

# Jewels and Beads Glitter on Dresses for Every Occasion

By **CHERIE NICHOLAS**



**FLATTERING** is the word for the charming dresses that are given a new loveliness with artful touches of gay embroidery and go glittering through the style parade with a wealth of nailheads, sequins, jewels and beadwork. Indeed, this is a season when it is every woman's duty to look her prettiest in gowns designed to "do something for you."

Now that sparkle for daytime frocks as well as evening gowns is the vogue the new fashions are playing up glitter for all it is worth. Every woman should yield to the call of black with a dash of color and the gleam of beadwork and jewels. A dress or suit of this description will prove your standby for almost every occasion. Pictured are several eye-appealing fashions selected from a collection of daytime modes designed and displayed by the style creators of Chicago at a recent winter preview.

The good looking black crepe tunic dress shown to the right emphasizes its molded shoulders and hipline by means of steel nailheads. Shown with it is a high and handsome hat of colorful feathers. You will make a well-dressed appearance in this dress wherever you go.

To the left a dressier type sparkles with rhinestones. The slim fitted jacket has rhinestone pockets and is worn over a dress with a sheer yoke outlined in rhinestones.

Speaking of sheer yokes, they are a new styling detail that is being worked in fascinating and versatile ways. The latest dresses have yokes of the sheerest black lace, and for extreme flattery designers are styling wools and crepes in black or browns or the new deep

"black cherry" tones with pastel chiffon yokes, some of which are beaded in matching colors, while others are joined to the dress top and the seaming is concealed under sequin bands and bordering.

The figure seated in the center wears a dress of velvet trimmed with revers. There is a double peplum on the pert jacket. The dress is finished off at the neckline with a deep rhinestone necklace and a glittering rhinestone buckle fastens the jacket. Curly feathers cut out of black felt make the pompadour hat, which is graced with a floating veil.

The dainty young lady in the background to the right is wearing a delectable gown which follows the new trend toward colorful beadwork on black. You can get this model with light blue or dusty pink accents. Here is an apt illustration of the new trimming effect achieved with a bordering of embroidery outlining the seams of the sleeves, which have the new wide armholes. The midriff belt in matched beadwork balances the color inserts.

Very smart dresses are shown with all-round pleated skirts, the bodice top being of the long-torso, fitted type with an all-over sprinkling of beads or sequins or tiny gold nailheads. The spray of flowers worked in metal threads and beads is placed so as to take the place of the usual bodice clip or ornament. Black jet beaded sweaters of the middie type are also in smart fashion.

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## Smartly Styled



Here is a perfect gown to wear under your winter coat. It gives you color. It gives you chic. And this slick town dress designed by Joseph Whitehead is in the best American tradition of perfect workmanship. It is of ravishingly colored striped wool with velveteen touches at neck and waist. The "pinch" beret has bright coq feathers.

## Like a Cape

An English idea borrowed for our sport coats: Ribbon bands to slip your arms through when you just toss the coat over your shoulders, like a cape.

## Wear a Scarf or Shawl Over Your Formal Gown

As an avenue for expression in romance and feminine allure, there is no accessory that surpasses the witchery of a picturesque scarf or dainty shawl. That is, perhaps, the reason for the preference this season for flattering scarf or lacy shawl instead of a bolero or jacket to wear with evening clothes. This new acceptance of evening shoulder covering is further noted in the capelet shawls of self fabric, or long tulle shawls matched to the dress. The vogue also accounts for the appearance of ostrich neck ruffs in the formal evening picture.

## 'Down in Back' Hems Herald New Silhouette

In the very newest sophisticated dresses something happens to hemlines that give skirts an entirely new aspect. That "something" is that hemlines are made to plunge down in the back achieving a most graceful, pleasing new silhouette. For the most part the new "lines" are seen in slim black dresses for smart afternoon wear, and in narrow, seductive evening skirts. In the formal skirts the narrowness is relieved by a slit at the side that reveals your beautiful evening slippers.

## Handkerchiefs

Fur fashions lead the way in novelty handkerchiefs with 22-inch chiffon squares bordered with genuine ermine. "Naughty Nineties" handkerchiefs are reminiscent of the era when every taffeta dress was the background for a big, bold cabbage rose. Brilliant colors and effusive floral patternings are featured in this group.

# Household News

by Lynn Chambers



Meet the Pot Roast—Juicy and Tender (See Recipes Below.)

## Savory Meals

Pep up the personality of your meals by serving meats more often as the weather becomes frost-nipped and colder. Meats are synonymous with good, wholesome, hearty meals because they're satisfying and filling. Meat sets good tone to the meal and rounds it out to give you a sense of completeness when you've finished eating.

