

The Woman's Page

What To Wear, And How To Wear It



By LUCY CLAIRE
Fashion Expert for Central Press and The Eccentric

The stage may have lost some of its influence on fashions, but it is still a good criterion to go by for what's what and when to wear it, especially this fall, when there is a slight change in the silhouette. Time was when a famous actress had but to wear a certain material, a certain style, in a popular stage production, and the mode was made. But today there are so many confusing interpretations of the mode, this influence has been watching the performances this

fall one cannot help focusing on skirts. If a bit interested in fashions, it's dip and flare. They dip in the front, they dip in the back and they dip on the side. Longer skirts, says somebody? Well, may be it is a trend toward longer skirts, and some day the dip will become an even hemline. For the present fashion has contented herself with the dip to spare, plunging us into long skirts too soon. The notice today looks almost neglected. It's so plain when we're getting tired to the change in our skirts. All changes, except the weather, come by degrees—green fashions.

Just to illustrate my point, I have had the artist sketch three different versions of the dipped skirt, as seen in new plays. Note the dip is differently interpreted in all three skirts.

Hemline Dip in Back
The first is an afternoon model of beige lace worn by Crystal Hertz. It shows an interesting version of the hemline dipping in the back, and short in the front. With the necks were seen beige kid shoes to match the shade of the lace, and a big, brown velvet hat.

Another version of the front dipping hemline is shown in the second model, as worn by Marion Warring Marbury of the same cast. The gown is of sapphire blueorgette. The flared tulle skirt dips in double points at the front over silver lace. Note that the waistline in both these gowns is almost normal, coming to, instead of over, the hips.

The third model, worn by Jane Cheryl, is a Redfern creation of white velvet. The skirt here dips low in the front and short in the back, reversing the effect of the short in the front, dipping in the back interpretation of the new mode. With this one were worn mother-of-pearl kid pumps, with exquisite rhinestone buckles.

A new idea in Redfern's creation is the scooped waistline, dipping in the front, in keeping with the skirt hemline.

LIVER EN CASSEROLE.
For this dish a fresh beef liver may be used, though the preference is always for calf's liver. Slice a casserole dish with a curbed edge of garlic and butter generously. Slice a pound of liver and rinse quickly in cold water, dry in cold water, dry, dip in melted butter, dust with flour and lay in the dish. Just with pepper and salt, then cover with a Spanish onion sliced very thinly, sprinkle with a tablespoonful of chopped green pepper and celery leaves and sprinkle a teaspoonful of sugar. Cover the surface with halves of white potatoes and turn over all a cupful and a half of stock, or chicken broth. Cover and cook for an hour in a medium oven.

Sane Fat Reduction
Excess fat is unhealthy, unhealthy and unnecessary. Commence a willpower used in your diet; the proportion of exercise, together with a sufficient amount of Rite Ware Fat Reducer, should give you a trim, healthy figure without dieting or without losing youth. One envied and admired by all. It stands to reason, that lazy persons eat improper foods to excess, will not feel right, look lousy. Do not expect Rite Ware to perform miracles, but when sane regimen is exercised you can expect Rite Ware to help you attain your normal weight, and a neat, healthy figure. Rite Ware is a strictly vegetable compound in tablet form. No chemical prescription used for eleven years. Many have benefited and told others of the good results. Be fair to yourself. Try it now. \$1.00 and \$5.00 sizes. (The larger size is more economical.)

SHAIN'S
West Maple Ave.

HOUSEHOLD HINTS

MENU HINT
Apples and gingerbread desserts are a quick meal, the apples could be prepared the day before or early in the morning; then the gingerbread batter could quickly be mixed, poured over an baked while the rest of the meal is being prepared.

Roasted Steak Potato Chips Escalloped Tomatoes Baked Gingerbread with Apples Coffee or Tea

Today's Recipes
Baked Gingerbread with Apples—Cut five large apples in eights and remove peel and seeds. Cook until about half done in a thin syrup made from one-half cup of sugar and one-quarter cup boiling water. Drain the apples from the syrup, put in a buttered baking dish and pour over them a gingerbread dough. Bake in a moderate oven and serve either hot or cold, with whipped cream.

