Feminine Fashion & Flair

BY BERNADINE CARRICKETT
FOR ANP

Have you thought about your new spring coat? Now don't think I'm utterly mad because I'm asking such a question at this time. It's just the fashion world it's all. And listen, if you haven't thought about it, there's no time like the present.

The emphasis is on the slim and easy silhouette, with much importance focused on the gently wrapped coat. Wool kid plays an important role as a trimming for collars and cuffs. This staccato note on dark or soft shades offers a striking touch for trimming. Favored is the short or full-length chesterfield in navy with white kid collar and tiny white buttons.

Back yokes, rounded or deep pointed V's are emphasized with stitching or embroidery. Collars offer a point of interest with the large wrappy square collar a favorite.

Ashy beiges and browns have first consideration in the neutral group. Blues and navy are well represented as is white for the short topper or full-length coat. The textured look in fabrics, both in worsted suitings as well as spongy and airy poodles and clopsacking is favored too. Pretty feminine touches are added by many designers with the addition of pearl embroidery on collar and pockets, graduated button effects or odd shaped buttons shaped like Easter Eggs, crescents, hearts and ovals, arrow embroidery trimming tab button closing, plaque button closings and the like.

Stitched panels, rows of stitching marking back yokes, circular back yokes circular stitching near hemlines flange rudder-like backs framed with stitching represent some of the favored dress-up treatments for a group of coats. Large patch pockets frame several of these. Both the slim and easy silhouette as well as the spacious coat are recommended for Easter selling. Fluffy and hairy poodles fleeces novelty tweeds are favored coating also.

Shorter shorties are emphasized. They have a straight look and feature detailing on sleeves and cuffs, sometimes velvet. Classic styles such as the gabardine short coat, remain in the popularity line.

The coronation theme is with us in the coat picture too. In the coat, we see it in the colors to be featured, black pearl, imperial yellow, England blue, St. James silver, and Sandhurst tan, and of course, the red, white and blue termed as the "flag" colors.

Fitted coats are given new interests in some of our fancy fabrics, and also in hard worsteds like seven eighths. These are embelled or with a narrow leather princess styles which can be worn belt at waist line. In some styles sleeves with upper arm fullness are again endorsed. While in others, a normal width set-in sleeve is preference.

Well friends, if you hadn't thought about your new spring coat, maybe this writing will turn you toward that trend. Anyway it always pays to know just what is going to be worn come Easter Parade Time.

—BFC—

VARSATILE

National advertising coupled with effective point-of-sale promotion, according to Edward K. Dreyer, president of Beauty Distillers Corp., has convinced the American public that brandy is as versatile as any distilled spirit.

FASHION-OF-WEEK

THE NEW "sculptured silhouette" is presented by Fashion Frocks of Cincinnati in this coat-dress with menswear stripe suiting. Saucer buttons covered in velveteen trace a diamond on the bodice and plunge down the skirt while velveteen cuffs echo the effect. Sold in homes only by housewife representatives. (ANP)

NORTH CAROLINA COLLEGE DELTAS PLAN NOW FOR BUSY SPRING FETE — Pictured here as 27 of the more than 30 members of the Alpha Lambda chapter of the Delta Sigma Theta sorority of the North Carolina at Durham. The sorority is planning three major programs for the coming months: a variety show, "Campus Capers," a benefit for the **scholarship program; an annual show in the college's pool to select "Miss Aquacade," and in May, the annual "May Week Fete." Sorority members shown here are front row seated from left, Gloria Roberson, Del Ray Beach, Fla.; Lois Howard, New Bern; Althea James, Camden, S. C.; Second row, left, Savanah Craighead, Oxford; Doris Hagett, Williamston; Lorraine James, Ahoskie; Dorethea Smith, Maxton; Ruth E. Roundtree, Wilmington; Bonnie L. Streeter, Greenville, NC; Francine Nobles, Greenville, NC; Hazel Grence, Candor; Third row from left, Arthrell Dunree, Farmville; Celeste Farar, Durham. Back row standing, Helen McLean, Southern Pines; Constance Gunn, Spartanburg, S. C.; Elsie Jones, Henderson; Lena Whitaker, Enfield; Annie M. Best, Clinton; Delilah Taylor, Warsaw; Elsie Weaver, Ahoskie; La Quitta Hill, Ahoskie; Ruth Self, Durham; Sadie Edens, Durham; Katie Lewis, Durham; Bernice Sawyer, Ahoskie; Mercedes Barnes, Middlesex; Nettie Martin, Sumter, S. C. Not shown is Mrs. Nettie Gilliard, Durham.**

