The Woman's Page

Details Watched In Paris Creations

By M. G. DOEWILL—(Paris)

My greatest joy is in creating evening gowns. It is as a designer of gowns for evening wear that I made my reputation.

In making an evening gown I ask myself first of all if it is Parisian. If the answer is "No," the gown is immediately unmade and never shown in a collection. The demands of Parisian women necessitate such elegant creations that I have found that if I pleased them simultaneously and incidentally pleased the whole world of women as well.

Why do women want to dress with the utmost elegance? Why do they pin that rose at the waist, or those violets?

Women dress to please men, and if there are other reasons, they are quite small ones in comparison to this.

It naturally follows, then, that as only a man can know from a man's viewpoint what men think, only a man can translate this feeling into gowns, and thereby make women appear as they want to appear.

Elegance a Matter of Detail.

Elegant women look for simplicity because they know that they can thereby retain more of themselves—their own lines and own personalities—than when they dress to make observers look at the dress rather than at the one who is wearing it. These women are more careful in the selection of their shoes and hats, I believe, than in the selection of their dresses. Hats and shoes are certainly all-important.

I have seen more than once a woman wearing a beautiful dress which looked ugly because either her shoes or hat was inelegant. And, on the other hand, I have seen women whose dresses were nothing to rave about, but, who, because their shoes and hats were so elegant, lifted their gowns up half way to their own standard and presented an enviable appearance.

This means that elegance is a matter of detail. If the details of a woman's dress are elegant her general appearance could not well be otherwise. In evening gowns I make hundreds of models, with this fact in mind. I like to see, whenever possible, an evening bag for each gown in a woman's tolette. A silver gown and a silver bag, a black gown and a black bag, a gold gown and a gold bag—at once you strike a deep, resonant, harmonious note.

Only Changes in Detail.

Because details are so important, I venture to say that the only changes we will see soon in styles will be changes in detail. The general lines are here to stay, and the devil's horses couldn't take them away for a long time. But small things will always change and give place to fresh ones, to new and different ones, that embody other ideas.

The silhouette will remain slim and elegant, because slimness and elegance are youthful. And women will always want to appear youthful, while desiring to be charming, for the reasons that I have already set forth.

Women have at last found the most beautiful style that could exist, so far as general lines are concerned; and as the lines, by their all-sufficient quality, refuse to be changed—and the very nature of styles is a process of change with time—these changes must be effected without any important reference to lines. The marvelous materials that are being made now make it possible to appear forever new without altering the lines.

Never before were the embroideries so infinitely resourceful, and such beautiful embroidered cloths don't require a complicated robe. In fact, they show to best advantage in simple lines. And women, looking at dresses of simple lines, know at once whether they would like to wear them or not, or if it is not the line that must be considered as a rule—it's the material. The answer comes at once. In the old days women would say: "I should like to wear that dress, but. . . ." And oh! how I hate that word "but," which was the pet-word of women everywhere, lost in the labyrinthine ways of complicated lines. "But it isn't for me," they'd say in chorus.

And now? Why, almost invariably, they say: "How I'd like to wear it!" There's no "but." And if there is a phrase dear to my ears it is that, from the lips of an elegant woman: "How I'd like to wear that gown!" There's not another word to say afterward.

The Individual Touch

What can a woman wear to add that smart "finishing touch?" What can she do that will make her individual—add a something that will give her the longed-for individual stamp?"

Gowns, hosiery, slippers, even jewelry all conform to a certain ever-changing style, but that "finishing touch" is a matter each woman must decide for herself. The smart woman gets it and rejoices, the other woman just misses it.

Look in the glass and decide for yourself. No one can help you. It must be your own original thought that will add the thing you need. Try arranging a scarf at your throat some new way. Take beads and twist them in some odd fashion. Get a piece of chiffon and make a bow of it for your shoulder, your hip or even the edge of your skirt.

Give yourself an individual air. Do all that fashion demands and then add your own personal touch and you will be smart!

(© by the Bell Syndicate, Inc.)

Through a Woman's Eyes

By JEAN NEWTON

Look Not Upon His Stature

One of my young friends writes me about a problem which though really old, is ever new to those into whose life it comes.

She had been undecided between two young men. Then suddenly her doubts cleared and she knew.

The good looking one of more prepossessing appearance had revealed himself as selfish and egotistical. He told her he loved her, but she discovered he could love no one better than he loved himself.

And this revelation helped her, she says, to appreciate the real value of the other man whose fine character and real devotion had earned her admiration and respect, and now she knew her love.

She loved him in spite of his unimpressive manner, in spite of his plainness, in spite of the fact that he is half a head shorter than she.

