

Feminine Fashion & Flair

Despite soaring summertemperatures in most cities, the feel of fall is in the air as we see collection after collection in the store windows and watch fall fashions unfold before our shaded, sun-glassed eyes.

And if the dresses and suits are going to take on a different look, surely the milliners are going along with the new program. So let's see what their fall forecast is.

From the recent New York showing, the report is "that ostrich and ostrichlike appeared again and again in both designers and popular priced hats previewed there."

It's just one more bit of evidence that we're going into another era of elaborate hats. In fact, many of them echo the Victorian mood in lavish embroideries, leadings and fabrics of silver and gold metallic or lush velvets.

One special group at the Millinery Bureau's showing highlighted metallic tones of antique gold, copper, silver, green bronze, steel and brass.

This added feminine flair is proof enough that it's going to be an especially dressy fall. Hats of this type will coordinate perfectly with the new silhouettes and the flusion of long lines.

Among the exciting colors featured were peacock blue, turquoise, vivid reds, orange, rust, violet, gray, beige and off-whites as well as winter white.

Shapes, too, are varied with the newest versions worn at an angle in a more rakish manner than last season. The "level-headed" and "forwardline" looks seem to be waning.

One designer received special applause for a satin-felt casual in gold with a softly pleated front. This was really a new and sophisticated approach to the so-called casual number.

Another designer used a tweedy felt in a deep, bold shade with lighter flecks bound in a self-plated grosgrain and ribbed with a ribbon bolter, hairlines.

Another outstanding number was one with a picture brain covered with a rippling white felt with snowy fox to match a large barrel hat.

Among the many ostrich trimmed hats as a group which the millinery used in a new way. The ostrich feathers are applied on a smooth crown to look like chenille or velvet. Some are trimmed oruffed in velvet. Others are combined with matching ostrich curls.

So there you have it, ladies, the millinery mirror for fall. If I were you I'd watch that waltz while vacationing, for when you come around you'll need a new firm to wear this year's frivolous fashion suit of the influence of the Chris through an operational budget.

That like all other institutions, the physical church is maintained on faith.

EASY DOES IT!

TRY A SPICED CREAM for your next pudding for a flavoremment. Sweeten the cream with powdered sugar after whipping, and then add a dash of cinnamon, nutmeg and cloves. Flavor with vanilla.

Cooked broccofli is elegant as a salad, especially when you serve it with highly seasoned Thousand Island dressing.

Baking powder biscuits go to the head of the class when you sprinkle some crumbled bacon into the dough, and top the biscuits with some grated cheese just before baking.

RECIPE OF THE WEEK

Cheese Onion

(Serves 5)

- 1 16-ounce can whole onions
- 2 tablespoons butter or substitute
- 2 tablespoons chopped parsley
- 1 teaspoon worcestershire sauce
- 1/4 teaspoon celery salt
- 1/4 teaspoon pepper
- 1 cup grated sharp cheese
- 1/4 cup chopped walnuts

Drain onions and place in buttered baking dish. Melt butter, add parsley, worcestershire sauce, celery salt and pepper; pour over onions. Mix cheese and nuts together and sprinkle over top of onions. Bake in a moderate (350° F.) oven for 15 minutes or until cheese is melted.

Stuffed dates will do nice things for any fruit salad when you want them especially delectable. Mix together some cream cheese and add a bit of crumbled blue cheese, and fill the pitted dates.

When you sit and snack, make this dandy sandwich. Spread both sides of bread with Thousand Island dressing and top with a slice of Swiss cheese. Top with a slice of ham and another piece of buttered bread.

For a vegetable or supper dish, you'll like green peppers stuffed with chopped fresh tomato, minced onion and mushrooms, a sprinkling of buttered cracker crumbs, then Parmesan cheese. Bake in a moderate oven until peppers are tender.

How To Play Safe In The Sun



Fun in the sun starts with the protection of a good sunburn cream for model Annette Rice and daughter Anna Lana.

Here are four rules to help you play safe in the sun—to avoid peeling, painful spots:

- Rule 1: Know yourself! Some people burn much more severely than others. Blondes and redheads should be more careful than brunettes. If you're the type that freckles, flakes or goes lobsterish, maybe you'd better not even try to tan.
- Rule 2: Get your tan gradually! Avoid especially a long first exposure. Some authorities give this rule of thumb: the average brunettes should have no more than two tanning sessions of 15 to 20 minutes each the first day; increase exposure by no more than that amount each day.
- Rule 3: Don't try to guess whether you've had too much or too little at the time. Sunburn does not appear at once, but several hours after exposure. Remember that the sun can burn right through haze and clouds.
- Rule 4: Play safe and use a reliable sunburn cream or lotion to prevent undue evaporation from the skin and to filter the sun's rays.