IT'S A CAKE!

CHICAGO—The world's largest edible cake, a replica of a giant mattress, shown here being cut by Ira M. Pink, president, The Englander Company, Inc., was one of the features at the opening day of Englander's "palace for sleep," beautiful new headquarters for the sleep equipment manufacturers in Chicago's famed Merchandise Mart.

The arts and crafts of ten countries, reaching around the world, were put to use by designer Everett Brown in creating the offices and showrooms. The 25,000 square foot space is considered to be among the most attractive in the United States. It proved to be a major attraction for buyers, interior decorators, and newspaper and magazine writers at the recently held 1953 Winter Home Furnishings Market.

NC ALUMNI PRAISED IN CLEVELAND PLAY — Miss Berlie Ray, 1952 graduate of North Carolina College with a major in drama, was warmly praised at Cleveland, Ohio recently by several Metropolitan drama critics for her role as "Lorna" in "Golden Boy." A native of New Bern, NC, Miss Ray is now studying drama at Karamu House of Western Reserve University, Cleveland. Jack Warfel in the Cleveland PRESS, said Miss Ray's performance was a "memorable" one. Doris O'Donnell in the eNEWS said the young actress showed "flashes of fire." Glenn C. Pulen commenting in another daily drama review made this significant statement: "Berlie Ray's portrait of the fight manager's girl friend who regards the boy compassionately, is one of the most restrained, discerning performances in the mixed cast."

LONG HISTORY

The history of Cream of Kentucky, now a blended whiskey marketed by Schenley Distributors, Inc. dates all the way back to 1898.

DEPENDENTS

Nearly half a million wage earners," Ralph T. Heymsfeld, president of Schenley Industries, Inc., reported recently, "look to the production and sales of distilled spirits as a source of livelihood."

MRS. EISENHOWER AND FASHION

Now that there is a new President and a new party in office, there could reasonably be much speculation as to the possible political import, but with a new First Lady in the person of Mamie as she is fondly called, the fashion path seems well charted.

Famous people are always watched by the fashion industry and the public. Many have been known to launch any number of important fashion ideas. Witness the influence of Frank Sinatra on bow ties a few years ago; on the Windsor knot in ties and the plus-fours popularized by the Duke of Windsor.

What little girl did not yearn a year ago since Princess Margaret popularized the pillbox hat decade ago? The Eisenhower jacket popularized by the President when he was a general in World War II, is still a fashionable gear.

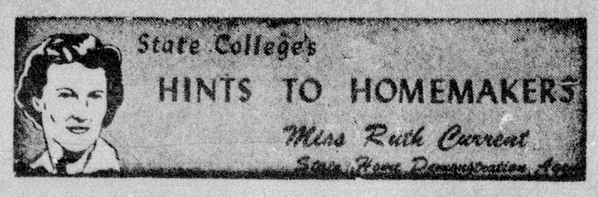
There have been many predictions as to whether or not Mrs. Eisenhower's bangs will join the "immortals". My opinion is that those now famous bangs will never rival the influence of Mme. Pompadour on past and present coiffeurs, but the new First Lady will set a fashion pace unrivaled for quite some time.

