

## Dramatically Styled Furs Have Look of Luxury and Distinction

By **CHERIE NICHOLAS**



THIS is a season of fabulous furs, distinguished by dramatic styling. It would seem almost as if miracles are being performed in fur manipulation. The regulation coats of the past, designed for the most part to keep you warm, are no more. A new era dawns in fur coat design, one that is breath-taking in luxuriousness, in top-flight styling, in assured winter warmth and in all the finesse that women of fashion seek in fur coats.

Never a lovelier evening wrap could fancy picture than the exquisite stole of precious white Russian ermine shown in the magnificent fur revue presented recently in Chicago by the State street council. Note in the illustration herewith the superb grace and beauty of this enchanting evening wrap. The full deep cape at the back flows into wide front panels, which are heavily tipped with ermine tails. It is in such gracious modes as this that fur artistry reaches the ultimate.

The handsome coat illustrated at the right was also in the showing. This sumptuous model in black Russian Persian lamb brings a most important message in that it is high style this season to trim one fur with the same fur in striking color contrast. In this instance, natural gray Persian lamb is used in banded treatment about the wide bell sleeves of this very elegant black Persian coat. There is also a trend this season to trim one fur with another.

As to the kinds and types of fur in the fall and winter fashion pic-

ture, the list of fine peltry is most versatile. Coats of opossum, mouton, muskrat, raccoon, nutria and natural leopard have the look college girls want. Beaver is also high in favor and gray furs are very popular. The new "rage" among the younger set is daytime coats of white fur. Street furs stress mink of every type, which tunes right into the "brown" vogue that is sweeping the country. Mink-dyed muskrat makes a good showing too, while Persian lamb is a stand-by with women who like elegance without ostentation. Beaver has high fashion rank this season, and quite a little natural squirrel and seal are on the list.

The gorgeousness of evening furs baffles description. Rare platinum mink expresses luxury at its highest. Blond mink is charming and new looking. Fine black Persian lamb remains first choice with women of conservative tastes. Lovely white ermine, too, is scheduled for a busy social season. As to the dramatic coat silhouettes, they radiate a feeling of opulence as much as do the magnificent furs themselves, in that this season's coats are cut in such lavish lines as shown in the huge graceful sleeves with their wide and luxurious turn-back cuffs. There's grace and beauty too, in the generously-cut coat itself which often stresses a flare hemline. And as to lengths, it's the shorter types that major in the style parade. However, the full length models are not out of the picture. A smart model shown is a full length opossum sports coat.

Released by Western Newspaper Union.

### Smart Costume Suit



It's big news that the costume suit has returned to the fashion picture. The new note of elegance that prevails in current fashions is reflected in the revival of the old-time favorite that calls for a handsome two-piece done in quality-kind wool and choice fur trim with the thought in mind that it will, together with a wardrobe of intriguing blouses and various costume jackets and bodice tops of rich fabric plus versatile accessories, sum up to almost a wardrobe in itself. The good looking fine wool costume suit pictured, selected from a collection by Chicago Fashion industries, declares in favor of the new fitted tunic-coat version.

### You'll Need Plenty of Jackets and Skirts

A big vogue is on for the jacket and skirt costume. The fashion, besides being a most practical one, offers endless possibilities for a variety of costumes from the mix and match viewpoint. Something different this year in way of a fashionable skirt is the new wrap-around that comes in black, also in stunning bright colors. You get the jacket in a smart color contrast, orange with black, Mexican pink jacket with brown skirt, and so on. The blazer jacket is "tops" for practical wear, and the college girl buys this type first of all. Jackets in bizarre plaids or stripes vie with those made of plain fabric that play up one vivid color against another. The exciting new jacket theme this year is seen in the new corduroy models in either narrow or wide wale. Their colorings are most attractive. New also are handsome little velvet jackets. The jacket and skirt costume is highly important.

### Fabric Squares Are Used In Many Versatile Ways

You might like to know that you can buy patterns especially designed for making the beautiful fabric squares so popular this season into stunning blouses, skirts and a host of other items that will add to the glory of your wardrobe. It's amazing what you can do with these glamour scarves. There's real excitement in a gay dirndl skirt which you have made out of two colorful printed squares. Once you have begun you will want to keep on creating smart dress accents such as a charming blouse, contrast sleeves for a dress that needs uplift, and so on. You'll want to learn dozens of ways to use these squares and the instructions that accompany the patterns will help you to do just that.



Neighbors Will Appreciate Garden Gift Basket (See Recipes Below)

#### Garden Gifts

Now that we once more have peace all over the world, we all ought to start our good neighbor policy right at home. Lots of little friendly gestures that mean so much have been forgotten during the war, but they should be reinstated.

