

"Florentine Lace" Sets Pace for Brides



Designer Nelly de Grab, well known for her separates that are made to go together, comes again in these parts teaming with Florentine Lace over taffeta. The very new skirt is also over the hips and flares wide over the full ruffling at the hemline. It has an attached taffeta petticoat, and the belt goes with the lace, the lace and the separates were inspired by Reed & Barton's pierced sterling silver jewelry "Florentine Lace" which has set a new trend for brides and homemakers—fashions inspired by your silver-pattern. The honeymoon separates were recently shown at the International Fashion show held at Atlantic City.

WATT'S NEW

By Rosa Lee Armstrong

LOOKING FOR A GOOD BUY? Try your market for chickens. This bird is extremely versatile and can be prepared in so many delectable ways. Chickens are very plentiful now, especially the broilers and fryers, and a better buy can't be found.

It's a good time, too, if you own a frozen food storage box. It's best to get some of this fowl away against the time when the price will be right as it is now.

While we are talking about chickens, we might mention the styles of poultry available on the market for those of you who don't already know.

1. Market Dressed Poultry (or New York Dressed)—head and feet on, pickled by not drawn.

2. Eviscerated Poultry (full drawn and completely ready for cooking)—may or may not be frozen, may or may not be individually packaged.

3. Cut-Up Poultry—by the piece—may or may not be frozen, may or may not be individually packaged, and also ready for cooking. Poultry is disjointed into breast, legs, wings, back, neck and the giblets. The cut-up chickens sold in most markets are fryers.

4. I'M SURE ALL OF YOU have eaten the barbecued chicken. Have you tried it broiled? It's delicious. Have the backbone of each broiler removed, each bird split in half at quarters, and the major joints broken by snapping the cartilage in each joint. Cook back-

ECHO SPRING



\$2.30 PINT \$3.65 4.5 QT.

From the Woman's Angle

Hints For The Skin

HINTS FOR THE SKIN
 BY RUTH NELSON SAWYER
 NEW YORK (GENERAL)—Pamper your vanity is the method mother nature uses to make her daughters take good care of their skin. Many women don't realize their skin is an organ, but it is—an organ which, when freshly bathed, has the power to kill germs. When the skin is dirty, it loses this power. The skin is one of the means of elimination for the body and should be kept in good working order.

Acne is the most common of all skin disorders and it is caused by the clogging of the pores with oil. Also, anything which impairs general health tends to set it off. There are a number of things that can be done to combat it. Stay away from over rich food. Eat more fresh fruits and vegetables. Drink plenty of water to flush the waste materials out of the pores. Water also helps prevent constipation, which is a

very important factor in clearing the skin.

Get out in the open every day because that promotes general health. Massage your face to get eight hours of nightly rest. Keep your skin scrupulously clean, in order to keep the oil from the surface. Wash your face every morning and evening with pure water and soap. Use a gentle soap. Use a gentle cream for healthy skin, but they add extra oil to already oily skin. Don't try to hide bad skin with face cream, for a while.

If you have blackheads, steam your face with a heavy bath-towel. The steam helps to loosen them. A frequent extraneous pressure over the forehead and pinched gently down is helpful in removing them. Do not squeeze pimples unless they are ripe, and then be very careful. Make sure your hands are clean. When you have completed the operation, moisten cotton with alcohol and gently wipe your face.

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State College's HINTS TO HOMEMAKERS

Well-cared-for books and attractive bookcases are an addition to any room. To keep them attractive, we must keep them clean.

Clean one shelf at a time so the arrangement will not become too disorganized. Run the soft brush attachment of the vacuum cleaner over a soft cloth over each book as you take it off the shelf; then use the same attachment on the shelf itself.

Next apply a coat of wax to the shelf and let it dry. Polish to a gloss. The wax protects the finish and makes dust easier to remove.

While the bookshelves are being dusted, washed, and waxed, lay books flat in small piles. Don't stack in high, unsteady piles as they may fall over and backs be broken. When the shelves are clean and dry, replace the books gently one by one. Be sure shelves are completely dry before putting the books back.