She knows that his modesty cloaks not only an admirable character, but a mental caliber which must work its way to success. Indeed, she says, he has already shown more success than his flashing and conceited rival.

But—"It's the impression he makes. He looks so insignificant, and my friends, thinking that I have not yet decided, do not hesitate to tell me so. Unfortunately I am tall, and this makes all the more conspicuous his small stature and—it is true—his insignificant appearance. My family and my friends say if I married him I would always be conscious of this and would not be happy. Do you think I am making a mistake?"

No!

With all my heart I say to you and to all other girls whose better sense may be waging battle with superficiality and false standards—No! Your only mistake is in weighing in the same scales with honor, manliness, worth and true devotion such flim-flam as the impressiveness of a man's appearance or the manner of a cavalier.

Certainly, all other things being equal, it would be very nice if we could all be Dianas or Apollo Belvederes. But to choose between such and substantial things!

You are not going to live with an appearance, but with another character and heart. These are the substances that will control, in a great measure, your future happiness. Therefore you must think of them—not of the shell.

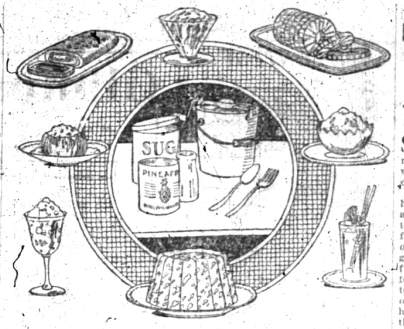
Good looks would make a poor substitute for a mentality to pal with yours. If you are at all exacting, they would hardly satisfy your longing for companionship; and as a steady and exclusive diet they are quite likely to palt.

A handsome head will not take the place of the heart that would cherish you or the character that would provide for you and sustain and comfort you in dark as well as in sunny days.

And when you are married a devoted glance from your husband is worth more than his ability to charm other men's wives. Then it is his real self and his attitude to your real self that will count—nothing more.

You are marrying for your happiness—not to impress your friends.

Take the real man who has inspired your love, little girl, and much happiness to you!



DELICIOUS FROZEN DESSERTS

WINTER is an excellent time to think of luscious frozen desserts, since most people eat more rich foods during the cold weather than at any other time—heavy roast meats, rich dressings, candy, cake and whatnot, and the housewife who uses forethought will have on her menu lists some light deserts, easy to prepare, but tempting and attractive. Frozen desserts are especially good.

From the eternal summer-time of Hawaii comes pineapple, to add its golden color and its tropical flavor to these iced delicacies. Hawaiian pineapple is especially adapted for desserts because its rich juice contains a digestive property which aids in the digestion of meats.

Frozen Pineapple Bisque is a delicate but delicious dessert simple to prepare. Boil fifteen minutes, two cups water and one cup sugar. Add the syrup drained from a medium can of crushed Hawaiian pineapple and freeze. Before the mixture has frozen hard, fold in the crushed pineapple, from which the syrup has been drained, and one cup whipped cream. Pack and allow to stand one hour before serving.

Pineapple Frappe Hawaiian combines crushed with sliced pineapple in a novel and pleasing way. Mix one cup sugar and two cups water. Boil for twelve minutes. Cool, add two cups ice water and contents of a medium size can of crushed Hawaiian pineapple with three tablespoons lemon juice. Freeze to a mush, but do not repack. Have ready the slices from a medium can of sliced Hawaiian pineapple and place one slice on each plate. Pile the frozen mixture on the slices of pineapple, and top each with a maraschino cherry. Serve as soon as possible.

A more substantial dessert is Frozen Pineapple Custard. Heat two cups milk. Mix two tablespoons flour, two cups sugar and one-eighth teaspoon salt. Add the hot milk, cook in a double boiler, stirring until mixture thickens, then cook ten minutes. Pour onto one beaten egg, return to double boiler and cook three minutes longer, or until mixture thickens, stirring constantly. Chill thoroughly, add one cup cream and contents of small can of crushed Hawaiian pineapple, well drained. Freeze and serve.

A pineapple dessert which is so simple that you can make it in a moment and go away and forget about it until time to serve, is Frozen Pineapple Slice. Pack a large can of Hawaiian sliced pineapple in ice and salt, as you would ice cream, and allow it to stand for three or four hours. Add whipped cream before serving.

Cleaning Hints

By WANDA BARTON

Cleaning days have lost many of their terrors for modern housekeepers with the advent of modern methods. The vacuum today instead of sweep. Dustless dusters polish as they go. Carpets are almost a thing of the past and rugs are sent away for the big cleaning. Yet there are some old housekeepers who cling to ancient ways, some good, some bad. The good are worth remembering and may be used to aid the new ways.

