

Feminine News-Views

SOCIALS - FASHIONS - RATIONING, SEWING AND COOKING HINTS

BY LUCILLE ROBERTS, At The Library

Somebody May Be Looking At You

Fashion Stars Are Within The Reach Of All Ecusta Employees

Down to earth and down to facts and figures. And speaking of 'figgers', you couldn't do better toward helping your country and yourself to the reconditioning effect of bright days in the sunshine than by working in those gardens. For your work clothes try wearing herringbone cotton coveralls or a jumperall over a checked gingham shirt. Then watch that man about the house turn suddenly to the healthy job of farming!

To help snap up production and boost office morale come to work dressed to look cool and stay cool all day in a smart chambray, a gingham or rayon liner with a white rayon sharkskin dickey.

Your wardrobe must for this season will be a seersucker suit-dress with eyelet batiste or a plaid seersucker with large patch pockets. (Plaid is a this spring and summer favorite.)

Your mother told you there would be days like those—those days you will work till the last minute and then whip straight out to dinner without changing. You'll be prepared though in a print rayon jersey with figure-flattering lines.

Generally speaking, foundation can be a shade rosier than your skin—it's flattering.

Don't try to match make-up to a really shallow skin. Better to give it a glow with "peachier" tints of foundation and powder.

Cheek rouge looks more subtle, more natural, when it's used before powder.

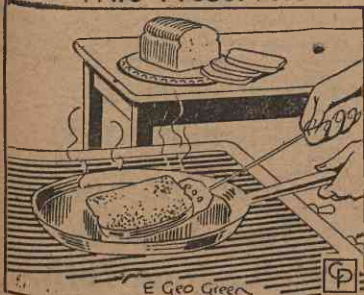
You'll never look 'powdery' if you press your face powder on and smooth away surplus with the same puff.

A good plan: Powder your lips lightly, apply lipstick, smooth. Five to ten minutes later, blot with tissue. Powder again lightly, moisten, and you're really set.

A young lady entered a book store and inquired of the gentlemanly clerk—a married man, by-the-way—if he had a book suitable for an old gentleman who had been married fifty years.

Without hesitation the clerk reached for a copy of Parkman's "A Half Century of Conflict."

Wife Preservers



If you have bacon for supper, drain off the drippings, then cover the frying pan until morning. At breakfast time heat the pan piping hot and toast bread slices until crisp and brown on both sides.

Winning Color Scheme



Jacket dress of beige with brown.

By VERA WINSTON

BEIGE with touches of brown is a winning color combination this season. Light weight beige woolen is used for an attractive jacket dress set off by striped brown and white taffeta collar and cuffs. The jacket has shaped tucks converging towards the waist in front, and three cornered clips for fastening. The skirt is built on a wide waist band which closes in back with three buttons.

ECUSTA WAAC GETTING ALONG FINE IN SERVICE

Junior Leader Mary Rickman certainly is an attractive girl in uniform. She was Service Girl in Hand Booklet before she joined the WAACs in January 15, 1943. She has been in school since she left and is now at Fort Devens, Mass.

According to Mary's report to us she is very happy. She doesn't have to do office work and says it's fun to be drill sergeant! Her brother, Ben Rickman, is also serving with the armed forces.

Mary arrived in Brevard last Friday and is going back Sunday, by way of New York. (She doesn't know when she will be off again, so she wants to have one last fling.)

Keep climbing, Mary. We enjoyed your visit and wish the best for you.

TIMELY HOUSEHOLD HINT

Store your rubber goods (bathing suits, bathing shoes, gloves, etc.) in tin cans or glass jars. It is the way goods in the department stores are preserved.

Some Time Saving Suggestions Given

Easy Ironing Last

When dampening and rolling up the wash, put the pieces which are easy to iron, and those you like to iron best at the bottom of the basket. As you grow tired towards the end of the task, the remaining pieces will go easier and faster, if the hardest part has been done first.—Mrs. R. W., Nebraska.

Sure Measuring Method

A quick way to measure shortening is to do it with water. For instance, if you want 1-2 cup of shortening, pour water into your measuring cup until half full, then put in enough shortening to raise water to top of cup. Pour out water and you have an accurate 1-2 cup shortening.—Mrs. L. F.S., Ohio.