Watch for signs of mildew on your books—small brown spots on leaves or white film on covers. Prompt attention is needed for mildew for it spreads rapidly, attacking fibers. Brush off spots with a soft, dry cloth or cleaning tissue. Throw the cloth away as soon as it is soiled or you may spread the damage rather than remove it. If brushing does not remove spots, try a soft cloth barely damp-

ened with alcohol. If this does not work, sprinkle French chalk between the pages, close the book and leave it for several days. Then brush off the chalk.

They've added swing to a refrigerator, one woman told another. She was talking about an innovation, "Swing-It" Meat Locker, in Gibson Refrigerator Company's new Diamond Jubilee 10-cubic foot model. At a touch, the meat locker swings and lifts out loaded with juicy meats, kept moist and cold. Swing-It, Crisp-It, with a special seal to keep vegetables dewy crisp, also swing out for easy use.

Produced in the company's diamond jubilee year, this model has Defrost-Matic, the automatic defrosting unit that keeps refrigerator free from frost automatically. And there's the Freezer locker, full-width for 53 pounds of frozen food; space-making door racks with a butter container and room for bottles, and small packaged foods.

Pancakes à la South Africa

Pancakes filled with South African rock lobster—a party dish economical enough for every-day eating.

Every man loves pancakes, and every man, woman and child will leave the table happy after eating pancakes filled with this wonderful concoction made with canned South African rock lobster.

Here is a recipe that combines the familiar with the unusual. The South African rock lobster are caught in icy waters off the coast of South Africa, and promptly processed in modern sanitary plants under strict government supervision. Steam-cooked in the can in their own delicate juices, the unique flavor of the rock lobsters is kept intact until it reaches your table. Ready to serve, with no waste, canned South African rock lobster lends itself to innumerable dishes that will make every meal "party-fare."

Pancakes Filled with South African Rock Lobster

Prepare recipe for Rock Lobster Filling:

2-6 1/2 oz. cans South African Rock Lobster	1/4 teaspoon nutmeg
4 tbl. butter or margarine	1 cup thin cream and lobster liquor
3 tbl. flour	1/2 cup sherry
1/2 teaspoon salt	2 drops Tabasco
	3 egg yolks, slightly beaten

Drain rock lobster, and save liquor. Flake meat. Melt butter or margarine and stir in flour, salt and nutmeg. Add rock lobster liquor and cream, while stirring constantly over low heat. When sauce thickens, stir in sherry and Tabasco. Add diced rock lobster and cook over low heat until thoroughly heated. Add a little of the hot sauce to beaten egg yolks and mix gently into the rock lobster mixture. Add more salt, if necessary.

Bake twelve 5-inch pancakes until lightly brown on both sides. Spread each with the Rock Lobster filling, and roll. Garnish with parsley and serve at once. Makes 6 servings.

CHARM

By Lou Swartz

NEW YORK (GENERAL)—When you know what to do about gifts, you can be assured that you have acquired some charm. So, give your appreciation, but give some worthwhile hints about gifts for the graduate, the bride, or the weekend hostess.

First, know the person for whom the gift is intended so that you can select a gift that is really useful. The price is usually determined by three factors: your relation to the recipient, your budget, and the sex of the recipient.

It might be helpful if we would suggest a gift or two that would be in good taste, but inexpensive for the graduate, hard-made, pure linen handkerchiefs, embossed with initials, or a pair of silk ties for the young man. Any hostess would appreciate a set of ebony ash trays, and they can be had for a trifle. For the bride of course, there is time to shop. The gift should be a large one—a pure linen doily or a silver spoon, if carefully chosen can be exquisite gifts and still be kind to your budget. A trip to your neighborhood gift shop or gift department in your leading department store will also help.

Remember to include the gift card, properly signed with date and if the person is close to you a note is in order.



SMILES AT PAIN... Doctors are grafting flesh from abdomen to hands of Lileen Dewar, Chicago, to supply her with the fingers she was born without. Hands must be bandaged against stomach until graft develops new blood supply.

