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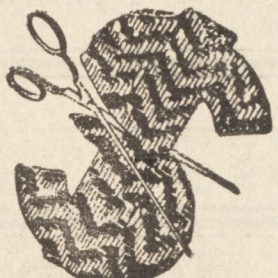
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...OF...

Interest to Women

HOME BREAD MAKING ALMOST LOST
ART BUT HERE'S HOW IT'S DONENothing More Delicious Than Heel of a Hot Loaf
Well Buttered and Served with Jelly

(By Frances Blackwood)

There may be something better than the heel of a home-made loaf of bread, hot from the oven and dripping with butter. But I can't think what just now—unless it's a big spoonful of grape jelly on each bite as you eat it.

This old-fashioned joy is one that should not be entirely denied today's child. And what a rich fragrance that baking loaf spreads through the kitchen!

To make two loaves of bread: Scald one cup of whole milk with a tablespoon of lard and a tablespoon of butter melting in it. Add one cup of water to the scalded milk and let it cool to lukewarm. Put six cups of flour, two teaspoons of salt and if you wish, one tablespoon of sugar into your largest mixing bowl.

Dissolve one yeast cake in a little of the lukewarm liquid. Make a hole in the centre of the dry ingredients and pour the yeast and the rest of the liquid into this and then stir in the flour, working from the middle. Stir as long as you can.

Then measure one more cup of flour and using this a little at a time to keep your hands from getting too sticky, knead and work the dough for about 15 or 20 minutes until it is a smooth, rather elastic ball.

Lift the ball from the bowl and lightly butter the bottom and sides of the bowl. Place the ball back. Lay a cover or a clean cloth over the top of the bowl and set in a warm place out of draughts to rise. (Don't set it on a radiator). The warmer the spot the quicker the dough will rise. It can take overnight in a not too warm kitchen or four or five hours in a fairly warm one.

When the dough has risen so that it is twice as big as when you started turn it out on a lightly floured board and knead it again. This kneading makes a fine grained loaf. Take about five or eight minutes this time. Then cut the dough in half. Knead each

half to a plump little ball, working the cut edges in at the top.

Put in pan, edge side down and nice smooth side up. Punch it out a little so that it conforms to the shape of the pan. Lightly spread the top of the dough with softened butter and again cover with a clean cloth and let stand in a warm place until fully double in bulk, usually two hours in a warm place.

Then put in a moderately hot, 400 degrees F. oven. The dough will rise some more in this oven. When it has risen a little more and before it begins to brown, reduce heat to moderate, 350 degrees F. and continue to bake. It is done when golden brown—and when you can bear your hand on the bottom of the pan. For an ordinary sized loaf this takes an hour of baking.

This amount of dough will make two loaves of bread. But if you wish you can make one loaf of bread and use the rest of the dough for hot rolls or cinnamon buns or doughnuts.

For rolls the dough should be rolled out, cut in rounds, buttered and one side turned slightly over the other for the popular Pocket Book or Parker House type.

For cinnamon buns, roll it out to ½ an inch in thickness, spread with softened butter, syrup, raisins and cinnamon and roll up. Cut in inch pieces and place on a pan that has been generously buttered and spread ¼-inch deep with syrup. Both rolls and buns must rise before baking. For doughnuts, cut the dough, either in small squares or with a cruller cutter. Let rise half an hour and then fry in deep hot fat.

And by the way, try toasted doughnuts and elder for the late supper. Just cut not too fresh doughnuts in half so that the hole is left in each half and toast them, butter and sprinkle with cinnamon flavored sugar while hot. Eat while hot too.

FADED EYELIDS SIGN OF AGE

Have You Been Creaming Yours at Night as Regularly as Your Face?

(By Antoinette)

The other day I saw a woman whose reputation as a beauty was undisputed ten years ago. She is getting on toward 40 now and is skillfully dressed, coiffed, and doted. But like so many women who are getting on in years, she has faded eyelids, the one thing that gives the lie to all other features kept up well.