Something that all of us with a garden can do is to share with a neighbor. There are probably lots of things that you yourself cannot use that would be welcomed by a neighbor. Send a basket of garden vegetables or fruit, all dressed up with fancy wrappings and ribbon, and see what a friend you can make. Incidentally, include a lemon or two to make it handy for the homemaker to season either fruit or vegetables.

Another gift that will be welcome is a set of your favorite recipes, with or without a basket of garden produce. Every woman has a few choice dishes which her friends have asked for, and it makes for more friendliness to be generous with the instructions.

Here are some brief suggestions which I'd like to pass on to you, particularly for vegetables:

If you find yourself short of salad dressings for a tossed salad, sprinkle 2 or 3 tablespoons of oil on the individual salad then squeeze lemon juice generously over this, salt to taste and toss the salad lightly.

To make a good, old-fashioned cole slaw, add the following amounts to 2½ cups of shredded cabbage: ¾ teaspoon salt, 1½ tablespoons sugar, 6 tablespoons coffee cream, and 3 tablespoons of lemon juice.

In making pickled beets, cook the beets first, then slice and cover with equal parts of lemon juice and water. Add sugar to taste, and slices of sweet onion, if desired.

Now that fall has come, we can start turning our attention to heartier foods again. Cabbage is a good vegetable to use because it is coming in season:

#### Stuffed Cabbage. (Serves 5 to 6)

- 3 tablespoons uncooked rice
- 1 pound ground beef
- 1 egg well-beaten
- 2 tablespoons minced onion
- 2 teaspoons salt
- ½ teaspoon pepper
- 8 medium to large cabbage leaves

#### Lynn Says:

**Refrigerate Your Foods:** Refrigeration is necessary to most foods not only to preserve their appearance and palatability, but also to prevent food spoilage.

In most cases, temperatures of 40 degrees will take care of the situation. This temperature is best maintained.

Meat, milk, vegetables and fruits are extremely perishable and should be refrigerated immediately. Root vegetables do not need as low as 40 degrees and may be kept out of the ice box. Bananas need never be refrigerated.

Keep all foods covered except meat. Cover it lightly with waxed paper.

Fruit needs chilling, not freezing. The crisper or open dish or even paper cartons are excellent for keeping eggs in the refrigerator.

Meat needs the coolest place in the refrigerator—right under the freezing unit. Bacteria multiply very rapidly unless it is well protected.

#### Lynn Chambers' Menu.

- Swiss Steak with Gravy
- Browned Potatoes
- Buttered Cabbage
- Fresh Fruit Salad
- Whole Wheat Bread
- Baked Apples
- Jam

- 2½ cups canned tomatoes
- 1 tablespoon flour
- 4 tablespoons sour cream
- ½ teaspoon salt

Cook rice in boiling salted water until tender. Drain and rinse. Mix rice, ground meat, egg, onion, salt and pepper. Steam cabbage leaves in ½ cup water for 10 minutes. Fill leaves with meat mixture (½ cup to each leaf), fold leaf over meat and fasten with a toothpick. Arrange in saucepan, add tomatoes, bring to a boil, then simmer gently for 1½ hours. Mix flour, sour cream and ½ teaspoon salt to a paste; remove cabbage balls to a dish and stir sour cream and flour mixture into tomatoes. Bring to a boil quickly and pour over cabbage rolls and serve.

A favorite pie for fall, and incidentally a nice recipe to tuck into one of those gift baskets, is one for this unusual Green Tomato Mincemeat Pie. It's spicy and fragrant, bound to please:

#### Green Tomato Mincemeat Pie.

- 1 peck of green tomatoes
- 1 quart sliced apples, fresh or dried
- 1 pound seedless raisins
- Salt
- 1 pound suet, chopped
- Cinnamon, nutmeg, cloves
- 2½ pounds brown sugar
- 3 lemons

Wash tomatoes. Cut in small pieces. Sprinkle with salt. Let stand overnight. Drain. Add sufficient water to prevent sticking. Cook 30 minutes, stirring frequently. Add lemon juice, grated rind and white of 1 lemon, cut in small pieces. Add apples, suet, raisins and sugar. Add spices to taste and a few grains of salt. Simmer slowly, stirring frequently, until tomatoes and apples are tender and flavors are blended. Pack in freshly sterilized jar and seal. Line a 9-inch pie pan with pastry and fill with 2½ cups of the tomato mincemeat mixture. Cover top with pastry, flute edges and bake in a 425-degree oven for 35 to 40 minutes.