Meat is honest and straightforward both in flavor and purpose. Its abundance of vitamins and minerals really come through and give you sustaining energy. All in all meat contains nine out of the thirteen food essentials of a normal diet.

First is protein and meat's proteins are complete. They help to build or repair body tissues which you wear down every day and keep you on good maintenance level. It has iron the oxygen carrier, copper, iron's partner and the builder of hemoglobin.

Meat has phosphorus that helps calcium in building good teeth and bones and helps give you energy. Meat has fat, too, producer of more energy and heat.

As for vitamins, meat is an important source of four: vitamin A, the resistance and growth vitamin; thiamin (vitamin B1) which helps the body translate sugars and starches into energy; riboflavin, of which meat is the top source, that helps prevent nervous disorders, and finally nicotinic acid, which prevents a nervous digestive disorder known as pellagra.

Fortunately for economy's sake, the lower-priced cuts of meat are just as good for these minerals and vitamins as the higher-priced ones. Today's column gives you tricks and tips on how you can use them for savory meals and have them juicy, tender, and full of flavor.

First call is for pot roast which you can make just as desirable as the best steaks and chops:

**\*Pot Roast With Vegetables.**  
Wipe meat with a damp cloth. Brown in hot fat and add one or two small onions sliced to meat while it is browning. Season meat with salt and pepper. Combine 1/2 cup catsup with 1 cup hot water and add to meat. Place in a roaster or cast-iron skillet or pot, cover tightly, and allow to simmer gently 45 minutes to the pound. Add more water if necessary. Whole carrots and onions may be added to the meat and cooked with it the last 45 minutes of the cooking period.

## LYNN SAYS:

You're going to sell nutrition to your family not just because of its virtues but by attractively garnished, well-cooked food. Here's how:

Whenever possible serve the vegetables with the meat, as browned potatoes, whole carrots, browned onions. These can be placed around the meat for effective coloring.

Radish roses with parsley brighten almost any kind of meat platter.

Spinach, chopped, seasoned and mixed with white sauce can be made into nests or mounds and served around meat.

Baby beets may be scooped and filled with green peas served around the meat or on a platter by themselves.

Ham can be scored in circles for a change by using a small cookie cutter and a maraschino cherry placed in each circle. Circles look best if they overlap.

Bananas or pineapple slices broiled make a tantalizing accompaniment to baked ham, roast beef or lamb chops.

Slices of orange topped with a smaller slice of jelly is excellent for meat platters.

## THIS WEEK'S MENU

- \*Pot Roast
  - Carrots
  - Browned Potatoes
  - Apple, Celery, Raisin Salad
  - Bread and Butter
  - Beverage
  - Baked Custard, Strawberry Jam
  - Sugar Cookies
- \*Recipe given

Veal is tender and delicate and deserves careful cooking.

## Breaded Veal Outlets.

(Serves 6)

- 2 pounds veal steak, cut in 6 pieces
- 1 egg
- Cornflake crumbs
- 1 small onion, chopped
- Salt and pepper
- 4 tablespoons lard
- 1 No. 2 1/2 can of tomatoes

Dip pieces of meat into the egg and cornflake crumbs which have been seasoned with salt and pepper. Brown in hot lard on both sides, using a heavy frying pan or skillet. Add tomatoes and chopped onion, cover and cook slowly for 1 hour.

Variation: Make as above omitting tomatoes and onion. Add 1 cup of sour cream after meat is browned and cook for 1 hour. Thicken the sour cream gravy with flour and water and serve.

A cut which you may not have used is lamb shanks, but I assure you they are simply delicious when braised. They'll be a good food dollar stretcher for you this season:

## Braised Lamb Shanks.

(Serves 6)

- 6 lamb shanks
- 2 tablespoons lard
- Salt and pepper
- 1 cup celery
- 1 cup carrots, cut fine, if desired
- 1 cup green beans, cut fine, if desired

Brown the lamb shanks in hot lard. Season with salt and pepper. If you're using vegetables, place them in the bottom of the casserole and add a small amount of water. Put in the lamb shanks. Cover and cook in a slow oven (300 degrees) 2 hours.

Kidneys are right up there among the top-notchers as a source or riboflavin, preventer of nervous digestive diseases. They're good broiled with bacon and good also in this delicious savory loaf:

## Kidney Loaf.

(Serves 6)

- 1 pound of beef kidney
- 1 cup milk
- 8 slices bread
- 1/2 cup bacon drippings
- 3 slices bacon
- 1 small can pimientos
- Salt and pepper
- 3 tablespoons grated onion
- 1/2 teaspoon powdered sage, if desired

Wash kidney in cold water. Drain well and grind, using internal fat. Pour milk over bread and soak. Combine all ingredients except bacon and mix thoroughly. Line bottom of pan with uncooked slices of bacon, add meat mixture and pack firmly. Bake in a moderate oven (350 degrees) for 1 1/2 to 2 hours.