Dampened leaves, moist wadded paper, damp sawdust, or any of the new scatter powders, may be used over rugs to take up the dust, even with a vacuum, as they were with a broom. They help the modern cleaner, though they are not a necessity.

Instead of using old clothes or sheets to cover things on cleaning day, get gray glazed cambric and make dust sheets of it. The cambric is cheap and excellent for the purpose. If snappers are sewed on the under sides of curtains and draperies they may be snapped up out of the way while the work of cleaning is going on.

Brush down walls and backs of pictures with a long-handled, soft brush before sweeping. There is a telescope-handled brush that lengthens to six feet when needed. Use the narrow brush that has a pointed brush on the other end of the handle for over-stuffed furniture. Use a stiff bristled painter's brush for the woodwork, baseboard and window frames. Also for the ornamental work around mantelpiece. Women who do not own vacuums but who have good carpet sweepers say that to run the sweepers over the rugs aired, then use a broom, saves a lot of dust from flying.

Dustless dusters are good for woodwork, soft flannel dusters for fine furniture, old silk dusters for pianos, for they do not scratch the polished surface. Where finger marks show on furniture go over it with lukewarm water and white soap and a soft, clean cloth. Dry the surface with a clean, soft cloth then go over it with furniture polish. The polish must be rubbed down with another clean, soft cloth. Spots may be washed from painted furniture in the same way without polish.

FOR MEATLESS DAYS

Wipe filets of haddock and place on a floured platter. Dust with flour, salt and pepper, almost cover with milk and dot with butter. Bake 25 minutes in a moderate oven. In the meantime empty and drain a can of shrimps. Heat the shrimps in two tablespoons of melted butter with a little salt, pepper and minced parsley. Garnish the filets with this, and if there is room on the platter heap mashed potato on each end and dust it with paprika, and place overlapping slices of fried egg plant at either side.

KITCHEN CUPBOARD

By NELLIE MAXWELL

Ways With Meats

SOME of the following dishes may be prepared from left-over meats; these are but suggestions which may be varied to suit the occasion:

Chili Stew.—Take one and one-half pounds of round steak, one and one-half tablespoonfuls of butter, one and one-half tablespoonfuls of olive oil, six tablespoonfuls of chopped onion, four cloves of garlic, one and one-half tablespoonfuls of worcestershire sauce, three teaspoonfuls of chili powder, two teaspoonfuls of salt, three cupfuls of canned tomatoes, one and one-half teaspoonfuls of flour. Grind the steak or cut in small bits, melt the butter, add the oil in a deep frying pan, add onion, garlic and fry until a light brown. While frying, add the worcestershire sauce, and chili powder, salt, mix well blended. Pour in enough water to just cover the bottom of the pan, add the meat and almost cover with water. Cook slowly for fifteen minutes, then add the tomato and salt. Blend the flour with a little tomato juice and add to the stew, then place in a lipped dish and bake in the oven for an hour. Served with rice or noodles.

Veal Pie.—Cook a piece of veal from the neck or any cheap cut until tender, with small pieces of salt pork. Cut into bits and arrange in a baking dish, add celery seasoning, cover with a rich biscuit crust and bake for 1 hour.

Chili Con Carne.—Take a half pound of lean and fat pork (fresh), add one and one-half pounds of round steak, put the meat through the meat grinder. Brown in some good sized sliced onions, add the meat, one dried chilli pepper, two quarts of tomatoes, salt, pepper to taste, three tablespoonfuls of chili powder and cook slowly three hours. Then add two cans of kidney beans, heat up the whole, stand to cook another half hour. Serve hot.

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Treatment For Favorite Foods

By HANNAH WING

You have no idea how delicious a cranberry pie can be until you have made one with eggs and butter. Then it becomes rich and tart as well as tart and pleasant.

Two cups cranberries, one and one-half cups sugar, one-half cup cold water, two eggs, one tablespoon flour, one tablespoon butter, one-half tea-spoon powdered sugar.

Make a cooked syrup of the granulated sugar and water. Add the cranberries and cook them until they break open. Mix the flour with the egg yolks, rub until smooth, thin with a little of the cranberry syrup and stir into the cranberries. Cook gently until thick. Add the butter and the lemon juice. Cool and bake in a pastry shell. Cover with a meringue made from the egg whites and the powdered sugar.

Do you ever realize that a very satisfactory sandwich filling could be made from calves' liver, which if not quite as luxurious a place de fois gras is at least much finer and very tasty, indeed.