Gingerbread—One-half cup sugar, one-half cup molasses, and four cup shortening, one egg, one-half cup sour milk or hot water, one-fourth cup baking soda, one teaspoon ginger, a little salt, two cups cake flour.

Suggestions Romper Rules
The United States Department of Agriculture has issued a leaflet on materials and best ways of making children's rompers. Romper rules, as compiled at the department for the aid of young mothers was begun in this column last year and are concluded below today.

The belt across the front and the belt at the top of the drop seat should be divided at the side seams so that the front buttons will not have to be unfastened to drop the legs.

Rompers should be generally long between the shoulder and crotch and wide between the legs to assure freedom.

All points receiving strain, such as crotch seams, pockets and pocket tops, should be stayed and double stitched.

The sleeve-opening romper and the triangular or oblong flap romper are best suited to the youngest age.

The color and proportions of the garment should suit the child.

Modern Xmas Best, Magazine Says
Good old-fashioned Christmas cheer, so loudly mourned for these modern days, is a myth. The new-fashioned Christmas is far better, declares a prominent magazine in its December number. "Much has been added and nothing has been taken away unless by our own blindness or folly," it continues.

"Sleigh-bells and Yule log, the far, slow pilgrimage over drifting roofs to the home of childhood, the groning hoard lined with beaming faces, voices lifted in familiar hymns—the old-fashioned Christmas.

JUST AMONG US GIRLS



IT WON'T BE LONG NOW
DO YOUR XMAS SHOPPING EARLY

KEYNOTE OF COLORFUL MEAL IS SALAD, INVESTIGATOR FINDS

The clever and wise housewife cut in pieces, using scissors. Mix hot summer dress if you have contents of a small can of much variety. She thinks of the food dressing when it accompanies, and the made by the same one-third tartaric acid should be served.

A Daisy Salad
Suppose the dinner is a rather heavy one. It may be lightened by served in green vegetable salad dishes.

Decorative Beet Salad
Cook celery in boiling salted water to cover. Drain, chill, and cut in thin slices. Drain halves of canned peaches and fill centers with chopped pistachio nut meats. Cut canned beets in thin slices. Arrange on a bed of crisp lettuce leaves and serve with French dressing.

Romain Salad
Wash one head of romaine and 52 Issues of The Eccentric \$1.50

"A BODY BUILDER - Easy on digestive organs - a moderate thirst producer - Everything nature is looking for!"
Get the habit and cut out heavy meats. Inhabitants of Coast towns are all fish eaters. They are the brawny, boney type; strong and devoid of soft, pussy fat."

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Easy to Prepare - No Fire 15 MINUTES IS PLENTY
PLACE fish skin down in deep pan, cover with boiling water and cover up for 15 minutes. Pour off water and pour over melted butter. Then ready to serve.

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FOR THE TABLE

Veal scallops, mashed potatoes, succotash, beet salad and peach shortcake or pie.
Mutton stew with dumplings, baked sweet potatoes, fried tomatoes, corn on cob and strawberry jelly with whipped cream.
Creamed codfish in green peppers, French fried potatoes, buttered beets, lettuce hearts with French dressing and watermelon.
Sweetbread, glass, mushroom sauce, creamed potatoes, peas, lettuce and tomato salad and fruit farinall.
Baked black lamb, sauce Hollandaise, boiled potatoes, spinach, cucumber salad and snow pudding with cold salad sauce.
Tomato bougie, cold lamb, mint sauce, creamed potatoes, green corn, watermelon salad and Spanish farinall.

Miss Ivy Dean, an Hford, England, climbed a 130-foot church steeple on a dare, and returned safely to the ground.

Reading, Expression, and Dramatic Art

Taught by **Mrs. ALBRIGHT NOBLE**, character entertainer and instructor. Mrs. Noble is a graduate of the Chaffee Noble School of Expression of Detroit, and received special training under the late Edna Chaffee Noble. She has had several years' experience both as an instructor and as an artist, and is at present teaching in the Mabel Green Musical Studios in Detroit and also in Royal Oak. Her pleasing personality makes her a valuable addition to any program, and as an instructor she has been very successful.

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