Faded is the word for them. Foolish is the way this type of woman will keep on putting coloring on her eyelids and dabbing the lashes, too, with youth-attempting color. On the contrary, the effect is even more aging when the contrast between coloring and lid skin condition is marked. Better to leave off the coloring until such a time as the eyelids and the surrounding eye skin area are smoothed into youthful line.

It's funny how many women never will go to bed at night without creaming the face and the throat thoroughly, but because their eyes are needed for seeing, probably, the lids get none of the good nourishing

cream help. It is as imperative to grease and baby this skin as it is to use cream on the rest of facial skin.

When a young actress makes up for an older woman part, half her age effectiveness depends upon eye treatment, along with other peculiarities of age. Which should serve as a tip to the older ones. And, goodness knows, these days it is nothing to see women of 40 and thereabouts with the skin of 30 and younger because they care for the skin with fidelity and regularity. They could do as much for the lids, even though they must close their eyes to pat the cream on and give a little massage.

If you have a dry skin, leave a little cream on the lids after you are through gently patting them. A number of women use their tissues to wipe off the surplus and let quite a little cream remain on the lids and around the eye corners. And good for both eyes and lids is the habit of rinsing them with warmish water and then with cold, using an eye cup for convenience.

YOUTH NOT ALWAYS CHARMING

Older Women Often Win Favor Over Blase Youngsters With Poor Manners

(By Antoinette)

For a time all that you read in the papers would indicate that unless you were a quite young thing with the blase attitude toward life and people your chances for attracting attention were nil.

But now, from what you read and observe, the young ones overplayed their act and youth is not in such high favor, unless it is the real thing in youth with its sweetness, good manners and irresistible charm. Nothing excels the gift of youth when it is that.

I have read a dozen eulogies in favor of the older woman in comparison with the modern young one. Remember that, young women, about the comparison. Because the stamp of disapproval on youth, when it has been expressed, has been earned by

bad mannered younger ones with their total disregard for other people. Never is the comparison made with the charming, adorable young person. As long as you behave with the gracious charm that is your natural own you'll never suffer want of admiration. You have the priceless possession of youth on your side.

It is your raucous laughter that offends, your smart-aleck line of conversation, your contempt for older people, your inconsiderateness of your hostess, your taking over the home when your role is that of guest your excessive drinking, your excessive smoking, your lack of grace generally.

True, there are plenty of you who do not come under the censor's ban. But think it over, young women, and decide with which group you are going to run.

IF YOU DESIRE THAT NEW CHIC
AVOID THE MANY PITFALLS

Buy Clothes That Hide Your Poor Features and Enhance the Good Ones

The road to the goal of smartness is lined with traps from which you must steer clear, if you wish to be well dressed. These are the blunders which you must avoid:

1. Buying frocks and hats which do not 'belong' to your figure or face and which put a damper on your personality and skin.

2. Acquiring a hedge-podge of clothes which do not blend in a coherent wardrobe and which leave you always with 'nothing to wear.'

3. Failure to give enough time to your dressmaker or alteration woman to insure a good fit.

4. Spending more money than you can afford.

Never slavishly follow the mode unless the mode becomes you. Make your clothes hide your poor points and enhance your good ones. Don't try to cram yourself into this season's concave d'apophrym dresses if your midriff bulges. And don't wear very short skirts if you are short yourself or insist upon 'off the face' hats if your nose is large.

Don't buy any color, no matter how new and smart, unless it flatters your skin tone. Avoid green if you are sallow, red if you are florid, gray if you are pale.

Don't expect your clothes to look well, no matter how much you paid for them, unless they are carefully fitted. Don't forget that you have a back and that others see it if you do not.

Don't spend money on expensive

fantasies which last only a fashion

minute, unless you're rich as Croesus.