What could be better than spareribs with barbecue sauce as a tasty meat dish on a cold night? Bake the spareribs brown and crispy and brush them with the sauce for a dish you'll long remember and enjoy looking at:

## Barbecued Spareribs.

(Serves 6)

- 5 pounds spareribs
- Brown spareribs under broiler.
- Cover with the following sauce and bake about 2 hours in a covered pan in a slow (325 degrees) oven.

## Barbecue Sauce.

- 1 small onion chopped
- 2 tablespoons lard
- 2 tablespoons vinegar
- 3 tablespoons brown sugar
- 3 tablespoons lemon juice
- 1/2 cup catsup
- 1/2 cup water
- Salt and pepper
- 1 teaspoon paprika
- Dash of ground cloves and cinnamon

Brown onion in lard and add remaining ingredients. Brush over spareribs.

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# Aristocracy of Farm and Ranch Gather In Bid for Top Honors at Live Stock Show

(Special to Western Newspaper Union.)

**CHICAGO.**—Aristocracy of farm and ranch will foregather in a spectacular display at America's largest live stock and farm show, the International Live Stock Exposition, held this year November 29 to December 6 in the International amphitheater at the Chicago Stock Yards.

Famous throughout the world, the show celebrates its 42nd anniversary as the country's premier showing of the meat-making breeds of live stock, draft and pleasure horses, and farm crops. Under present conditions, it also takes world precedence for size and importance among all events of this kind.

Officials of the exposition report that earlier predictions that the total number of animals to be exhibited this year would exceed the 12,000 mark have been realized with the closing of entries. A final tally of the exhibits discloses a huge increase over last year's entry.

It is reported that an all-time record entry has been set for three principal breeds of beef cattle that will be featured—the Shorthorn, the Hereford, and the Aberdeen-Angus, which yield the main supply of the nation's finest meats.

## Swine Exhibits Large.

There are also big increases in the swine exhibits this year, with six of the eight breeds in this division showing large advances over 1940, and the total is the highest in many years. The draft horse entry of approximately 400 head, and the sheep entry of nearly 1,000 head, compare closely with the showing in these two departments at the 1940 show.

Visitors at the coming exposition will see 1,000 or more of the finest horses of this country and Canada which will include ton weight draft horses of five different breeds as well as riding and driving horses that will be exhibited in the famous International Horse show which will be held every evening and on four afternoons during the eight-day run of the exposition.

Owners of the leading stables of three and five gaited saddle horses, harness horses and ponies, and roaster horses have listed their finest specimens for these competitions. Each of the International Horse Show programs will also feature trick riding and driving performances, a demonstration of sheep herding by the national champion sheep dog, parades of prize-winning draft horses and beef cattle, led by a kilted band of bagpipers, plus the thunderous paces of huge six-in-hands of draft horses, shown by the packers and brewers.

## Illinois Top Entries.

Illinois leads all of the 35 states and Canada from which entries are received, the management announces. Prospective exhibitors from 60 Illinois counties have registered entries. Iowa is second among all the states in county representation, with entries from 51 counties, followed by Indiana with exhibits to come from 33 counties.

All past records have been far surpassed in the number of prime steers, lambs, and pigs exhibited in the junior classes of the show by farm boys and girls from 10 to 20 years old. The entry is over 700



Here's a youth a mile too young to have an entry in this year's exposition but he's busy helping his father, Allan Atkinson of Wilson, Ill., get a pure-bred Shorthorn ready for competition representing the Edilyn Farms, one of Illinois' 1941 record entries.

## Scrap Iron on Farms Sought for 'Defense'

**WASHINGTON.**—The department of agriculture has announced that farmers throughout the country will be asked to sell their scrap metal for use in defense production. Secretary of Agriculture Claude R. Wickard has requested U. S. department of agriculture defense boards in each state to make plans for their states immediately and enlist in the county defense boards in the effort.



Above at left is shown Lucille Rhende, Sheldon, Ill., with her champion Angus steer at the 1941 Illinois state fair, which is entered in competition at this Live Stock Exposition. At right above is another 1941 entry, Herbert Rees, Pleasantville, Iowa, winner of championship at the Iowa state fair this year. At right below is last year's "Corn King," Charles Fischer of Shelbyville, Ind. His "crown" and that of all former winners are again at stake in this year's record entry show in Chicago.



Head, an increase of nearly 50 percent over any past year. A tribute to the skill of these young people is the spectacular success of one of their number at each of the past three successive shows, when the grand champion steer over all breeds was exhibited on two occasions by a girl and once by a boy, all under 18 years old; and six times within the past 13 years the grand champion steer has been exhibited by youths under 21.