PATTERN OF THE WEEK



No. 2081 is cut in sizes 10 to 20, 36 to 40. Size 16, 44, 46, 50, 52, 54, 56. No. 2146 is cut in sizes 2 to 8. Size 2, 4, 6, 8, 10, 12, 14, 16, 18, 20. Send one for EACH pattern with name, address, state, and size to: AUREY LANE, LITTLE ROCK, Box 360, Madison Square Station, New York 10, N.Y. The new Spring-Summer Fashion Book shows 128 other styles, 25c extra.

Candy For Dieters!!!



At long last, candy for dieters is here. For years, dieters have been asking for candy. Lack of candy has probably caused more "breakovers" on diets than any other one thing. Now, the Calorie Saving Kitchen has produced two recipes for low-calorie candy that contains many important nutrients; enough, we think, to satisfy the nutrition experts everywhere.

The two recipes which follow, Coconut Creams for Dieters and Fudge Creams for Dieters, are based on cream cheese and Sucaryl, the non-calorie sweetener which can be cooked without losing its sweetness. There is no sugar at all in either of these recipes and the calories in each piece are less than half the calories in ordinary fudge or creams.

Each recipe has options which you can adapt to your own likes. Coconut creams can be prepared without coconut, in which case they are plain creams, and can be decorated with chopped nuts or bits of chopped dried fruit sweetened with Sucaryl. The Fudge Creams may be prepared with or without nuts.

Coconut Creams for Dieters

2 pkg. (3 oz. each) cream cheese 1/2 teaspoon grated orange rind
 2 teaspoons Sucaryl Solution 1/2 cup shredded coconut, toasted

Mash cheese; whip until creamy; add Sucaryl and orange rind; mix thoroughly. Form into balls about 1 inch in diameter. Roll in toasted coconut. Chill. Makes about 2 dozen balls.

Each piece contains 40 calories; ordinary coconut creams contain 118 calories.

Fudge Creams for Dieters

2 pkg. (3 oz. each) cream cheese 1/2 teaspoon vanilla
 1 1/2 tablespoons cocoa 1 1/2 teaspoons light cream
 2 teaspoons Sucaryl Solution (18% butterfat)

Mash cheese; whip until creamy; add cocoa, Sucaryl, vanilla, cream and salt; mix thoroughly. Add chopped walnuts if desired. Form into balls about 1 inch in diameter; press nutmeat into each, if desired. Chill. Makes about 2 dozen creams.

Each piece contains 42 calories; ordinary fudge contains 118 calories. Notes: Each 1/2 teaspoon of Sucaryl Solution is equivalent in sweetening power to 1 teaspoon of sugar, or 1 Sucaryl tablet.

Briefly Stated

New type cotton spray rigs developed by the U. S. Department of Agriculture and the Mississippi Agricultural Experiment Station will be widely used in controlling the boll weevil and other pests in Southern cotton fields during the 1952 production season.

The average Tar Heel farm is 67 acres in size.



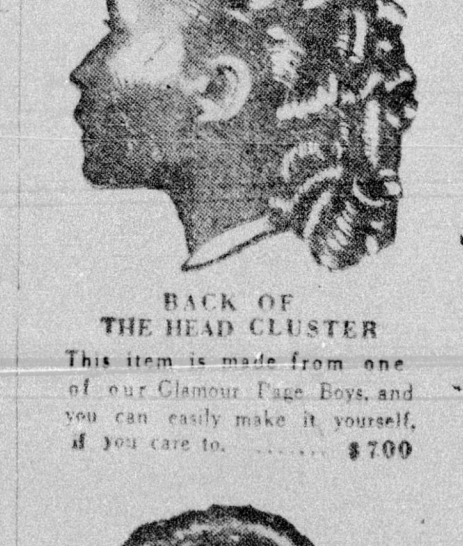
NATURAL HAIR ATTACHMENTS YOU CAN HAVE YOUR HAIR PERFECTLY MATCHED



THE HALF GLAMOUR fastens at the crown of the head and hangs naturally down the back. (It is 15 to 20 inches long). \$10.00



BACK OF THE HEAD CLUSTER This item is made from one of our Glamour Page Boys, and you can easily make it yourself, if you care to. \$7.00



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