When you set up your beauty-and-the-beach routine, take a tip from lovely Annette Rice who uses a cream to protect herself and her young, Anna Lana, while sunbathing. Over-exposure in the sun means under-exposure before the cameras that have made Annette famous as one of America's most photographed models.

The base of the Squibb Sunburn Cream she uses is actually a luxurious vanishing cream. It comes in a tube that won't smash to splinters on a bath house floor. According to Annette, tubes go best in beach kits—no spilling, leaking, or dripping. She takes special precaution with little Anna, for she's a lot more sensitive to the cream on the youngster's shoulders. Because it is a vanishing cream it disappears and leaves no greasy film (or oily shine)—and it won't stain Annette's wardrobe.

All good sunburn creams have an active ray filtering ingredient to protect against burn. Squibb cream also contains a mild anesthetic agent which makes it useful as a soothing agent in case you do get a mild burn. Incidentally, should your mental alarm clock fail and you get a bad burn, don't depend on self-treatment—call your doctor.

If you're the kind whose skin turns a rich brown under the summer rays you'll still want to use good sense in your sunning sessions. There's no market for peeling pits during the long-twill social season.

THE STARS

By LYNN CONNELLY

SPIKE JONES has been signed by the National Broadcasting Company to do five full network hour-long TV shows during the coming season. . . . Jones gets \$40,000 per show, the price that he got for the Comedy Hour earlier.

Danny Kaye has returned from London and is about to start a new film which sounds intriguing. . . . It will be "Huckleberry Finn" and his costar will be the talented Gene Kelly. . . . If it doesn't interfere with her television work, Faye Emerson will do a Broadway show this winter. . . . What'll Bing Crosby be up to next? The Groaner has just purchased a west coast radio station.

Martin and Lewis broke all records in their two-week stand at New York's Paramount. . . . They walked off with a cool \$120,000 for the 14 days work.

Donald O'Connor, who has more talent than movie moguls have allowed him to display, has been signed by NBC to head up a monthly show on its famous "Comedy Hour" this fall. . . . Phil Harris and his luscious Alice Faye have been renewed by their sponsor for another year and move into the spot opposite Edgar Bergen's next season. . . . Rumor has it that one of the top ten radio shows will drop its orchestra this fall in favor of recorded music for background and bridges. . . . Wonder how music czar James Petrillo will react to that blow?

Hold everything! Orson Welles is busy again—making of all things, western films for TV! It would be worth the price of a TV set just to see Orson strut the range and pursue the villains who went "hataway". . . . Tallulah Bankhead will be back on radio soon with "The Big Show" next September. . . . All contract negotiations have not been completed but NBC expects to have "The Great Gildersleeve" starting his 11th year.

And today Julia Steven—Mrs. Walter A. Kraft, as she is in private life—has extended her interest in children around the world. Hundreds of freedom packages have been sent to children's institutions in many countries, and Mrs. Kraft has sponsored a nine-year-old girl in Belgium (a war orphan) and two little boys in a school in France for several years.

SUCCESSFUL PARENTHOOD

IF YOUR CHILDREN are away at camp you may be wondering just what they are getting out of it, especially since writing letters home is not the thing young campers do best.

Recently we visited three camps where there were boys and girls by the hundreds, and one private camp with an enrollment of less than one hundred. Accommodations were very much the same in all three camps, so we aren't going to report on food and lodging, nor on daily activities, which were also similar. For that matter, there were no important differences in the intangibles, such as spirit and friendship, though it was easier to weigh them at the smaller camp. It is these difficult to assess values that we want to write about.

Most adults who went to summer camp when they were children will put friendship first as the most enduring asset of camp life. This doesn't necessarily mean that camp friendships have lasted throughout life. It is simply that in childhood we take our schoolmates and the kids next door somewhat for granted. But camp is a limited period. Here your child meets boys or girls from other states, or at least from other towns or different school districts within your own city. These children must pack into a few weeks the give and take which is stretched over a year with their home playmates. Suddenly friendship becomes a recognized ideal, something prized, something to work for. Even the shy child finds he can make friends at camp and he becomes a little more of a person in his own eyes.

