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...OF...

Interest To Women

A REAL ART—APPLYING LIPSTICK

Avoid Haste and Make the Pattern
Match Your Type of Face

(By Antoinette)

Just for fun, said a salesman of colors and containers for lipsticks, let's count how many women come across that threshold with a decently done lipstick job.

The speaker said that women have been wielding lipsticks for a good many years, that manufacturers have anticipated their every possible need in tint and tone, and yet there's much that meets the eye that is not good lipstick application.

The trouble is, I suppose, that we have no standard lipstick pattern to guide us. And then there is our haste which spells considerable lipstick beauty doom.

If we want to achieve an effective outline, we first must study our lips in relation to the rest of our face. If we are square of jaw, for example, we don't want to appear ridiculously out of focus with a bee-stung pair of lips; and vice versa. To effect a harmony of feature we would let the lips

be patterned after the squarish manner.

If we were a delicate sort of individual, with fine sensitive features, it's not going to do to go about with that exaggeratedly stressed lower lip which spells sensuality.

If it is a heart-shaped face with a somewhat pointed chin, a triangular quality in lower lip would be the line to cultivate. If the nose is large and long, a full lower lip is the thing to aim for with lipstick coloring.

Most important, perhaps, is putting lipstick on slowly, so that the performance emerges smoothly. You do not want it to look greasy, patchy or smudgy. If you would prevent the heavy, gummy look so often seen when lipstick has been put on merely to put on lipstick, apply color to upper lip first, press lips together, transferring color to lower lip, then go over both lips, outlining them and coloring them with the lipstick according to need.

BANANA CREAM PIE A
MELLOW DISH TO MALES

(By Marjorie Mills)

If pie is still your favorite dessert (and if it isn't yours it probably ranks high with your husband) do try the Banana Cream Pie we're giving you today. It's the easiest pie to make—and is so mellow and creamy you'll have it often.

Speaking of fruit pies—here's Hawaiian Pie—a recipe we printed over so long ago and which Mrs. Benjamin Shear of Medford Hillside came in to ask us to reprint. Says it's grand.

Someone wants recipes to use in a Dutch oven, so we're giving one or two today with a reminder that the October issues of Good Housekeeping had a wonderful article on just that subject. You can probably get the magazine at your library if you have not saved the copy.

Banana Cream Pie

1½ cups milk
¼ cup sugar
3 tablespoons flour
1 egg yolk
1 tablespoon butter
¼ teaspoon vanilla extract or
½ teaspoon lemon extract
1 8-inch pie shell
4 bananas
Whipped cream or meringue
Scald one cup of the milk over hot water. Mix together the sugar, salt and flour. Add ½ cup cold milk, stirring until mixture is smooth. Stir in to hot milk. Cook until thickened, stirring constantly. Cover and let cook for about 3 minutes. Stir a little of the hot milk mixture into the egg yolk, and add flavoring. Allow mixture to cool. Fill pie shell with alternate layers of sliced bananas and cooled filling. Pie shell may be made of baked pastry, corn flake or graham cracker. Top with whipped cream or meringue. Makes one 9-inch pie.

Hawaiian Fruit Pie

½ cup cake flour
1 cup sugar
¼ teaspoon salt
2 cups scalded milk
3 eggs
2 teaspoons butter
2 teaspoons lemon juice
1½ cups crushed pineapple
1 cup coconut
Combine flour, sugar and salt. Add milk gradually, place in double boiler

and cook until thickened, stirring constantly. Pour small amount of mixture over egg yolks, slightly beaten, return to double boiler and cook three or four minutes longer. Add butter, lemon juice, pineapple and coconut. Cool. Pour into baked pie shell. Top with meringue made by folding six tablespoons sugar into stiffly beaten egg whites.

Meat Balls with Braised Celery
4 small stalks celery
1 bunch medium carrots
Sprig parsley
1½ pounds chopped beef
1 teaspoon salt
¼ teaspoon pepper
½ cup catsup
1 small onion, peeled and minced
½ cup sifted dry bread crumbs
4 tablespoons butter
2 Oxo beef cubes
2 cups boiling water
Trim celery and cut each stalk in six pieces, cutting lengthwise (cut crosswise if too long). Wash well and place in bottom of Dutch oven. Pare carrots, cut in half lengthwise, then crosswise, and place on celery. Add parsley. Mix meat, salt, pepper, catsup, onion and bread crumbs, using a potato masher. Form into 18 small balls. Roll in some flour and brown in the butter in a skillet, then place over carrots. Mix Oxo cubes and water and pour over all. Cover and bake in a moderately hot oven of 375 deg. F. for one hour or until carrots are done. To serve, place meat balls around edge of platter and fill centre with carrots and celery. Pass sauce made by thickening liquid in pan.