The 12,000 or more animals that will be exhibited this year by owners from nearly every state in the Union and province of Canada will compete for awards that carry with them more than \$100,000 in cash prizes. It will require the services of 65 of the continent's leading live stock, horse show, and farm crops authorities to name the winners.

## Canadians Will Judge.

Chief judging task goes to W. L. Carlyle, noted Canadian stockman of Calgary, Alta., and to J. Charles Yule of Carstairs, Alta., who will together judge the individual steer classes consisting of well over a thousand entries.

Mr. Carlyle was formerly head of the animal husbandry department at the University of Wisconsin and was successively dean of the Colorado, Oklahoma, and Idaho State agricultural colleges. He is now manager of the duke of Windsor's Canadian ranch near Calgary.

Mr. Yule is well known to American stockmen as the judge of the steer classes at the International show last year.

The climax of their work, after three days of preliminary judging, will be the naming of the grand champion steer from among the thousand or more beaver that will be shown for this honor by scores of cattle experts, young and old.

It will be the third time in the past 40 years that a Canadian has judged the steer classes at Chicago. At all other times, cattle experts from England, Scotland and South America have officiated.

## Grain and Hay Show.

The crops contest annually attracts a showing of several thousand samples of the current year's harvests in competitive classes that include corn, small grain, seed and hay. Growers of the championship crop samples in each division are named "Kings" of that particular crop for the year. Officials of this division announce that championship exhibitors will be guests of honor of the exposition at a banquet for champion growers to be given at the Saddle and Sirolo club, famous stockmen's club at the Chicago Stock Yards.

Farm youth will take an important part in the programs of the opening week-end. As a pre-opening event, championship teams of boys and girls from 20 or more states will compete on Friday, November 28, in a Junior Live Stock

judging contest, in which finalist winners in state-wide judging contests earlier in the season will compete for national honors. The contestants will all be either 4-H or Future Farmers of America club members of high school age.

The Chicago Association of Commerce will award three agricultural college scholarships to the three highest ranking individual participants in this contest; and one of the large Chicago packers will present \$100 scholarships to the three individuals who score highest in judging cattle, sheep and swine.

A similar contest is being staged for teams of agricultural college students. Last year 31 state agricultural colleges sent teams to compete in this event which has been a feature of the International Live Stock exposition since the initial show in 1900. A great many of the leading live stock judges and live stock farmers of the present day obtained their first actual judging experience in training for and competing in these contests.

## 4-H Club Congress.

For the past 19 years, the National 4-H Club congress has been held annually in connection with the Chicago show. A permanent 4-H Club building stands adjacent to the International Amphitheater at the Chicago Stock Yards, where the winning state exhibits in 4-H work will be on display during the week of the exposition.

It is anticipated that 1,450 farm boys and girls from 45 states will take part in the Twentieth National congress, representing top winners of the current year in state-wide contests in which 1,450,000 rural youths, now engaged in 4-H work, participated in the preliminaries.

They will visit Chicago on free all-expense trips to compete in contests that will determine whom among them will be the national champions of the current year in 4-H accomplishment. According to officials of the congress, 11 national contests are planned this year.

Most of these events will be judged during the opening week-end of the show, and the winners will be introduced to exposition visitors at the International Horse show. At this time, the entire congress delegation and their leaders, numbering over 1,600, will parade.

Leading them will be a team of eight ton-weight draft horses, featuring four matched pairs of geldings, each symbolic of the four-fold club standard: "Head—Heart—Hands—and Health."

Highlighting the procession and ceremony will be two 4-H bands, one from Douglas county, Nebraska, consisting of 60 members who have completed their fourth season of concert work—the other from Calumet county, Wisconsin, a band of about the same size that has been organized for 10 years.

New features of the 1941 congress will include a 4-H wool exhibit of fleeces produced in sheep and lamb projects, and a Boys' Sheep Shearing contest. This event will be open to any youth under 21 years old who has had some previous shearing experience. It will be held as an adjunct to the National Sheep Shearing contest, which has been a feature of the Chicago show for the past four years.

## Sheep Shearing Title.

Top professional shearers and amateurs from all parts of the country annually compete in this event for the national shearing title. Awards are made on the basis of speed, plus efficiency in handling sheep and fleece, and absence of cuts.

"The National Defense program is seriously threatened by actual and impending shortages of iron and steel scrap," Mr. Wickard said. "In addition, civilian shortages of steel including metal for farm implements and parts needed by farmers will be more severe if steel mills cannot be kept running at capacity. Farms have long been one of the most important sources of scrap metal. Therefore it is a patriotic duty to see that the scrap should be made available for use," added the secretary.