Sheets Vary In Quality; Muslin To Percale

Middleweight Muslin Best For Homes. Percale Is Aristocrat

Because they do not know there are five distinct classes of cotton sheets on the market—all intended for different uses—most women are unable properly to compare prices and qualities. The Bureau of Home Economics recently analyzed 39 fairly representative sheets and grouped them as: Heavyweight muslin, mediumweight muslin, lightweight muslin, fine count, sometimes called "utility percale", and percale.

A percale sheet is a different material from the printed dress fabric called percale. It is the aristocrat of sheetings the finest, smoothest, most beautiful, and usually most expensive. Percale sheets are light in weight, but are made of closely woven fine combed yarns with a combined thread count of over 200 to the inch. They contain practically no sizing and wear well if used with reasonable care.

Heavyweight muslin sheets are chiefly used where they have extra hard wear as in institutions. The average homemaker wants a mediumweight muslin sheet. Those with a finished thread count ranging from 70 to 80 in the warp and from 61 to 70 in the filling are satisfactory for ordinary use.

In general, lightweight muslin sheets with a low thread count are coarse and sleazy when the sizing has washed out. They wrinkle under the sleeper, and are neither comfortable nor durable. Often they shrink unduly. On the other hand, very heavy sheets are cumbersome to handle and launder at home. If they go to a laundry to be washed by the pound they add to the bills.

In buying it is clearly impossible to compare a muslin sheets with a percale sheet on either a price or quality basis. To be ideal, a label on a sheet should give thread count, breaking or tensile strength, weight, amount of sizing, length and width, and tell whether it is a first or a second.

THE SPOTLIGHT

Average age of family auto is 4.78 years Ohio survey of million and a half cars reveal . . . too old methinks . . . trailer life rolls on merrily with reports from Lancaster, N. Y., that a couple were married on wheels . . . and from Logan, Utah, where a baby was born in a trailer . . . Studebaker reports a net profit of better than $2,000,000 for '36 . . . booming good news . . . Tin Can Tourists will gather at Mexico City for their annual conclave next year . . . statisticians are still at it . . . latest dope reveals that in a family where the averge member spends from $800 to $1000 annually the expenditure per person for automobile purchase and maintenance runs $38.98 (sounds like a bargain price) or more than is spent for house furnishings and equipment . . . Clayton Butterfield, formerly vice-pres. of Marshall Asbestos, is new ad manager for Bendix Products Corp. . . . Studebaker is awarding service plaques to 682 dealers of long-time service.

Chafing Dish Is Hub Of Small Party Doings

For really grown up people, the chafing dish provides a social center around which the bridge group may gather with distinct pleasure to all and much gratification to the hostess.

And for younger people, the chafing dish will not only prove the mechanism for preparing an endless variety of nice things to eat but the excuse for luring the children into an evening at home.

An expensive chafing dish forms a center of activity around which two or four or six or any number can have a most enjoyable time. It solves the problem of how to keep an odd number of people of assorted ages and sizes all happy and busy and hopeful.

Here are just a few guides to interesting evenings and interested "tummies" . . .

Sea Food A La Hollandaise

1 cup milk
6 tablespoons butter
2 tablespoons flour
3-4 teaspoon salt
1-8 teaspoon white pepper
1-8 teaspoon paprika
Dash cayenne
2 egg yolks
1 cup shrimp
1-2 cup crab meat
1-2 cup lobster meat, cut in cubes
3 tablespoons lemon juice

Pour 1 1-3 cups water into water pan. Heat on fast. Scald milk in food pan. When scalded, pour into cup or small bowl. Place butter in food pan. When melted, add flour and mix to a smooth paste. Add scalded milk, salt, white pepper, paprika and dash capenne. Cook until thick, stirring occasionally. Add slightly beaten egg yolks and stir. Add shrimp, crab meat and lobster meat. Cover and cook 10 minutes on slow. Add lemon juice and serve.