Possessing a very youthful figure (she wears size twelve), she wears clothes with a flair and a conviction. Knowing her type (very feminine) she wears those costumes which flatter her figure and personality, regardless of the latest fashion whim. For example, it is reported that she looks best in full skirts, so she wears them often, and prefers them to the newly introduced sheaths.

The millinery industry will be happy over the fact that Mamie had a fondness for hats. She reportedly carried fifty with her on the campaign train. This will be a boon to a facet of the fashion industry whose position has been becoming increasingly precarious. Mamie might conceivable be credited with preventing the women's millinery industry from suffering the fate of the men's hat business.

Too, Mrs. Eisenhower is said to be that rare phenomenon, a grandmother who looks well in a strapless dress. Here's hoping that she will not start a craze among less well endowed grandmothers to wearing strapless gowns.

Yes, it will be interesting to watch the First Lady's fashions for the next four years.



Being overweight, medical authorities now agree, affects length of life as well as attractiveness.

Don't sit on the sidelines when the music starts playing for old-time musical folk games. Step up and swing your partner if the game calls for doing so. Folk games set to music are good for pleasure, for relaxation and for muscle-limbering, too. This type of recreation is a healthful exercise that we do not tire of. It will stretch and limber many muscles you normally don't use. It enables you to relax and be sociable. Having every person at the party cooperate in this way will make for success of recreation program.

Let's forget about our age, too. Older people need, can take, and enjoy recreation as much as our young people.

It's fun to play together. Let's change our attitude about recreation. Let's have whole family participation when the Community Social Committee plans a program of recreation at our community houses.

Home management specialist's suggestion to homemakers who wish to be efficient:

Set breakfast table after supper the night before.

Put cooking utensils to soak as they are emptied.

Scrape and stack dishes, according to size and shape, at right of dishwashing center.

Use brush for washing cut glassware, forks, graters, egg beaters or any piece with grooves, crevices, etc.

—BFC—

CHARM

BY LOU LUTOUR

NEW YORK (Global) — In this series about the speaking voice, we hope to call attention to some of the more common faults in our speaking voices — faults we can all correct if we are of a mind to do so.

First of all, a strong audible voice is a matter of good breathing. So, if you want a strong, clear, but pleasant voice, use your diaphragm rather than your upper chest muscles when you breathe. So, do this exercise daily. Inhale deeply, keeping chest motionless, cut letting the muscles below the ribs expand like an accordion; exhale slowly, pulling in the same muscles. Do this every day, and keep on using the same muscles when you speak. Watch yourself improve!

—BFC—

Sweet Potato Volcanoes—Novel Way to Serve a Favorite Vegetable

As every woman knows, it's a day-in, day-out problem to present the same familiar foods in new ways that look appetizing, taste good—and to do it all with a minimum of fussing. That's why you'll enjoy Volcanoes. The very sight of the dish as it comes hot and browned from the oven stirs a quiver of anticipation.

The base is sweet potatoes whipped up with canned apple sauce, thus mingling two familiar and favorite foods for a new taste. Then beaten egg and cracker crumbs are blended in, and melted butter, nutmeg and salt. The mixture is sectioned, each part swirled and patted into a firm-standing little mound, topped blithely with a marshmallow, and then all are slid into the oven to brown. Quick and easy to do, as you can see. Yet the result is a fine, fair dish to serve with meat, particularly pork chops or baked ham—since anything with apple sauce has natural affinity to pork.

Canned apple sauce goes a long way to make this the simple dish it is to prepare. Ready-to-use apple sauce is of a smooth consistency that mixes readily. Extra special in taste, too, since the apple sauce you buy in cans or jars is a combination of two or more varieties of tart, juicy apples skillfully blended for flavor.

