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LOW NECKLINES, BRIGHT PRINTS ARE FAVORED

(By Elinor Williams)

What drooping wardrobes need most during mid-February doldrums is—quick action! A new blouse is just the thing to bridge the gap between now and spring, then later say a blithe "Hello!" to spring with a new suit.

It's easy to see it is going to be a tremendous suit season. That gives blouses a lot to live up to, but they're more than equal to the challenge. Suits are becoming more beguilingly feminine, more softly tailored, and so are blouses. Suits are versatile costumes that can go everywhere you go, and blouses take their cue from them.

Shirt blouses—still the tailor's trim work of art, tailored with dash, but with tricky little touches that are nothing if not feminine. Breast pockets, tucked bosoms, stitching, softer pointed collar, dainty pearl buttons and smart concealed front closing. Colors are far from masculine, lovely clear pastels and brighter shades, especially pink, rose, coral, turquoise and bright, bright blue.

Shirtwaist style—your shirt tale is not complete without one of these lively young short-sleeved blouses with tailored club collar or becoming bow neckline, zippers, tricky pockets, contrasting shirt-stud buttons, or tiny covered ones, with the waistline cleverly shaped by seaming to fit, and I mean fit. Most of these are meant to be tucked-ins, but some have self belts and may be worn as over-blouses. They come in the most delectable shades imaginable. British stripes, polka dots and prints in crepe and sheer linen.

Alluring Chiffon

Afternoon blouses—frou-frou wisps of organdie or alluring chiffon; every wardrobe should have one, positively. These prove beyond a doubt that blouses are important enough to go places after dark, either with a suit or separate skirt, and they introduce the new lower necklines, too. There is crepe with lace-edged ruffles, misty chiffon in delicate flesh tones and pale blue, and crisp organdie with perky jabots to cascade down the front of your suit coat. Of course the more you vary your blouses, the more purposes your suit will fill. With one of these frilly blouses a suit or skirt is appropriate for afternoons and informal evenings. That's certainly making the most of a good thing.

Prints—Right out front for spring, lead by high-fashion paisley. Paris has gone quite paisley-conscious in the spring openings, so the very best thing you can do is wear a paisley blouse with a black skirt or suit. Paisley is fashioned simply, usually with a high draped or low V neckline, natural shoulders, long sleeves, and waistline seamed in a point to emphasize the bustline and slim waist.

Prints are dark or vivid, large and small, thus flattering all figure-types. Persian designs are exotic, yet finely patterned and easy to wear. Larger designs come in flamboyant flower patterns and tropical colors, short sleeves and softly folded V neck.

For mature women there are fine prints scarcely larger than polka dots. Polka dots, too, white on navy, red, and green backgrounds, tailored but not severe, a nice suit blouse with pointed collar, long sleeves and bright buttons.

Or, if you don't want an all-over print, but would welcome a touch for the sake of spring, the blouse, for you is crepe splashed with gay print applique. These are white, thistle, turquoise dusty rose, gray and yellow. The applique adorns the collar, one side of the bodice, or both sides of the bodice, depending on the amount of print you yearn for. A pretty afternoon blouse wears its applique in the center, just below the neckline.

Quints—They are five little playmates, one minute they comb each other's hair and pull it the next.

Jean Hersholt.

Interest to Women**CHIFFON PIES SEEM IN GREAT DEMAND****Recipes Given Today for Peach and Lemon Desserts Which are Mouth-Watering in the Pastry Line****Peach Chiffon Pie**

Baked pie shell
1 cup peaches, halves or sliced
1½ tablespoons granulated gelatin
½ cup sugar
¼ teaspoon salt
4 eggs, yolks and whites separated
½ pint whipping cream
2 tablespoons sugar
¼ teaspoon almond extract
¼ teaspoon vanilla

Drain peaches and puree them by rubbing through a coarse sieve. Measure. To ¼ cup of the puree, add the gelatin and let soak. To the remaining ¾ cup add the sugar and salt and heat to boiling. Stir in the softened gelatin and then, very carefully the well-beaten egg yolks. Cool, this can be hurried by setting saucepan in cold water, then fold in the stiffly beaten egg whites. Whip half the cream, sweeten and flavor with vanilla and almond extracts and fold into the peach mixture. Pour at once into a baked pie shell and chill in refrigerator until firm. At serving time cover with the remaining cream, whipped, sweetened and flavored. The whipped cream may be put through a pastry tube.

Lemon Chiffon Pie

1 envelope gelatin
¼ cup cold water
4 eggs
1 cup sugar
½ cup lemon juice
½ teaspoon salt
1 teaspoon grated lemon rind
Add one-half cup sugar, lemon juice and salt to beaten egg yolks and cook over boiling water until of custard consistency. Pour cold water in bowl and sprinkle gelatin on top of water. Add to hot custard and stir until dissolved. Add grated lemon rind. Cool. When mixture begins to thicken, fold in stiffly beaten egg whites to which the other one-half cup sugar has been added. Fill baked pie shell or graham cracker crust and chill. Just before serving spread over pie a thin layer of whipped cream.

Graham Cracker Pie Crust

1½ cups graham cracker crumbs
One-third cup powdered sugar
¼ cup butter, scant.
Crush graham crackers and mix with butter and sugar. Pat mixture firmly into buttered pie pan. Place

pie pan in refrigerator or cold place. Allow to stand for several hours, then pour in filling.