Purchase two pounds of calves' liver and have it larded with five or six strips of salt pork. Score the skin of the liver slightly in several places and plunge into boiling water for a few minutes to loosen the skin. Remove and peel off the skin. Wrap the liver in a clean piece of greased muslin as you would a pudding, and boil slowly in water to which has been added a half-teaspoonful of salt, a sliced onion, two bay leaves, four cloves and a fourth of a teaspoon of poultry seasoning. Remove from the water when tender and let it become cold. Slice very thin and use as a luncheon meat, or in sandwiches. To make the sandwich paste grind the liver through the fine knives of the meat chopper, add one-half cup of melted butter, salt, pepper and a little cayenne. Moisten with the water in which the liver was cooked to make a paste. This may be kept in glass jars in the ice box for some time.

Another savory meat that is useful when one wishes to economize on a cheaper cut is pickled beef. This is not at you may think—the usual corned beef but a meat made for the occasion. Buy three pounds from the lower round, wipe the meat and cover with a mixture of water and vinegar. Add a teaspoonful of salt, six sliced onions, several bay leaves, cloves and peppercorns. Let the meat stand in this mixture for 24 hours and then simmer in the same mixture until tender. Brown as for pot roast and serve with a gravy made from the drippings in the kettle.

About The Kitchen Floor

Are you trying to decide how to treat the kitchen floor? Shall it be stain, wax, varnish, shellac, oil, paint or linoleum?

There is a vast difference in the appearance of these and of course you want an attractive floor. The amount of labor required to apply the finish is worth considering. A kitchen floor should have a good wearing finish; one that is easy to keep clean. It is wise to select one that will not be spoiled by water—wax and varnish are not impermeable to water, hence are not recommended for kitchen floors. If your kitchen floor is cold and you desire a comparatively noiseless floor, you will select linoleum. The kitchen floor should be comfortable to walk and stand on, so that eliminates a slippery finish.

In making a decision, therefore, it is advisable to compare the desirable and objectionable qualities of each finish and consider these in relation to the requirements for an ideal kitchen floor and your floor in particular, then select the one that scores the most points in favor.

Leads Nurses

Central Press Photo

Janet Geister.

Janet Geister, Elgin, Illinois, has been chosen director of the American Nurses Asso. with headquarters in New York City. She succeeds Agnes Dean, resigned. She is the first western woman to be given the honor.

Know Your Sweetheart by His Handwriting

By EDNA PURDY WALSH
Editor, Character Reading Magazine.

Is He Critical?

A critical nature can get the owner into trouble quickly if destructively used. Many who criticize with the intention to help are often misunderstood. These people are forgiven if they write that with a sharp point to the right and instead of making sharp pointed loops to the looped letters these loops are well rounded. The habitual critic always looking for the fault in whatever he looks at, is constantly making lower t's, g's and s's with a sharp like point. Such formation of letters shows an habitation to sting with the tongue. Sarcasm is connected with the critical trait in such writer.

The general appearance of the script is clear cut. Many angles are to be found in this style of writing.

Well rounded letters are made by the easy going person who has no desire to reform anyone or perfect anything. The person who is not critical is always known as the good natured fellow, but he seldom accomplishes any lasting work that lives after him.

Flying t bars indicate the writer that will go to extremes in his criticism.

Note—Do not make great judgment and chart based on writing are studied graphology.

Living up to his name, Jay Walker of North Cambridge, Mass., aged 4, got in front of a moving automobile and had his nose badly scratched.

52 Issues of The Eccentric, $1.50.

Hints For The HOUSEWIFE

You would be saving electricity if you did not stop to fold each piece when ironing. Put up a line and hang the ironed pieces on this. Then fold them after the iron is turned off.

You might avoid the bruises made to your fingers by the twisted wire handles of the egg beater when you use it. Just wind thick thicknesses of adhesive plaster around the handle.

Sprinkle a little sugar over the top of puddings after they become hot. This will prevent the formation of top crust, especially in such puddings as tapioca or cornstarch.

If you have no flour dredger, take a tin of convenient size, punch a number of holes in the lid, and this will answer every purpose of the more expensive article.

To remove the cloudiness which comes over highly polished furniture wash it with a sponge and tepid water and rub it dry with a wet chamois wrung but of cold water. A dry chamois streaks the surface and does not remove the blur.

After removing any stains and spots on linen, wash it in warm suds. Do not starch but treat as follows: Hang out very straight on line, with warp threads across line. While still slightly damp take from line, fold carefully and evenly and iron dry. Begin ironing on wrong side, finishing on right. Use only a moderate hot iron.

After using a bowl of starch do not throw away what is left. Let it stand and when the starch has dropped to the bottom pour off the water. Place the basin in the oven for five minutes. The starch will be found in hard cakes and can be put away ready for use another day.

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