SWEET POTATO VOLCANOES

1 egg
2 cups mashed sweet potato
1 cup canned apple sauce
1 teaspoon nutmeg
½ teaspoon salt
½ cup cracker crumbs
¼ cup melted butter
10 marshmallows

Beat egg; add sweet potato, apple sauce, nutmeg, salt, cracker crumbs and butter; mix well. Shape in 10 mounds on greased baking sheet. Place marshmallow on each. Bake in hot oven, 400 F., 10-15 minutes. Yields 10.

• • •

QUIZ

What fruit juice is a quick refresher after the morning's work?
Apple juice—its tart zing picks you up fast. Drink it well chilled.

What is the juice for ladies with a keen eye to their weight?
Apple juice. It has fewer calories than any other fruit juice.

What juice makes a fine between meal treat for Small Fry?
Apple juice—because it doesn't spoil appetites.

What juice is a heartening drink served piping hot on a cold day?
Apple juice—especially when a bit of cinnamon stick is dropped into it while it's heating.

What juice is enjoyed by every single member of the family, from Grandma down to Junior?
Apple juice! Drink your apple a day.

What juice is economical to buy?
Apple juice—always modest in price. Comes in cans and jars, small and large, in every grocery store.

KING AND QUEENS OF MARINE RACING

Only the brave deserve the fair, and here one brave man gets what he deserves.

The man is Charles (Chuck) Thompson, Detroit power boat racer and 1952 winner of the Gulf Gold Cup, awarded annually to the top racing driver of the year. The cup is presented at the annual Gulf Marine Racing Hall of Fame Awards Breakfast, held in New York in January at the time of the National Motor Boat Show.

Thompson's congratulators are (left) Mrs. Mildred Foulke, Essex, Md., only feminine driver ever to qualify for the Gulf 100 Mile An Hour Club, and Mrs. Ruby Scull, Ventnor, N. J., one of only two feminine drivers ever elected to the Gulf Marine Racing Hall of Fame two years in a row.

July 4, 1952, "Chuck" Thompson drove the hydroplane "Miss Pepsi" to win the Ford Memorial Race at Detroit. On August 9, he set a course record of 101.02 miles per hour in the Gold Cup Race on Lake Washington, Seattle. On September 21, he set a course record of 84.47 miles per hour in the President's Cup Race at Washington, D.C.

The Gulf Marine Racing Hall of Fame is power boat racing's equivalent of football's "All American." Members are elected annually by a panel of marine racing experts. Only 108 members have been elected since the Hall of Fame was founded 11 years ago.

National Canned Salmon Wee..

For many years families all over the United States have enjoyed salmon taken from the cold waters off Western Alaska down to the mouth of the Columbia River. With the advent of salmon canning, this food from the sea which was once available to a fortunate few, then became a staple food to be enjoyed by millions.

Now the spotlight will be focused on canned salmon, for February 17 to 25 has been designated as National Canned Salmon Week and homemakers from Seattle to Boston will be taking cans of salmon from the grocers' shelves for a special treat for their families.

Canned salmon has long been a family favorite with the numerous ways it can be prepared—hot, cold, baked, creamed, in salads, in sandwiches and main dishes. A supply of canned salmon on the storage shelf is a decided convenience, for a meal may be in the making at a moment's notice.

Salmon is packed with food value, bringing with its flavor from the sea its health giving qualities. It is rich in Vitamin D, the "sunshine vitamin" and it is rich in iodine, found in few foods. Due to its keeping qualities when canned as well as the ease of transportation, it is a good source of iodine in inland regions.

SALMON SAVORY, WITH SAUCE

1 pound can salmon
1 slice onion
1 bay leaf
Liquid from salmon plus milk to make 1 cup
1½ tablespoons butter or margarine
1½ tablespoons flour
½ teaspoon salt
Few grains black pepper
1 hard cooked egg, chopped

Put contents of can of salmon in saucepan. Add slice of onion and bay leaf. Cover and heat thoroughly. Remove salmon carefully to hot platter. Measure liquid and add milk to make one cup. Melt butter or margarine in saucepan. Add flour and stir until well blended. Add liquid and bring to boil, stirring until thickened and smooth. Add seasonings and chopped egg. Pour sauce over heated salmon and serve.