Dressmaking Tip

When making a dress it is easier to sew the collar and collar facing in place before closing the underarm seams, so that the work lies flat under the machine. Put in the sleeve and attach the cuff, then sew underarm and sleeve seam at the same time. This method is especially convenient in making children's dresses.—Mrs. W. G. Walton, S. Dakota.

Cakes For Small Family

As our family consists of two, a large cake lasts too long. I prepare a full recipe and put enough batter for one layer in a tin. Then by adding chocolate, nuts, raisins or spice to the rest of the batter and baking it in cup cake tins, we have more variety. The one layer is cut crosswise and put together with icing, making half a layer cake.—Mrs. Irvin Broughton, New York.

Mr. Huskamp's Daughter To Marry On June 5th.

Mr. and Mrs. G. F. Huskamp have announced the wedding date of their daughter, Miss Annette Caroline Huskamp, to Pfc. James Benjamin Pickelsimer, of Fort Sill, Okla., son of Mr. and Mrs. J. B. Pickelsimer, of Brevard.

The wedding will take place on Saturday afternoon, June 5, at six o'clock at the Brevard Methodist church.

This marriage will unite two prominent local families.

Mr. Huskamp is assistant to Mr. T. S. Word, our vice president and treasurer.

"Do you think a woman believes you when you tell her she is the first girl you ever loved?"

"Yes, if you're the first liar she has ever met."



Few Food Rationing Hints Are Offered

By Elizabeth Woody

It's been an eye opener, hasn't it . . . this first month of living under a point rationing system?

We've found that if we're going to make our processed foods ration stamps stretch over each entire ration period, we'll have to try every trick we know for using non-rationed foods as alternates for processed foods. Here's a hint . . . Before you tear out a point ration stamp, ask yourself, "Is there a non-rationed food of approximately the same value that I can use as an alternate for the rationed food I'm about to buy?"

Whatever you do, don't cut down on the vitamins in your family's diet just because you can't get all the canned, glassed, and quick-frozen foods you'd like. If you have been serving canned grapefruit or tomato juice (for their vitamin C) and can't get enough of them now, use more fresh citrus fruits, fresh tomatoes, green cabbage, potatoes and other vegetables in season.

Fruit desserts are much too good to cut down on just because we can't always open a handy can, jar or package. We'll be using a fair portion of our precious ration stamps for out-of-season processed fruits to vary those we serve raw. One way to space our stamps and still outwit monotony is this . . . Stew, bake and broil halved grapefruit. Experiment with spices and fruit combinations. And remember that apple pie and apple dumplings were favorites long before point rationing was ever thought of!

Stews Make Fine Meat-Stretchers

Stews are natural-born meat-stretchers and you can count on them to make the most of whatever the meat man sells. Any low-cost cut of meat plus vegetables at hand will make a fine stew. Remember, too, it's good managing to make enough for two meals, then skip a day in serving.

CHICKEN STEW

(Serves 6 to 8)

4- to 5-pound fowl, cut in pieces
1-4 cup celery leaves
1 bay leaf
2 whole cloves
12 small onions
1 1-4 teaspoons salt
4 tablespoons chicken fat or other fat
4 tablespoons flour
3 cups stock
1 tablespoon lemon juice
1 tablespoon chopped parsley
Salt and pepper

Cover fowl with boiling water; add celery leaves and spices. Simmer, covered, 2 hours, or until tender, adding onions and salt when nearly done. Remove chicken and onions from stock. Cut chicken from bones in large pieces. Boil down stock until rich in flavor.

Melt fat in saucepan; add flour and stir to a smooth paste. Add stock gradually and cook until thickened, stirring constantly. Add lemon juice, parsley, chicken and onions. Add salt and pepper to taste.

Serve with mashed potatoes or hot biscuits. Or place stew in 10x6x2 inch baking pan and cover with a pie crust. Sprinkle with celery seed if desired and bake in hot oven 20 minutes. For a golden glaze on crust, brush it before baking with mixture of egg yolk and milk.