Mary Oliver's Icing

2 squares unsweetened chocolate
2 tablespoons butter
1½ cups confectioner's sugar
1 egg
2 to 4 tablespoons milk
Melt the chocolate and butter together. Cool. Beat all ingredients together until well blended. Chill thoroughly. Use enough milk to make the mixture beatable but not too runny. When cool, set in a pan of ice water and beat. If a rotary egg beater is used, it will take about 20 minutes to get the frosting to a whipped cream consistency, when it is ready to spread. If an electric beater is used, it takes only a few minutes.

THE BLOUSE IS THE THING
IN SUITS FOR SPRING

(By Blanche Krause)

Fashion's favorite springtime chant "It's a suit season," is given emphasis this year by the great variety of blouse styles offered to lend variety and costume interest to the suit.

Indeed, the separate blouse hasn't been so important since it was called a shirtwaist and worn by a wasp-waisted, pompadoured Gibson Girl wearing a well-tied, jaunty sailor hat and escorted by a tall, dark Hand-some in handle-bar mustache and peg-topped trousers.

Embroidery and lace trimmings are dainty Gibson Girl touches playing a return engagement in today's shirtwaists. Crisp lingerie ones in organza and such, with dainty embroidery and small, pretty buttons of pearl or glass. Ruffled jabots to be worn outside the suit jacket are a favorite

note on the lingerie types.

Reminiscent of the dainty, peek-a-boo blouses worn before World War days is a blouse of sheer chiffon in an eggshell shade, its front inset with rows of narrow lace. The lace is ruffled to edge its round collar and there are tiny pearl buttons for fastening.

Most of the sheer blouses are tucked in mode's, designed to be worn inside the skirt top. For an excellent reason—if they are worn as overblouses, there'd be an unattractive expanse of dark-colored skirt top shown through the below-the-waistline section.

But if you have come-apart trouble amidships, there are lots of overblouse models to avoid this problem. The new girdles, with their longer emphasized waistline sections, will adapt your figure to tuck-ins, too.

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RECIPES FOR LENTEN SEASON

Start Is by Eating Salt Fish; Mackerel, Codfish, Kipperd Herring Can be Made Savory

(By Edith M. Barber)

With the beginning of Lent, fish will appear more often on the menu than it usually does the rest of the year. While there is fresh fish in market all the year around, as well as the frozen variety which is now of such good quality, salt and canned fish will find many users, especially during the first weeks before the spring run begins with the breaking up of winter.

Nothing is more savory than a baked salt mackerel dressed with cream or a kippered herring which needs to be baked just long enough to heat it. Minced celery and green pepper and a few bits of bacon will give an added touch of flavor. The salt mackerel, on the other hand, should be soaked a number of hours, both to draw out the salt, and to soften the fibres.

Salt codfish, which is one of the few things which belongs with a white sauce, may be either soaked or scalded in boiling water before it is flaked. Baked potatoes seem to be long with this fish. As this is rather a white meal, spinach, beets or some other vegetable, which will contrast should be served with this dish.

Any one of these dishes is suitable for the quick meal and will furnish an inexpensive main dish.

Baked Salt Mackerel

Soak mackerel overnight. Drain, dredge well with flour and pepper. Arrange on a greased pan and half cover with rich milk. Bake in moderately hot oven, 400 degrees F., about ten minutes, until fish is tender. Add one-fourth cup of cream and cook five minutes more.

Kipperd Herring with Cream

2 onions, sliced
3 tablespoons butter
1 can kippered herring
½ cup thin cream
Paprika.
Fry onion in butter until light brown, then remove from the pan. Drain the herring and fry lightly on both sides in the same pan. Add the cream, heat well. Serve garnished with onion and dash of paprika.

Quick Meal

Cranberry juice cocktail
Baked salt mackerel
Potatoes with parsley butter
Beets with lemon butter
Lettuce with French dressing
Cream puffs
Coffee

Method of Preparation

Light oven
Prepare potatoes and cook.
Prepare salt mackerel, which has been soaked during the day; bake.
Prepare salad and dressing.
Open can of beets, heat and dress.
Drain and dress potatoes.
Open can of chilled cranberry juice.
Make coffee.

