

White Jacket Popular Fashion

By **CHERIE NICHOLAS**



In the white jacket which tops the dark frock or skirt, a distinctly new trend of thought has been opened to the world of fashion. This movement reflects the influence of the vogue which calls for sharp contrast at the same time that it responds to the insistent demand of the mode for costume detail which is daringly white.

Now that the white-jacket vogue has been set in motion, its popularity is increasing with leaps and bounds. In developing the theme, designers are employing materials of every description. Cottons, linens and such are as much in favor for these smart little immaculately white jackets as are the handsomest of silk crepes, satins and velvets.

One notes in the style parade maybe a white velvet jacket here, a white crepe jacket there, with many a jacket of white all-over eyelet embroidery here, there and everywhere, each one of them posed over a skirt or dress of navy, black or brown as the case may be. The clever jacket to the left in the picture is of voguish eyelet embroidered batiste. It is smartly belted with black patent leather. Its shapely peplum and flowing elbow length sleeves are outstanding details. The

dress is black flat crepe. When this young woman dons her chapeau, it very likely will be either white straw of some sort, for the latest fashion formula calls for white millinery to

top the white jacket which is worn with a dark costume.

Competing with the jacket which is pure white is the jacket which contrasts the dark color of the dress with bright color. The arresting costume illustrated to the right is designed in black and yellow wool crepe. The close fitting jacket is worn over a blouse of yellow flat crepe that has sleeves half-in-half black and yellow. The scarf tied at the neck is also in black and yellow.

One after another these striking contrasts between jacket and skirt are to be seen wherever fashionables gather. Sometimes it is white, which enlivens black or navy. Then again comes along a jaunty white summer fur coat or bolero worn with gray, for gray with white is very smart.

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This and That

A man is generous to a fault when he fails to correct it.

Miami university, Oxford, Ohio, was founded 122 years ago.

A small rent in a reputation soon becomes a large hole.

It's their crooked ways that enable some men to make ends meet.

The man who is in love with himself has no fear of being flitted.

The rooster is a tidy bird. He invariably carries a comb with him.

Collected modern proverbs are so often mere prattlings.

You can't escape criticism, even if you never say or do an unpleasant thing.

Some Homemade Candy Recipes

By **NELLIE MAXWELL**

There is no moment like the present. The man who will not execute his resolutions when they are fresh upon him can have no hope from them; afterwards they will be dissipated, lost, and perish in the hurry and scurry of the world, or sunk in the slough of indolence.—Maria Edgeworth.

A piece of home-made candy is always a welcome addition to any meal.

Date Nut Roll.—Boil one cupful of evaporated milk with two and one-half cupfuls of sugar to the soft ball stage. Add one package of dates sliced and stir well into the mixture, cooking for a few minutes; now add two cupfuls of nuts chopped. Cool, turn out on a buttered

platter and knead until creamy and stiff. Shape neatly into a roll, wrap in a damp cloth, place in a covered container and keep cold until sliced.

Maple Fudge.—Boil together one cupful each of granulated sugar and maple sugar, one tablespoonful of corn syrup, a few grains of salt, one-half cupful of water and when the mixture is a thick sirup add one-half cupful of evaporated milk. Stir and cook until it tests for the soft ball. Let stand to cool. When the candy is cool enough to hold the hand on the bottom of the pan, it is ready to stir. At the first sign of stiffening turn into a buttered pan; it will be smooth and glossy; when cool enough cut into squares.

Pralines.—Boil together one-half cupful of cream, one and seven-eighths cupfuls of powdered sugar and

one cupful of maple sirup. When tried in cold water and a soft ball is formed remove and heat until creamy, adding two cupfuls of pecan meats and drop from a teaspoonful on a buttered paper or pour into small gem pans.

Chocolate Filling.—Melt four squares of chocolate; add to two well beaten yolks of eggs one and one-half cupfuls of sugar, one-half cupful of milk and one tablespoonful of butter. Cook, stirring constantly and boil for one minute, remove from the fire, add the melted chocolate and a teaspoonful of vanilla; beat until thick. Add chopped, seedless raisins and nuts, if desired. This makes an icing which will remain soft and has a beautiful gloss.

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20 minutes. If raw rhubarb is used, cover the baking dish at first and bake for 25 minutes, or until the rhubarb is tender. Serve the pudding hot with or without hard sauce.

