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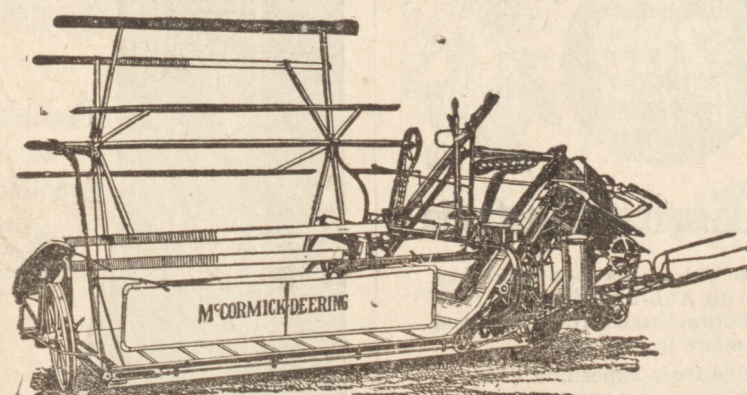
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... OF ...
Interest to Women
WHAT'S WHAT FOR A BOILED DINNER

Cabbage Fits In Well With Carrots, Turnips and Onions, and Also Has Its Own Place

(By Edith M. Barber)

There are so many things which can be done with cabbage, especially the new green cabbage with its curly shaded leaves. How about cooking it five or six minutes after slicing and dressing it with melted butter or cream?

Although cabbage has made a new place for itself on the menu since it was discovered that when cooked a short time, it provided a delicate vegetable for the meal, there are still persons who exclaim when it comes to the table in its modern form. By the way, the boiled dinner of today demands cabbage, carrots, new turnips and onions, if you like, each cooked separately and just to the right point for serving around the boiled corned beef. Perhaps you are saying that you have not enough room on top of the stove! In this case you might bake the vegetables in covered pans in a small amount of water, or use if you have them, triple pans.

And then there are all the salads! With boiled dressing, with mayonnaise, with French dressing. Minced onion belongs in cabbage salad no matter what dressing is used. A little minced green pepper or pimiento will add color and some flavor and, although it may sound strange, cut canned pineapple is delicious with cabbage and pimientos held together with mayonnaise.

Scalloped Cabbage

4 cups shredded cabbage
¼ cup butter, or butter substitute
¼ cup flour
2 cups milk
½ teaspoon salt, pepper
½ cup buttered crumbs

Cook cabbage eight to ten minutes in boiling, salted water and drain. Melt butter and stir in flour. When well browned, stir in milk and seasoning. Stir over fire until smooth and thick. Add cabbage, put in greased baking dish and cover with buttered crumbs and bake ten minutes in a hot oven, 450 degrees F. until crumbs are browned.

Creamed Cabbage with Ham

1 medium head cabbage
¼ cup butter
¼ cup flour
1 teaspoon salt
Pepper and nutmeg
1 teaspoon Worcestershire sauce
2 cups milk
1 cup minced ham

Shred cabbage and boil in salted water five to eight minutes. Melt butter stir in flour and seasonings and when well blended stir in milk. Stir over a low fire until smooth and thick. Add ham and combine with drained cabbage. Place in greased casserole and set under broiling flame for a few moments, until light brown.

ICING TRICK MAKES 'YUMMY CAKE'

(By Frances Blackwood)

Molded Salmon Salad

1 tall can of salmon
1½ teaspoons salt
1½ tablespoons sugar
½ tablespoon flour
1 teaspoon mustard
2 egg yolks
1½ tablespoons butter
¾ cup milk
¼ cup vinegar
1 tablespoon gelatine
2 tablespoons cold water
Dash of cayenne.

Remove salmon from can and discard any bone and skin and flake the fish. Mix the dry ingredients and add vinegar, melted butter and the milk and egg yolks beaten together. Cook in top of double boiler, stirring until thickened. Let gelatine soak in the cold water while this is cooking and when the dressing has thickened, add the soaked gelatine and stir to thoroughly dissolve, then stir in the salmon and pour into a mold that has been rinsed in cold water. Chill. Unmold, garnish with crisp lettuce and serve with cucumber sauce or if preferred serve with mayonnaise.

Cucumber Sauce

1 cup whipped cream
¼ teaspoon salt
2 tablespoons vinegar
1 grated and drained cucumber
Dash of pepper and paprika

If the cream is slightly sour so much the better. Whip it, add the salt and pepper and paprika and gradually beat in the vinegar. Press out all possible of the grated cucumber and fold the pulp into the dressing and serve as directed.