It isn't just this awakening sense of friendship with children his own age that is so valuable. It is the experience of having boys and girls older than himself pay attention to him! A seven-year-old could live in a neighborhood surrounded by fourteen-year-olds and never get more notice from them than a "Hi, yi!" But at camp, older boys, especially the junior counselors in their early teens, are encouraged to befriend the smaller boys. They pass on skills at games by teaching the little fellows the fine points, they take sides in competition so that young Johnny has an admired tenager rooting for him in swimming and riding contests.

Next to friendship is the lesson in group loyalty which all camps supply. A reverence for religion and for the flag are among the greater loyalties dramatized at camp.

These are the elements of camp life your child won't be able to tell you about, because he can't yet put them into words. If you want more concrete evidence of what camp gives your child, ask him about the fun, the excitement of discovering things he can do well, and about the wonderful hours of sleep that come at the end of a day outdoors.

WATT'S NEW

By Rosa Lee Armstrong
Home Economist, Carolina Light and Power Co.

Thus far in the carving series, we have discussed the proper methods of carving roasts, steaks, legs of lamb, and hams.

In this, the last article in this series, we will discuss the two methods of carving chicken and turkey.

STANDARD STYLE
1. Remove leg (thigh or second joint and drumstick). Hold the drumstick firmly with fingers, pulling gently away from turkey body. At the same time cut through joint joining leg to backbone and skin on the back. If the "oyster," a choice oyster-shaped piece lying in the spoon-shaped section of the backbone, is not removed with the thigh, remove it at this point. Hold leg on service plate with drumstick at a convenient angle to plate. Separate drumstick and thigh by cutting down through the joint to the bone.

2. Press leg (thigh or second joint and drumstick). Hold the drumstick firmly with fingers pulling gently away from turkey body. At the same time cut through joint joining leg to backbone and skin on the back. If the "oyster," a choice oyster-shaped piece lying in the spoon-shaped section of the backbone, is not removed with the thigh, remove it at this point. Hold leg on service plate with drumstick at a convenient angle to plate. Separate drumstick and thigh by cutting down through the joint to the bone.

3. Slice drumstick meat. Hold drumstick upright at a convenient angle to plate and cut down, turning drumstick to get uniform slices. Chicken drumsticks and thighs are usually served without slicing.

4. Slice thigh meat. Hold thigh firmly on plate with a fork. Cut slices of meat parallel to the bone.

PATTERN



FOR WOMEN

By Betty Cook For ANP

LESS HO-HUM—MORE M-M-M! A health slogan which came into being during the last war advocated "Eat A Better Breakfast. Do A Better Job." It still makes sense. It's a longtime between dinner and breakfast and bodies need refueling before they go out for a day of hard work or hard play. This responsibility falls directly on you, Mother.

Now, to get your family to eat a good breakfast may seem a pretty tough assignment, because your breakfast efforts are undoubtedly met with protests such as, "I have n't time!" or "I'm not hungry." And now, during these sultry summer days, "Aw, it's too hot to eat!"

You can't be expected to overcome all of these objections all of the time. Some people actually find it difficult to eat first thing in the morning. But we are inclined to think that a great many people would have a great deal less trouble eating a good breakfast if they weren't confronted each morning with the "same old thing" to eat. Variety can be the spice of breakfast as well as of life. Promise of a pleasant surprise on the breakfast table may be enough inducement to sacrifice that last 15-minute sneeze and to change the anti-breakfast reaction in your household.

Some of the changes you can bring in the breakfast menu include in those a different cereal each day, varied further by toppings of fresh fruits or berries in season, or with cut-up dates, figs, or shredded coconut. Hot breads, often in finite variety and are almost irresistible to everybody. And they are no trick at all with the wonderful quick-mixes available today. Occasionally bring forth a real treat like the mouth-watering Coconut Cinnamon Cofee Ring pictured. make it a "week-end special" perhaps. It this doesn't make breakfast appetizing, peek up, we miss our guess!

YOUR WEEKLY "TREAT" RECIPE
While the children are on vacation, let us be sure they get their daily quota of milk, as they normally do in school. Milk, nature's most perfect food, should be a "must" on every homemaker's every meal and often between meals, too. Here's a recipe for cup cakes to serve with tall, cool glasses of milk.