Two vegetables which we miss during the other seasons are ready to take their bows now. You will like both green tomatoes and eggplant prepared in this fashion:

#### Stuffed Eggplant. (Serves 5)

- 1 eggplant
- ½ teaspoon pepper
- ¼ teaspoon butter
- 4 tablespoons cracker crumbs
- ½ teaspoon salt
- 4 tablespoons milk
- ½ cup grated cheese

Eggplant may be cooked in boiling water for five minutes before scooping out. Cut slice from top or cut in half lengthwise. Remove pulp and mix with other ingredients. Refill shells and cover with cheese and crumbs and bake in a moderate (350-degree) oven for 30 minutes.

#### Green Tomato Fritters. (Serves 6)

- 1½ cups flour
  - 2 teaspoons baking powder
  - ½ cup milk
  - ¼ teaspoon salt
  - 1 egg, well beaten
  - 6 green tomatoes, sliced ½ inch thick
- Beat egg, add to milk. Mix flour, baking powder and salt. Combine with liquid and mix to a smooth batter. Sprinkle sliced tomatoes with salt and pepper. Drain on absorbent paper and dip in batter. Fry in deep fat until golden brown. Other raw vegetables may be prepared in this way.

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**Fried Food**  
According to researchers the starch of pan-fried potatoes is more easily digested than that of the french-fried and that of the french-fried more easily than that of the boiled kind. Fat actually facilitated the rate of digestion.

**Save Soap**  
When doing laundry with a washing machine, put the heavier pieces through the wringer twice before rinsing. This causes the thick foamy suds to fall back into the washer for the next batch of clothes. It speeds up rinsing too.

**Accident Cause**  
Falls occur in the farm home more frequently than any other type of accident. The farm housewife can help cut down on the number of falls by making sure her kitchen floor is always dry and clean.



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### Development of Tube Changed Sound Science

Development of the electronic tube has brought profound changes in acoustics and auditory sciences, according to research laboratories. After the invention of the telephone and the phonograph nearly three-quarters of a century ago, there was relatively little progress in the science of sound until the advent of the vacuum tube, which extends greatly the ability to produce, transmit and to measure sounds of desired frequency, intensity or complexity.

One of the first uses of the vacuum tube was to extend the range of the telephone and make possible transcontinental and trans-oceanic telephony. The vacuum tube also has been used to improve both the phonograph itself and the making of records.

The new science of electronics also has revolutionized hearing aids, which are now used by about 1 out of every 500 persons in the United States. Formerly hearing aids were midjet telephones, but now they are efficient electronic devices.

**Protect Knees**  
Cut away one side of a grocery carton, and then kneel in the box when scrubbing floors, to protect knees and skirts.

**DDT Acts Slowly**  
DDT has proved the best mosquito killer ever discovered, but is not the quickest acting poison known to entomologists.

### Economist Says Laborers' Concern Is Self-Interest

The American worker is job-conscious rather than class-conscious and is for the most part a "fence-sitter" willing to let management and unions vie for his support, Prof. Frederick H. Harbison, University of Chicago economist said. The antagonism and name-calling which are so prevalent in American labor-management relations stem in a large measure from labor-management competition for allegiance of workers, he declared.

Our interviews with workers, supported by almost all the opinion polls, indicate quite clearly that a worker's life, hopes, and expectations center around his job, the professor said. To the extent that a union can secure a wage raise or increase job security, he will give it his active support. The vast majority of union members are "pork-choppers" interested in immediate tangible benefits. In return for their dues-dollar, they want value received.

To the extent that management is able to deliver the "pork-chops" without union pressure, the worker is often ready to shift his allegiance to the company. In short, a large proportion of American workers are fence-sitters and are willing to let management and organized labor compete for their support. They are at the same time suspicious of management and distrustful of the union leadership, particularly when a question of compulsory membership or payment of dues arises.

**Cotton Firehose**  
A new water-holding cotton firehose has been developed. The new fabric may prove very useful as tent cloth, tarpaulin, and other rain resisting clothing.

**New Lemonade**  
One 12-ounce glass of a new navy lemonade will provide more than half of a person's daily vitamin C requirement.

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There are certain definite reasons why Firestone tires perform better and last longer. One is Firestone's understanding of farm tire requirements based on years of experience in the farm tire field. Another is the never-ending Firestone research and development program to build the best today—and make it still better tomorrow. And still another vitally important reason for the superiority of Firestone tires is the fact that they are built by the finest craftsmen using the finest materials that science and machines can produce.

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