thin, and cut with a biscuit cutter. Bake in a moderately hot oven (375 degrees F.) for fifteen or twenty minutes. When cool, the wafers should be very crisp.

### Spagheti, Tomato Salad

1 can Mueller's cooked spaghetti
2 cups tomato juice
1-4 cup cider vinegar
1 small onion, minced
1 1-2 tablespoons sugar
1 bayleaf
1 tablespoon parsley, minced
1-2 teaspoon salt
1-8 teaspoon pepper
1-4 teaspoon paprika
2 tablespoons gelatine
2 tablespoons cold water
1-2 cup sliced, stuffed olives
2 hard-cooked eggs, sliced
1 head lettuce
Mayonnaise for garnish

Place the tomato juice in a saucepan and add the vinegar, onion, sugar, bayleaf, parsley and seasonings. Bring to boiling point and cook for 1 minute stirring constantly.

Soften the gelatine in cold water, then dissolve over boiling water. Pour the hot tomato mixture over the gelatin and blend thoroughly. Strain and pour half the liquid into a mold. Chill.

On top of the congealed gelatine mixture place half the sliced olives and eggs. Cover with the cooked spaghetti and add the remaining olives and eggs. Then add the rest of the tomato gelatine and place in ice box until cold and firm.

When ready to serve, cut in slices and arrange on crisp lettuce leaves. Garnish with mayonnaise.

### Orange Cakes

1-3 cup fat
2-3 cup sugar
1 egg
1 1-2 cups self-rising Washington flour
1-2 cup orange juice
1 teaspoon grated orange peel

Cream the fat and sugar together until the sugar grantules have dissolved; add the egg; beat until well blended; add the self-rising Washington flour alternately with the orange juice; add the orange peel and pour into greased muffin tins or paper baking cups, and bake in a moderate oven (350 degrees F.) about 25 minutes. When cold, cover with orange frosting.


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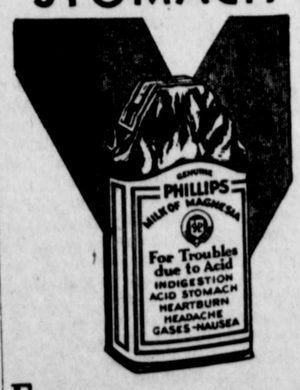
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