Kill Clothes Moths
Clothes moths can be killed in a handy way by using a noninflammable mixture of three parts of ethylene dichloride and one part carbon tetrachloride. The mixture is put in pans above the clothes or high up in the closet and left for 24 hours to evaporate without opening the door or lid. Use one quart to 200 cubic feet of space.

Cretonne, Linen Used to Cover Chairs

(Prepared by the United States Department of Agriculture.)—WNU Service.

When we speak of slip covers we generally have in mind the dust covers of cretonne, linen, and other washable materials that are used to make the house look cooler in hot weather, or to protect the furniture.

There is, however, another very useful type of slip cover which is made as a substitute for upholstery. These covers are removable, but they are much more snug-fitting than the dust-cover type. A slip cover of this kind is intended to be a permanent part



Removable Slip Cover Snapped On.

of the chair, but because it is detachable, it can be removed and cleaned or laundered when necessary. Another advantage of these removable upholstery covers is that if the chair is wanted in a different room a new slip can be made for it at relatively little expense to harmonize with the new surroundings.

Many materials are suitable for slip covers. Cotton fabrics are particularly adaptable to this purpose because they are easy to handle, and it under well. However, if the slip cover is to take the place of upholstery, the heavier cotton fabrics such

as rep, denim, and crash are to be preferred. Any materials for a cover of this kind should be preshrunk.

The illustrations show how the bureau of home economics of the United States Department of Agriculture has used slip covers over the worn and faded upholstery of some padded chairs in a room with bright-colored figured window draperies. A plain blue green cotton rep which repeated one of the colors in the hangings was chosen for the slip covers. Ready-made black sateen cording in the seams gave character to the covers and repeated the color of the painted chair frames. Before making the slip covers, the bureau specialists improved the chairs, originally a drab green shade, by painting them with two coats of black enamel. When finished, therefore, the chairs were in harmony with the other furnishings of the room.

"In making a slip cover of this kind," says the bureau, "fit the material right on the chair, wrong side up, unless there is a pronounced figure which must be centered. Mark lines for seams with pencil or tailor's chalk. Cut out the fabric with liberal allowances. Sew the cording first to the straight edge of the side strips or 'boxing,' as these strips are called; then carefully baste this strip to the front and back sections, keeping the filling or crosswise threads of the material always parallel to the floor. In



Removable Red Slip Cover for Chair.

most materials, the rounded corners can be slightly eased onto the straight strip.

"Cut the front section of the back cover long enough to pass under the lower edge of the frame and snap to the lower edge of the back section."

Scarf Now Entrenched for Evening Occasions

Whether or not scarfs would become as firmly entrenched in evening affairs as in daytime ones is something we were not certain of until we saw some of the latest evening gowns. There they were, each frock had its own scarf that could be wound about the throat or worn trailing out in back. A most intriguing idea.

Adrift With Humor

ONE SHORTCOMING

"Ah, old fellow," said a man meeting a friend in the street, "so you're married at last. Allow me to congratulate you, for I hear you have an excellent and accomplished wife."

"I have indeed," was the reply. "Why, she's at home in literature, at home in music, at home in art, at home in science—in short, she is at home every where except—"

"Except what?"

"Except at home."

WHAT MONEY SAYS



"Money talks."

"Yes, but 'farewell' is the only thing it ever says to me."

Soup's On

"Twixt a glutton and a starving man there's a difference rather neat; The first is one who eats too long—The other longs to eat."

Other Way Round

"Did you show that account to Hard-up again today?"

"Yes, sir."

"Did you tell him that it had been on the slate long enough and I'd like to rub it out?"

"Yes, sir."

"What did he say?"

"He said it looked as if you were trying to rub it in."

The White Man's Burden

The Man Friday—I don't like this goatskin Prince Albert, master. It's too hot. Why do we have to wear clothes on this island?"

Robinson Crusoe—These garments are unhandsome and uncomfortable, but we must endure them. They are our badge of civilization.

Imposing, at Least

"What do you think of our stadium?"

"It is certainly wonderful. And now I would like to go through the curriculum. They say you have a fine one here."—Pathfinder.

Eat-iquette

"Is George a lowbrow?"

"Is he? Say, he thinks dressing for dinner is tucking a napkin in your collar."

MATCHES SET OFF



"Matches, you know, are made in heaven."

"Yes, but don't you think most of them are set off down here?"

Rural Joke

"Though times may be bad," said old St. Bent.