Shrimp A La Newburg

2 tablespoons butter
3 cups dried canned shrimp
4 tablespoons Sherry
1 teaspoon salt
Dash cayenne
4 egg yolks
1 cup coffee cream

Pour 1 1-3 cups of water into water pan. Heat on Fast. Melt the butter in the Food Pan, add the shrimp that has been well drained, salt, Cayenne and Sherry. Cover and cook for 10 minutes. Add cream and beaten egg yolks that have been mixed together. Stir until thick and creamy, approximately 5 minutes.

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RECORD-OBSERVER SNAPSHOTS

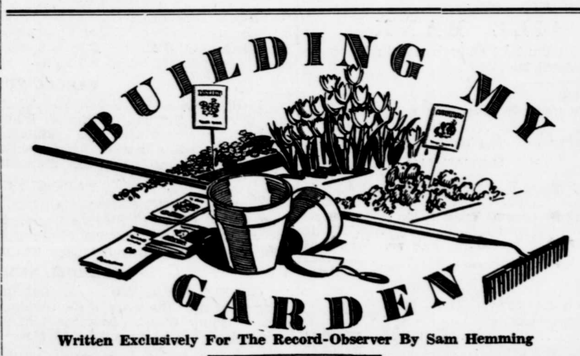
Comedian PHIL BAKER plans to combine business and pleasure this winter. Sundays he will broadcast from New York over the Columbia network and between programs he plans to dash to Florida to get in some fishing in Southern waters.

Cleopatra, famous Egyptian Queen wore Bronze ornaments. Here's Miss Sue Fondrie, wearing a Bronze bathing suit at Tahiti Beach, Miami. Glistening in the sun it shines like armor yet is soft as cloth because it is a mesh woven suit. Bronze, an alloy of Copper, oldest metal of commerce, is rust-proof.

PRESIDENT FRANKLIN DELANO ROOSEVELT—A recent studio portrait of President Roosevelt. He is the first President to be inaugurated January 20th instead of March 4th.

PHIL LORD in two famous roles. At right as the beloved character, Seth Parker. The other as master-of-ceremonies of the popular "WE THE PEOPLE" program heard over the NBC-Blue network Sunday afternoons.

Yachting is a wonderful sport — but we never realized how wonderful 'till now.



Written Exclusively For The Record-Observer By Sam Hemming

ROADSIDE BEAUTY

I enjoy driving through Centreville at this time of the year and seeing what was once a rather unsightly bank now well covered with Forsythia. If the raw bank between the shrubs were covered with honeysuckle it would form a mat of fragrant flowers in summer and would with its evergreen foliage cover the bare ground in winter. We think of Honeysuckle as a weed but after all only a sturdy weed would thrive on a poor clay bank like that. It would only have to be sickled off once a year in the spring to keep it from climbing the shrubs, fences and poles and would be more sightly and less trouble than weeds. The many runners hold the soil and keep the bank from washing and caving down too. America is fast becoming soil conservation conscious and we are beginning to realize what a friend Honeysuckle can be. Those of you who live along the water and have banks that wash will find that honeysuckle will help you too. Just grub out the rooted runners and plant them a foot apart each way.

Another roadside planting that I admire and that promises us future dividends in beauty is the two and one half mile planting of Dog woods along the road from Easton towards Claiborne. Dogwood is one of Eastern Shore's own plants, and with the woods along the rodasides full of this beautiful flower there are no more scenic drives than those through our country lanes. I have heard people telling that the brilliant abundance of wild flowers in California becomes monotonous and their pleasure becomes satiated but I can never imagine seeing too many Dogwoods to suit me.

It is always a pity that in the season of spring flowers there is an open season for those who must wantonly destroy wild flowers. Flowers are to be enjoyed but don't destroy the future supply. For those of you who don't know; it is a crime in Maryland to pick wild flowers without the consent of the owner, aside from the crime of trespassing.

For those of you garden enthusiasts who like to transplant wild flowers please omit the Trailing Arbutus, unless you are an expert plant ecologist failure is certain, and the plant is scarce.

A CRAZY STREAK?