Four servings.

Eggs Plentiful,-Why Not Make Angel Cake?

RALEIGH — Now that eggs are on the plentiful list again, why not take advantage of their current abundance and make your family an angel food cake? Eggs are also nutritious, says State College Extension Nutritionist Virginia Wilson, because they supply us with a good source of complete protein, as well as vitamin A, the B complex, iron and some calcium.

Maybe you already have your own pet angel food recipe. But if not, here's one that will bring good results every time.

ANGEL FOOD CAKE

3-4 cup egg whites
1-8 teaspoon salt
1-2 teaspoon cream of tartar
1-2 teaspoon vanilla
1-2 cup cake flour
3-4 cup sugar

Place the egg whites in a bowl. Sift the cream of tartar and salt over the egg whites. Beat egg whites with a rotary egg beater until they will flow when the bowl is tipped. They should not be runny or stiff. Sift a thin layer of sugar (1 to 2 tablespoons) over the entire surface of the whites and fold in gently with a whisk. Repeat until all of the sugar is folded in. Add the vanilla and fold in gently. Sift the flour measure and then sift again. Add the flour as you did the sugar being careful not to break down the egg white foam.

Pour the batter into an ungreased cake pan as soon as you have folded in the last bit of flour. Bake for one hour at 300 deg. F. or until the cake is done.

Tests to see if an angel food cake is done: A tooth pick run into the center of the cake should come out clean; or when pressed gently with the finger, the cake should spring back into place and not retain dented. The cake should also pulling slightly from the sides of the pan.

Cabbage Plentiful, County Agent Reports

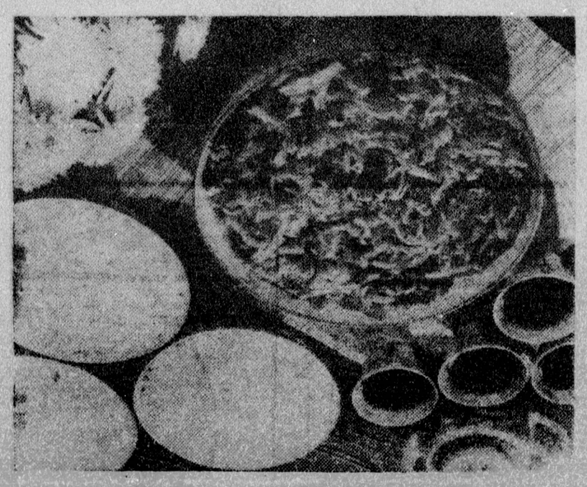
RALEIGH — The winter cabbage crop is an estimated 15 per cent larger than last year and retail supplies of cabbage will be plentiful in the Southeast in February, W. C. Davenport, Wake County Agent for the State College Extension Service, said this week.

In Florida, where 180,000 tons of this year's 357,300 ton-crop will be grown, shipments will reach a peak volume by the first of February. In addition, there'll be heavy supplies shipped to market from Texas, Arizona, and California.

Although cabbage leads the U. S. Department of Agriculture's plentiful foods list for February, Davenport said retail shoppers should also find ample supplies of fresh carrots, lettuce, tomatoes, and celery at their local grocery stores.

Best fruit buys the Agent said, will be orange and grapefruit products, both fresh and processed, and in addition markets will be well supplied with dried figs, raisins, almonds, filberts, and walnuts.

Other foods on the plentiful foods list for February include peanut butter, frozen fish, eggs, dry baby lima and pea beans, heavy turkeys, dairy products, and edible fats and oils.



TEMPTING LEFTOVERS—There are many interesting ways to us cleftovers artifully, and thrifty homemakers plan their buying to allow for leftovers for a second meal. The chop suey, pictured, is an example of a delicious dish made from a little left-over roast pork. —(ANP)

—BFC—

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