"The skunks are never without a scent."

Not So Flattering

Mr. Diggs—It is only a matter of time when I'll pass for a highbrow any old place.

Mrs. Diggs—Yes; it's only a matter of time by the way you are losing your hair.

On Condition

"Betty, do you intend to accept Eric?"

"That all depends on circumstances."

"What circumstances?"

"Why, his, of course."

Experienced

"Mummy, it says in the paper that the theater wants 'supers.' What are they?"

"People who appear and say nothing."

"Then can't Daddy apply?"

The Fashionable Shade

Stocking Counter Clerk (to man customer)—Silk stockings? Yes, sir. What shade, sir?

The Customer—Nude, to match my wife.

Rhubarb Betty Liked as a Dessert

(Prepared by the United States Department of Agriculture.)—WNU Service.

Here are two old friends who, in a good many homes, have never met each other. Rhubarb, by itself—served as sauce—is sufficiently familiar to need no introduction; in fact, this is almost the only form in which many people know rhubarb. Even when they enjoy rhubarb pie, the rhubarb is sauce before it is pie. "Betty"—bread crumbs and fruit, baked in alternate layers—is most often "apple betty," sometimes peach or prune betty. There is no reason, however, why rhubarb betty should not vary the spring desserts and be popular with the family. It may be made with sweetened rhubarb sauce or raw sliced rhubarb, sprinkled with sugar and alternated



with buttered, spiced crumbs. The United States Department of Agriculture has tested the following proportions:

4 lbs. melted butter or other fat
1/4 tsp. salt
1 quart fine, dry bread crumbs
1 quart sweetened rhubarb sauce, or 2 quarts raw sliced rhubarb, sugared with cinnamon or nutmeg

Mix the fat and salt with the crumbs. Place the rhubarb and the crumbs in alternate layers in a greased baking dish and sift the cinnamon or nutmeg over the top. Bake the pudding in a moderate oven. If rhubarb sauce is used, this will require about

Fairy Tale for the Children

By **MARY GRAHAM BONNER**

SEA FAIRIES

The sand fairies went rushing out to the sea fairies. The sea fairies laughed as they fell right over them with their boats of foam in which they were riding.

"Ah," said the sea fairies, "aren't you glad you joined us? Our boats are going so well today."

"There are no boats in the world like the breaker boats."

"They seem to have rather rough names," said the sand fairies. "Of course," said the sea fairies, "and they are good and rough, too."

"Although of course it is the ocean that helps. These boats will not come out unless the ocean is just right."

"When the ocean is just right they do what the ocean tells them to do."

"We think old Mother Ocean is pretty powerful. She rules the waves."

"She rules the breakers. And she rules the boats which we call the breaker boats."

"Some people just call them breakers, and others call them high waves or angry waves, or waves covered with whitecaps and foam."

"Here, here, here," whistled a voice from above. It was the voice of old Mr. Wind.

"Now, don't you start saying that Mother Ocean does all the work. I do some of it myself."

"I am a friend of Mother Ocean, I am, and I like to help her."

"Oh dear, oh dear," laughed the sea fairies. "The wind must always get some praise, too."

"Of course I must," said the wind. "There are so many people who abuse me."

"They talk about the 'frightful



"Enjoy Yourselves."

wind, and the 'terrible wind' and the 'great gale' that I am blowing up."

"Oh, well, well," said the sea fairies, "you can't please every one. We're satisfied, so that's enough praise for you today, Mr. Wind."

"And we know you help Mother Ocean. But we like to tease you

sometimes by giving Mother Ocean all the praise.

"It never fails to make you very angry."

"I suppose that is what you like," said Mr. Wind.

"Of course," said the sea fairies. "Then you blow up into a rage and we have more fun than ever, and the breaker boats go so wonderfully."

"I should say they did," said one poor little sand fairy, who had been knocked over and over all the time by the sea fairies."

But she really didn't mind. It had all been quite jolly. The sea fairies wore their fluffy white dresses and their green shoes and stockings. Such gorgeous green shoes and stockings as they were.

And their collars and hats were like glorious white ruffles—all made by Mother Ocean.