A noted scientist explains how trivialities may arouse hidden manias in apparently normal men and women, driving them to irrational and often cruel acts. Read this interesting story in the April 18 issue of the American Weekly the big magazine which comes regularly with the Baltimore Sunday American. Your newsdealer has your copy.

A new flexible screen of narrow wooden slats can be given any shape, even that of the letter S.

FOUND AT LAST

Q-623—Relief for muscular aches and pains when due to rheumatic disorders, lumbago, etc. Perscription Q-623 has helped thousands of people when many other remedies have failed. Try a bottle today. Price $1.00. We suggest you try Q-Tabs while using Q-623.

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HOLLYWOOD STAR-LITES

By Chuck Cochard

The longest private telephone list in the world is at the Central Casting Bureau, where 22,000 extras are listed. Hello (phone operators) girls, hardly awake after coffee, begin plugging calls at 5 a. m. They woke 320 men with beards the other morning, on behafl of Sam Goldwyn who is making "Hurricane." Real Beards, too, not the glued-on kind that wouldn't hold in a stiff breeze.

Also they roused 56 hill-billies for Warners' "The Deep South" and one organ-grinder for "Seventh Heaven." About 15,000 of the extras are women and children. Some have played before, some haven't.

The newest invention to be added to Central Casting has been the mechanical automatic index files which would give you the names of any type of persons you might want.

These extras for the most part are well paid when they are working. The young lady or gentleman who dresses in formal attire for a picture and uses his own clothes receives $15 a day. The ordinary crowd extra gets $5. If a person speaks a line he receives $25. The average salary of the extra is $7.50-$10.

At the Bureau the other day they asked one strong-looking man, "What experience have you had as an actor?" "Five years, Ma'am," he replied. "Pulling up stakes at Barnum and Bailey's."

—o—

Gentleman Prefer Blondes:

Lovely Barbara Stanwyck will become a blonde for "Stella Dallas." In case yuo didn't know she is a red-head and will have to stick her head nine different times into a tub of dies and chemicals, each of which will make her blonder and blonder. Unbeknownst to the average movie goer is the fact that there are nine basic photographic shades of blonde hair, ranging, in studio jargon from a "Mae West Yellow" to the platinum which Jean Harlow made famous or vice versa. She will be tested with each shade.

—o—

Celluloidville Tattlings:

The daily orchid corsages Marsha Hunt receives are from Jack Dunn, her current romance and Sonja Heinie's former skating partner . . . Herbert Marshall's constant companion these days is Lee Russell, pretty brunette sister of Rosalind Russell.

—o—

Hollywood Stylescope By Hazel May: The bandana handkerchief craze continues to be popular in Hollywood with the female sex. The newest bandanas are owned by Dorothy Lamour, who is at present appearing in "High, Wide and Handsome" with Irene Dunne and Randolph Scott. She has printed squares to tie about her head, under her chin, during daytime hours when she spurns hats. For evening, Miss Lamour, one of the film colony's few and far between long-hiared beauties, ties simliar 'kerchiefs of chiffon, lace or organdy edged in lace. These may be either matched or charmingly contrasting in color to one's suit.

—o—

Star-Lite Flashes:

Tap dancers in M-G-M's "Broadway Melody of 1937" are being selected by the blindfold test. Judges are blindfolded and pick the girls according to how their taps sound . . . The Film Daily Year Book reports a ten per cent gain in movie attendance for 1936. The estimated total is 8,000,000, the nearest approach to the record high of 110,000,000 set in 1930. Other interesting facts were the cost of 500 films produced last year at $135,000,000, with the gross receipts at $1,000,000,000 . . . The highest salary team in pictures is now Fred Astaire and Carole Lombaard who are paired in "Damsel In Distress." Astaire's salary is reported to be $250,000 per picture, while Carole is getting $200,000, they say.

—o—

Coming Pictures:

Now we know the reason Tyrone Power took all those skating lessons. He will be starred with his off-screen girl sweetheart Sonja Henie in "Thin Ice" . . . Gypsy Rose Lee, famed burlesque strip tease dancer, will begin her screen career as "Lulu" in the opus "This Year's Kisses" with Alice Faye and Don Ameche.