- Chocolate Butter Cup Cakes
1-2 cup butter
1-1/2 cups sugar
2 eggs
1 cup buttermilk
1 teaspoon soda
1 tablespoon water
1-4 teaspoon salt
2 Two-ounce squares chocolate
2 cups flour
1 teaspoon vanilla
Cream butter, add sugar, add eggs. Dissolve soda in water. Melt chocolate over hot water and add to first mixture. Add vanilla, then salt and vanilla. Mix well. Add buttermilk and flour alternately to all, mix well. Bake in well-oiled muffin tins in preheated oven at 350 degrees Fahrenheit for 15-20 minutes. Makes 18 small or 12 large cup cakes.

Hints to the Homemaker

By Ruth Current, State Home Demonstration Agent

CURTAINS AND CURTAIN FABRICS

If the homemaker who goes shopping for curtain fabrics is well acquainted with facts about shrinkage and colorfastness, she will get more for her money in value and in satisfaction, say textile specialists.

In deciding how much yardage she will need, the shopper should figure on at least 100 percent fullness in width, if the curtains are not to be skimpy. In other words, for attractive curtains, specialists suggest that the fabric be twice as wide as the space to be covered.

Curtain buyers should also make allowance for length-wise shrinkage. If there is no label on the curtain or fabric stating whether it is pre-shrunk, the allowance should be generous—around three inches to the yard.

When selecting colored material the buyer will do well to look for a label carrying specific information about colorfastness. Such labels as "colorfast to washing," or "colorfast to dry cleaning," are of course more helpful than "colorfast."

If she is looking for material in a store which will lend samples, the curtain shopper may find it wise to take home several lengths of fabrics and see whether they are suitable for a particular room or window. Such extra time and effort may be well spent. The cost of curtaining modern-day rooms comes mighty high. They should be just right.



GRANDMOTHER MERMAROLD . . . Mrs. Betty Conn. S.J., Brooklyn, arrives in London for a swim at swimming English channel.



Foster Parent



It all stems from "an old Saturday custom." Twenty years ago America's famous Candy Lady, Julia Steven, moved by the yearning in some small faces at the windows of her Chicago candy kitchen, decided to let the youngsters form a sampling club. The Saturday Sampling Club may not be listed in "Who's Who," but today as many as 600 of its young members show up on Saturday morning for their sweets.

And today Julia Steven—Mrs. Walter A. Kraft, as she is in private life—has extended her interest in children around the world. Hundreds of freedom packages have been sent to children's institutions in many countries, and Mrs. Kraft has sponsored a nine-year-old girl in Belgium (a war orphan) and two little boys in a school in France for several years.

When the Foster Parent's Plan for War Children recently inaugurated its Chicago campaign Mrs. Kraft acquired four more foster children, one each in Italy, Greece, England and Holland. The girl on the right helping to pass out the candy is Sheila Sheppard, the British war orphan who has been adopted by the city of Chicago.

Through the Foster Parent's Plan a child is sponsored rather than actually adopted. The sponsor's contributions keep the child in a home, either private or institutional, until he is able to go out on his own and become independent.

The Plan was started in 1957 during the Spanish Civil War and has continued to operate since then. It is possible to become a foster parent for as little as \$15 a month.

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This most useful hair piece blends in with your own hair and keeps the rough ends even. . . . \$3.00

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Garden Time

By ROBERT SCHMIDT

AT THIS TIME OF YEAR you will begin to take notice whether or not you have a good crop of grapes on your muscadine vines. If not, why not? Although not always the case, the usual answer to that question is poor pollination.

Most muscadine varieties require pollination by a male vine in order to set fruit. Many of the wild muscadine vines are males and in the past have served as pollinators for the vines planted in the home gardens. However, any wooded and brushland areas have been put into cultivation and in doing so the male muscadines have been destroyed, and now the garden varieties are not producing good crops.

I saw a good illustration of this just last week. A large Jamaica grape which formerly produced good crops has only a scabbering of grapes on it. That

has been the story for several years. However, three young vines propagated from this one and planted in another garden along with some perfect flowered pollinators have a heavy crop of grapes on them this year. This goes to show how important pollination is for good crops of muscadines.

DURING THE PAST FIVE YEARS several perfect flowered varieties of muscadines have been offered for sale. They were developed at the N. C. Lower Coastal Plain Station by Charles Dearing. These varieties will produce crops without the presence of male vines in pollinating other varieties. Since the male vines produce no grapes, it is a distinct advantage to use one of these perfect flower devvarieties for pollination. Why use the old varieties at all?