Pineapple Ice

2 cups water
1 cup sugar
3 lemons, juice only
½ teaspoon grated lemon rind
1 can crushed pineapple
1 teaspoon gelatine
2 cups ice water

Let the gelatine soak in one tablespoon of cold water. Combine 2 cups of water and the sugar and cook for ten minutes. Stir in the gelatine, add the lemon juice and rind if you wish but straining is a matter of choice. Add the ice water and freeze either in the usual manner or in mechanical refrigerator. If the latter, beat three times during the freezing process. And in neither case should you freeze the mixture too solidly. This amount makes 10 or 12 servings



BABY'S
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CHANGE STOCKINGS
SIX TIMES IN
AN EVENING

It's In Hollywood, Of Course, Where Stockings Are Oh, So Filmy, and a Season's Hosiery Wardrobe May Cost \$750.

(By Kay Thomas)

HOLLYWOOD, Cal.—When the studio representatives let their hair down, they'll tell you about white fur rugs and toilet seats in the baths of the film stars. You'll hear about the fragile lingerie—when any at all is worn—and the furs and the fabulous dinner parties. Luxury, they will tell you, is rampant. And, while you see it only in the homes of the glamour girls, at big private parties or the opening nights of pictures, it is easy to believe.

Take Willys, the stocking stylist to the film industry. The sheerer he makes stockings, and the more lace he inserts in them at odd places, the more successful he is.

Now that skirts are short, this stocking man adorns knees with lace motifs—butterflies—or two hearts pierced by an arrow.

He puts lace seams up the backs of stockings now, and inserts lace flowers in the heels and toes. It is this man who designed the fridescant stockings for the motion pictures, which photograph in various shades, depending on the placing of the lights.

Marlene Dietrich is reported to have bought from him before her departure for Europe just \$750 worth of stockings. This same woman is said to take six pairs of sandal stockings out with her in one evening. They are so fragile, you see.

When we asked how she had time to exude glamour and change her stockings six times at a given party, no one seemed to know.

Willys sells to Garbo, too, and he says she has a small foot—wears only a 9½ stocking, in case you care.

As for your own stockings, mesdames, in case you haven't \$750 to lay out for them in a single purchase you can prolong their life, according to Willys. Stockings should be rinsed in vinegar before they are worn, because this tightens the threads. He advises that stockings be wrung in a towel after washing, and then either hung by the toes or placed flat, as in fragile stockings the weight of water in drying even might pull the threads.

It will be nice to get back to a town where just sheer or semi-sheer

SEEKERS AFTER
ADVICE SELDOM
HEED IT

(By Vida Hurst)

"I need advice," she confessed, "and I've come to you because you are the wisest person I know."

"You flatter me," he replied. "As a matter of fact I don't like to give advice, because it is so seldom followed."

"But this is the turning point of my life," she said seriously. "And I must be sure of proceeding in the right direction."

"In that case, I shall be happy to help if I can. What is your difficulty?"

"It's about a man," she said, "who wants to marry me. We've been in love with each other for some time."

"That sounds like a very simple problem," he smiled.

"But it isn't. Oh, he's a fine person. Intelligent and good and kind. Everything that any woman would

stockings are displayed on store counters. Luxury, we have discovered, is not a matter what anyone

be proud to claim as her husband. But he's twelve years younger than I am."

"Twelve years?" he repeated. "And how old are you?"

"Forty-six. I can see by your expression you don't approve."

"It's too great a difference," he admitted. "Five or six years might be bridged, but 12 means psychological hazards as well as physical ones. Not that they will matter so much now. It is entirely possible for a man of 34 to love a woman of 46 who is as lovely and charming as yourself, but ten years from now when you are 56 to his 44 or in 20 years when he is 54 and you are ..."

"Don't say it!" she cried. "I can't bear to think about it. There isn't a possibility of the future I haven't already foreseen. It's unwise from every conceivable angle. He may fall in love with a younger woman, or I will become bored and tired of pretending an interest in ideas too youthful for my age."

"I'm glad you realize that," he said relieved. "Because I could only advise you not to marry this man."

"I was afraid of that," she said, sadly. "And I'm sorry. But since talking to you I realize that I'm going to marry him no matter what anyone says."

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