—o—

Inside Gossip:

John Barrymore is the actor of the great acting family that has been seeing a certain mysterious blonde. Do you know her?

What famous Broadway producer, now making pictures, has been taking a 20th Century-Fox actress to all the late spots?

That's all for today. Until next week I remain your Hollywood correspondent who say: "Some men would like to see a purple cow, but others would rather see a pink calf!" Cut.

MAKE IT YOURSELF

JULIET

Starched so that it stands out stiffly under your chin, this mesh collar will do wonders for your black dress or for your spring print. It is crocheted in a wide open stitch of mercerized crochet cotton, so fine that it is gosamer, yet sturdy and washable. And this lovely collar will cost only twenty cents. Complete detailed, illustrated instruction may be obtained by sending a stamped, self-addressed envelope to "Make it Yourself"—the Record-Obsrever.

Canned and bottled fruits should be stored in a cool dry place.

—o—

Scum on bottled fruit and jam indicate the presence of fermentation. After having removed the scum turn the preserves into a clean jar and dredge well with fine sugar.

—o—

Taste and smell are the best indications of cheese quality. Personal taste differs so much that cheese should be sampled before being purchased.

Fruit Appetizer Should Be Tart

Try Snappy Dressings On Fruit Mixture

Brand new, and sister to the fruit cup is the now-popular "appetizer" made of fruit. These may be simple fruit combinations served with a French dressing, or they may be a salad mixture. They are served right at the beginning of the meal and removed after the first course or left on the table until the dessert is served. Be sure though, to use crisp, tart mixtures for the appetizer, and serve in small amounts in a lettuce cup, on a small plate.

The dressing is another thing that should be carefully watched. For fruit cups, use the juices of the fruits, fairly tart. For the "little salad" type, use a snappy and full flavored dressing.

Mint Banana Cup

Sliced bananas
Canned grapefruit and juice
Mints, slightly crushed
Green cherries
Mint leaves or mint jelly

Combine ingredients. Pile in sherbet glasses. Chill. Garnish with a sprig of mint, green cherry or mint jelly.

Brown-Eyed Susans

4 oranges
2-3 cup dates, sliced
1-4 cup French fruit dressing
Lettuce

Put dates into dressing and allow to stand while preparing oranges. Pare oranges, as you would apples, cutting a continuous circular peel, removing outside membrane surrounding sections. Cut out each segment separately, leaving center membranes in one piece. Place a mound of dates in center of lettuce leaf and surround with radiating whole sections of orange. Serve with additional French fruit dressing which is made as follows:

1-2 cup olive oil
1-4 cup vinegar
1 1-2 teaspoons salt
1-2 teaspoon paprika
3-4 cup mashed bananas (about 2)
1 teaspoon lemon juice
2 1-2 teaspoons sugar
1-4 teaspoon nutmeg

Combine olive oil, vinegar, salt and paprika. Beat well or shake in a covered jar to form a French dressing. Add bananas, lemon juice, sugar and nutmeg. Mix thoroughly. Chill and serve. Makes about 1 1-2 cups dressing.

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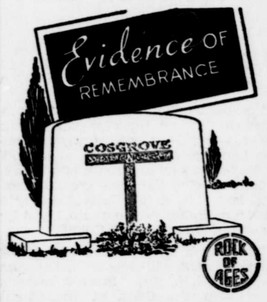

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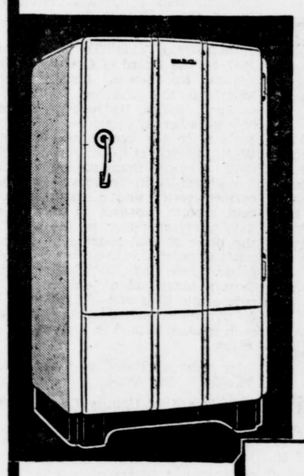

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