Much of the work you must do to shun those pitfalls begins before you shop. It starts with a thorough survey of yourself. Get out some recent snapshots, taken when you weren't on guard to see what is wrong with your figure and posture. Then study yourself in the mirror under a far from flattering light. Something is sure to be wrong. Something is sure to be right.

If you have too wide shoulders don't buy a dress with epaulets. If you have a slender curving waist look for a frock to reveal it.

Think where you are going this winter—shopping, to the movies, and dancing—decide what you need. If you spend weekends in the country, you need a smart tweed topcoat and not all the minks in the world will take its place.

First, go shopping once without buying a single thing, to get the 'feel' of the mode, its new lines and colors. Think it over away from high pressure salesmanship. Choose a basic color, black, gray or brown, and make up your mind to stick to it.

Then buy. Generally, it's a good idea to get your coat first, dresses next; hats, accessories and shoes last. Remember your plan and your list. Don't come walking home with a glittering evening bag which you will use a half dozen times bought with the money you meant to pay for a dress you could have worn all winter.

CASSEROLE COOKING BLENDS MEAT
AND VEGETABLES DELICIOUSLY

Here's a Supper Dish, a German Baked Dinner and Kidney Recipe to Tempt the Appetite

(By Frances Blackwood)

Men like casseroles dishes because they look good. Women like them because they save a lot of trouble. There is another reason: the flavor that cooking in a casserole gives to food. Here are three casserole dishes:

Casserole Supper Dish

6 pork chops.
2 onions.
1 can of string beans.
3 or 4 large white potatoes.
1 can of evaporated milk or one can of mushroom soup.
½ cup grated cheese.
Salt and pepper.
Brown the chops quickly on both sides. Place them in a good-sized casserole. Over them place the onions cut in thin slices. Add ½ teaspoon of

sugar, sprinkled over the top. Then add the well-drained and chopped beans. Next the potatoes cut in thin slices and salt and pepper as you see fit. Over all this pour the milk, adding as much of the water from the liquid as you wish. Sprinkle cheese on the very top. Cover and bake in an oven 350 F.

German Baked Dinner

1 small turnip.
1 small cabbage.
3 or 4 potatoes.
3 carrots.
6 medium-sized onions.
1 can of tomatoes.
2 tablespoons salt.
6 pork chops.
Cut the cabbage and turnip into sixths after preparing them for cook

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ing by paring turnip and removing core and imperfect leaves of cabbage. Scrap carrots and cut in half. Pare potatoes and cut in half. Peel onions. Put all the vegetables, arranged neatly in a casserole. Season them. Lay chops on top and season these. Cover and bake two hours in a moderately hot oven. Uncover during the last half hour.

Kidney Casserole

3 veal kidneys
1 cup of parboiled potato balls
1 green pepper thinly sliced
2 slices of bacon
1 onion, sliced
½ cup ripe or green stuffed olives
Seasonings.

Remove most of the fat from the kidneys. Slice, remove vein that runs through centre, then cut slices into cubes. Cut bacon into strips or dice. Fry partially. Add onion, cook until tender, add kidney seasoned with salt and pepper and cook until just done through, add 1 cup of water, the kidney thinly sliced, 1 tablespoon of Worcestershire sauce, 1 tablespoon of sherry, the potato balls and the sliced olives. Stir in 2 tablespoons of butter melted and blended with one tablespoon of flour. When well mixed, put in buttered casserole and bake in a moderate oven 25 minutes.

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THE KING'S DAUGHTERS GO SWIMMING



Princess Elizabeth (left) and Princess Margaret Rose, leaving the Bath Club, London, after enjoying a swim. The King's daughters belong to a swimming class at the Bath Club. They wear the regulation navy-blue suits, and wait their turn just like the others. Princess Elizabeth brings great concentration to bear on her efforts, but Princess Margaret Rose never ceases chattering, so she often gets an unexpected mouthful of water. In spite of this she seems to enjoy her lessons tremendously.