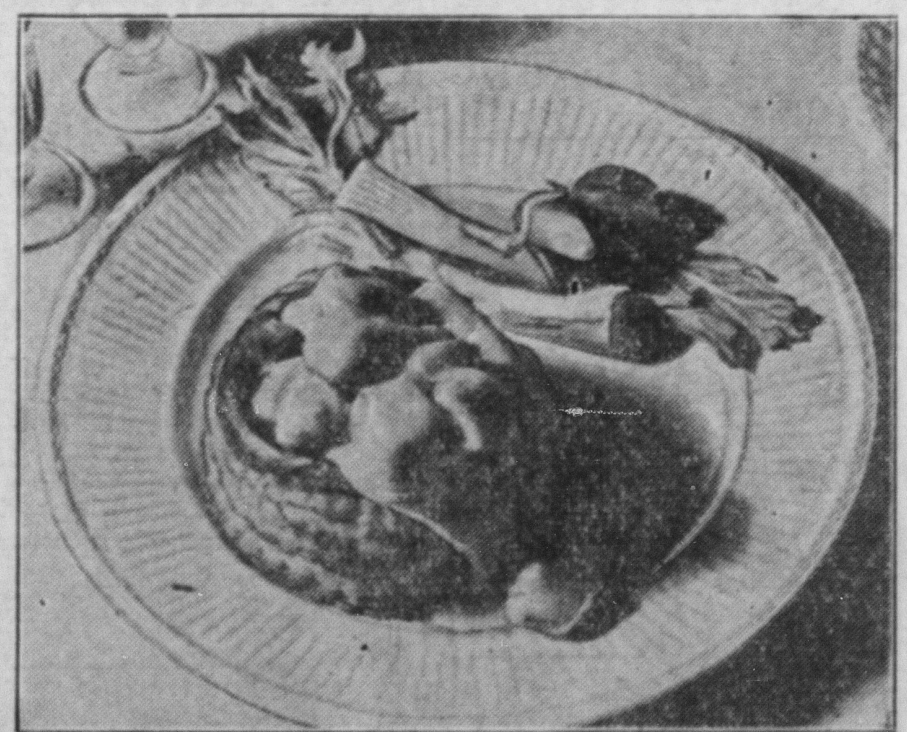
All of the sea fairies were now back in their boats and how the breaker boats did toss and break! They roared with the fun, and the low, deep voice of Mother Ocean murmured all the time:

"That is right, my children. Enjoy yourselves. You are so beautiful, so young and so active. It does my old watery heart good to see you."

And the sea fairies went on rolling back and forth in their breaker boats. And as they went they played with the sand fairies on the beach.

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An Attractive Way to Serve Chicken



Dishes a la King Require Crisp Accompaniment and Little Other Starchy Food.

(Prepared by the United States Department of Agriculture.)—WNU Service.

Dishes "a la King" are characterized by a large proportion of mushrooms, a sauce made of pure cream or rich milk, and various flavoring ingredients among which green pepper is generally included. The resulting rich and delicious mixture is served on patty shells in restaurants, but individual pastry cups baked in muffin rings are satisfactory if patty shells cannot be obtained. Or the chicken mixture may be served on toast. "Chicken a la King" was named for the hotel chef who first served chicken in this way, but the same sauce may be used for other "a la King" dishes. All of them are rich and need some crisp raw vegetable such as celery hearts, or radishes, or both, as an accompaniment.

Chicken a la King.
1 fowl, 4 to 5 lbs. 1 1/2 tspn. minced onion
3 cups cream 1 1/2 lbs. lemon juice
6 lbs. butter 1 1/2 lbs. paprika
2 lbs. flour salt
2 small green peppers 1/2 cup chopped (cut in pieces) pimiento
1 1/2 lbs. mushrooms
3 egg yolks

Put the dressed chicken on a rack in a kettle, add one-half teaspoonful of salt, barely cover with hot water, partly cover the kettle and simmer for two to two and half hours, or until the chicken is tender. Let cool in the broth, then drain, remove the meat from the bones and cut into even-sized pieces. The broth can be utilized for soup.

Beat the cream in a double boiler. Blend the flour with three teaspoonfuls of the butter, and stir into the cream until thickened. Melt the remaining butter in a skillet, add the green pepper and mushrooms, and cook for a few minutes over low heat. Beat the egg yolks, stir a small quantity of the thickened cream into them and add to the rest of the sauce. Add remaining ingredients and heat thoroughly. Serve in patty shells or on crisp toast.

Chicken a la King is often served as the main dish of a formal luncheon or buffet supper, but the family will like it just as well for dinner. The recipe has been tested by the bureau of home economics of the United States Department of Agriculture.