Renaissance

No more the sigh of autumn's breath,
Or lone bird's call;
Nor twilight's hour of solitude
When shadows fall . . .

No more the melancholy scenes
Of summer flown;
Nor lonely glory in the west
That I have known . . .

No more these realms of loneliness
That once I knew;
These are a part of yesterday,
Since finding You.

Sad vistas of the summer's flight
I shall not mourn;
These things that were a part of me
Have been reborn.

I shall, an exile, be no more
Apart from spring;
And this is all because of You
That heart can sing.

—Howard.

PARIS, March 5.—Captain Molyneux, famous dress designer today stated that dresses in the coming season would be simple and original. Boleros will be narrow in the front, long in the back down to the hips. Morning dresses will be moderately short and afternoon dresses longer. Black crepe and lighter pastel shades will be much in prominence.

LONG-POINTED
FINGERNAILS
LIKE CLAWS

Are Burden that Forces
Women To Give Up
Some Things

(By Ruth Cameron)

"Yes, I think it's a lot of fun to play quail tennis," a woman said to me when we were discussing out-of-door fun lately. "But I gave it up because I found I was so apt to break a fingernail."

She had long, pointed nails, the kind that extend out way beyond the fingers. It would, of course, take a long time to grow one into that length. I can see that. But I am left wondering just the same if it's worth while to give up something you enjoy in order to grow that kind of a fingernail.

The pragmatists might remind me that woman's most important business, if she be young (and this one is), is to attract the male and find herself a mate. Let's grant that. But did you ever, Mr. Pragmatist, know a male who liked those very long, pointed fingernails? I never did.

Women may like them, may regard them as a sort of patent of the aristocracy of the non-workers, which they are, since surely no woman who has to do really hard work could preserve such nails.

But men—well, I've asked a lot just for the interest, and never met one enthusiast, whereas I have met several who shuddered at the very mention of those predatory claws (one man's phrase).

Certainly, a man wants a woman to have well-tended nails, clean, as matter of course, and daintily shaped and colored. But nails so long that they are a burden that keeps her from doing things she would like to do, nails the tending of which is a career in itself, I do not believe appeal to one man in a hundred.

The woman who can combine a charming appearance and a zest for life is the most popular woman. Of course, men want women to be exquisitely clean, to be dainty and to be well groomed, but they don't want them to make a career of it.

I remember once hearing of a woman who wore white a great deal and always looked immaculate no matter how long she had worn it. When asked how she achieved this miracle she said, "I never think of anything else when I have white on."

What a delightful companion she must have been!

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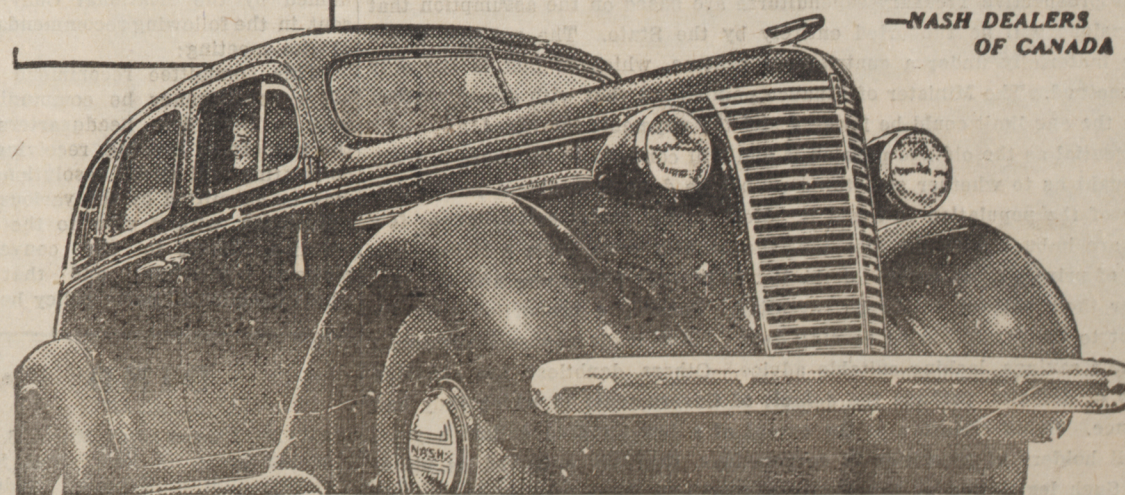
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