Graham Cracker Pie Crust

1 cup graham cracker crumbs, finely crushed
½ cup softened butter
½ cup granulated sugar
½ teaspoon cinnamon (optional) according to flavor of filling
Mix cracker crumbs with butter, sugar and cinnamon. Press mixture firmly against the sides and bottom of an eight or nine-inch, well-buttered pie plate. Allow to chill in refrigerator at least one or two hours, then fill.

White Cake with Raisins

2 cups cake flour
2 teaspoons baking powder
1 cup sugar
4 tablespoons soft butter
2 egg whites
¼ teaspoon salt
¾ cup milk
¼ teaspoon almond extract
¼ teaspoon vanilla
11 cup raisins
Sift cake flour before measuring. Recruit three times with baking powder and sugar. Blend in butter. Whip egg whites with salt until stiff then fold in. Combine milk and extracts. Add to other ingredients. Stir until flour is dampened then add floured raisins and beat vigorously for one minute. Bake in two greased 8-inch layer pans in moderate oven, 375 degrees F., for about 25 minutes or in a 9x4-inch bread pan for a somewhat longer time. Frost, if desired.

Spice Cake

2 cups sifted flour
1 egg, well beaten
1¼ cups brown sugar
¼ cup butter
4 teaspoons baking powder
1 teaspoon cinnamon
¾ cup sweet milk
½ teaspoon allspice
¼ teaspoon each cloves, nutmeg, salt and ginger
1 cup raisins, seeded
Cream butter and sugar. Add the beaten egg. Sift flour and baking powder, salt and spices three times. Add to the butter and egg alternating with the milk. Beat thoroughly to a smooth mixture. Flour the raisins and stir in. Bake in a buttered loaf-cake tin in moderate oven about one hour. Frost, if desired.

SWEDISH ROLLS WITH BOILED COD LENTEN DINNER

Not very long ago I had dinner in a Swedish restaurant in another city. Arranged on a large table were an assortment of hors d'oeuvres, "Smorgasbord," as they are called in Sweden, to which everyone helped himself.

Among these appetizers were some delicious cheeses. One interesting one, the waiter told me, was a Danish cheese. It was brownish in color—about the color and almost the texture of peanut butter. It was just slightly sweet in flavor, but very good. Another that was especially delicious was a Swedish cheese full of tiny holes, mild and yet having a tang to it.

We were told that there are many cheese shops in Sweden, selling nothing at all but cheese, in an astonishing number of kinds and shapes and odors. The head waiter said that in Sweden most people like a tangier, sharper cheese than we like here. One that left a little bite on the tongue after it was eaten. And he seemed to think we dine rather daintily, too, for beside the 31 different choices of Smorgasbord to begin the dinner in a restaurant in Sweden, they offer eight courses—with almost as many, and sometimes more, varieties in the dessert course as in the appetizers.

Swedish Rolls

1 cup milk
1 yeast cake
1 egg
¾ teaspoon salt
¾ cup sugar
¾ cups flour
Softened butter
Scald the milk and let it cool to lukewarm. Crumble the yeast cake and slowly pour the milk into it, stirring to dissolve. Add the beaten egg, salt, sugar and one cup of flour and beat thoroughly. Cover and let rise until light and full of bubbles. Then add the remaining flour, knead well and cover. Set in a warm place to rise until fully doubled in bulk. Turn out on a floured board and roll out to about ¼ of an inch in thickness. Spread generously with softened butter and roll up. Cut into slices. Lay these on a buttered pan and let rise until very light. Brush them with milk in which you have dissolved a tablespoon of sugar and bake in a quick oven about 15 or 20 minutes.

SELF-MADE BEAUTIES STICK TO SCHEDULES**They Never Deviate From Daily Pattern of Grooming Duties.**

Continuing the subject of cleverness as applied to beauty reputations a discussion at a gathering the other evening might serve as an illustration. A woman was the conversational topic. Her enormous chic was discussed. Her lovely figure. Her voice. Her manner. Her exquisite grooming.

"And you know," said one present, "I knew her when she was the most ordinary looking girl in our whole crowd. She used to shed tears over herself, believing she hadn't a chance."

Today, if you are clever about your looks, you stand as good a chance as any one of being pointed out as an unusually attractive individual.

As the woman spoken of above, there is just any number of women, yes, and some of these professionals, who've acquired reputations as great beauties, who have made themselves over from tip to toe, so that a meet in with old friends produces just such a scene as described above.

Indeed, it is marvelous what an ordinary looking person can do with herself these days. If she sees she can't be beautiful, she can be smart and devastatingly charming. She can have a good figure and wear terrifically chic clothes. She can do amazing things with herself, but never be just drifting along dreaming about it.

She has her daily pattern of grooming duties from which she does not deviate. She has her regular appointments at the hairdressing salon. She studies clothes for what they can be made to do for her. She may adopt certain individual things that add to her reputation as clever, such as the right costume jewelry or smart bags, shoes, and so on. Study it is, and work it is, out if it eventually turns out a success, as it must, what of it? That's being clever.

Only a united Christian world can stem the rising tide of materialism, or selfishness, of shaken traditions, of crumbling moral standards, and point the way out.—J. D. Rockefeller.

baking dish in layers, sprinkling each layer with flour, salt, pepper and butter. Add the milk and bake in a moderate oven (300 degrees Fahrenheit) until the potatoes are soft.

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