

THE

WOMEN'S PAGE

☆ FEATURES ☆ NEWS ☆ HOUSEHOLD HINTS
All Of Interest To The Feminine Folk Of Transylvania County

Glasses Can Be An Asset To Girl's Hair And Coloring

The smart girl or woman today who needs glasses does not go without them for vanity's sake. She doesn't have to because frames are so sophisticated and pretty.

Remember that frame styles as well as colors should accord with your fashion ensembles. One can have 3 pairs of glasses to suit the various occasions of your schedule—one for ordinary daytime wear, one for sports and one for glamor-time functions. There is a wide enough selection available to suit your every whim.

Always bear in mind that your eyeglasses should harmonize with your facial structure, your eye and hair coloring, and your wardrobe. For example, if you face is round, a frame that is extra high at the temples will set it off well. If you are a dark-eyed blonde, you will look well in frames of gold, medium green, coral, Chinese red, or in light amber tones of tortoise shell.

This is a good time to remind those who wear glasses to avoid those unflattering little mannerisms which become habits that are bad for your glasses and worse for your eyes. In other words, don't be an eyeglass snatcher, twirler or gnawer.

Eyeglasses are precisely adjusted and fitted to you and you only. Rough handling that bends them out of shape, even if only slightly, may adversely affect your vision. That's the advice of experts, who offer these don'ts on the care and treatment of eyeglasses.

Don't grab off the glasses holding only one temple piece. Use both hands and grasp shell temples just behind the hinges and gold-filled temples just above the ears. Gentle handling will help keep spectacles in proper alignment.

Don't put glasses lens-down on any hard surface, if you want to keep them scratch-free. Put them down on their frames, with temples outstretched. Better still, put them in a case when not in use.

Hints On Egg Freezing Given

Package eggs for freezing in amounts you can use at one time.

Pint jars, for example, will hold just enough egg whites to make a large angel food cake; half-pint containers will hold the right amount of whole eggs for many different recipes. Home economists at the University of Illinois say smaller amounts can be frozen in plastic ice-cube trays or small plastic molds and then wrapped individually after they are frozen.

Generally, 3 1/4 tablespoons of defrosted whole egg mixture equals the amount of one egg as called for in a recipe. Two tablespoons of defrosted egg yolk equal one egg yolk.

In freezing, label the package with the date of storage. Frozen whole eggs and egg yolks will keep for six to eight months while frozen egg whites will keep for a year.

Tips On Applying Make-Up Show It Can Last All Day

Your morning makeup should last throughout the day. Most girls with just an hour for lunch find it impossible to re-do their make-up completely. Sometimes there is just barely enough time to eat.

So the first makeup should be a good foundation. Then it can be reinforced with lipstick and powder during the day without giving a patchy appearance.

Sometimes we have all the right makeup tools, without knowing how to use them skillfully. In our haste to achieve skin glow we are likely to smear our face instead of enhancing it. The pretty girls you see in newspaper and magazine ads have learned the trick of putting their makeup on a good foundation. Here's what they suggest in step-by-step fashion:

1. Wash your face with soap and water, rubbing the soap on with the hands. Rinse with tepid water, applied with cupped hands. Wait at least 10 minutes before proceeding. (You can put your undergarments on in the meantime.)

2. Apply your foundation cream, lotion, stick, cake. Creamy foundations are best for dry and normal skins. The cake foundations which are applied with water and a sponge are fine for oily skin. Do the neck first so you won't forget it. Rub foundation up gently under and around the chin. Apply it

—Turn to Page Eight

Crochet A Sheath



For the moonlight mood that comes with spring, a crocheted sheath can fill a spot in any smart woman's wardrobe. It can take the place of a new formal evening dress, and best of all it can be made at home during one's spare time. The sheath is of white cotton, crocheted in 1 1/4 inch squares. It may be worn over a strapless, solid colored underdress in one's most becoming color. The blouse may be made separately and worn with a whirling skirt of faille or rustling taffeta. Directions for making the sheath and blouse may be secured without charge by sending a stamped, self-addressed envelope to the Woman's Page Editor, care The Times.

THE PATCH BAG

A most practical patch bag can be made from a yard or two of mosquito netting. This enables one to see the contents from the outside, and there is no necessity for emptying the entire contents to find the exact piece of goods wanted.

Carpets Can Play Prominent Role In Home Decorating

Gracious living can be achieved in the home simply by adding a few new ideas in decorating schemes. One way is to change the old carpet for a new one. This alone can give a lift to a whole room.

Keyed to the average homemaker's pocketbook is a big assortment of budget-priced carpets which have a luxury look. Among the new styles are the many new textures which give an illusion of a 3-dimensional appearance, with two or more pile levels in new effect. A contrast of twisted and plain yarn does this trick.

Top decorators recommend starting the room scheme with the carpet or rug, since the floor usually is the largest single color space in a room. By renewing the floor covering one can change the old atmosphere into a contemporary feeling, serving more nearly present-day needs for comfort and beauty.

The first step, as with other undertakings, is to start with a plan, and a definite working budget. Decide on the floor covering—perhaps a solid color—in one of the new 3-D or textured pile designs. Or select a pattern of more than one color, such as one of the pretty new florals, combining as they do such tones as turquoise and charcoal, beige and sage or other yellow-greens. New, also, are pinks or rose of copper tones, or any one of a number of other smart colors.

Your department, furniture or carpet stores will have a number of patterns, color schemes and room harmonies worked out to serve as a guide or pattern for the "face-lifting" job on a room in your home.

After you have brightened up a room with new carpeting, you may find that all else new that's required is a slipcover or upholstery for a chair.

Carpeting Adds Charm To Home



A carpet, such as the one illustrated above, adds charm and beauty to any home. The one shown is of an early American pattern, reminiscent of antique hooked rugs. This carpet is made of all wool, although cotton, nylon and blends of man-made fibers are becoming more and more popular in rugs because of their ease in cleaning and their long wearability. The pattern above is in warm tones of aqua, rosy red with flecks of yellow and beige.

Short Cuts In Cooking Needed By Working Wife

If getting meals after a day in the office is a problem, you'll be interested in hearing about some short cuts which will save you precious time.

Keep a supply of frozen foods and sauces which can be the basis for several types of main dishes. For instance, 3 different popular dishes can be made with frozen creole sauce in record time—frankfurters heated in the sauce, broiled chicken with creole sauce and shrimps creole with rice.

A variety of quick desserts can be made in almost no time if you keep several unfrosted cake layers in your freezer. Split a layer and make Boston cream cake. Take part of a layer cake, top it with jam and toasted coconut. Or top it with a

slice of pineapple, brown sugar and butter, then brown in the broiler.

Here is a menu which should appeal to the wife who has been working in an office all day—and to the homemaker who has had some extra work to do, like spring housecleaning chores.

For the main course serve frankfurters heated in creole sauce, using the frozen creole sauce, potatoes boiled in their skins, and canned or frozen green beans. Serve a salad bowl with this course, and for dessert have gingerbread made from a prepared mix. It only takes a jiffy to make, and is delicious when served warm, topped with generous spoonfuls of sweetened whipped cream.

THE DOOR KEY

That important door key will not be evasive any more when the housewife returns from the grocery, if she will sew a large-sized dress hook inside her handbag, near the top, on which to hang the key.

COOKS' CORNER



—BY—
ADELAIDE VAN WEY

I have two real treats for you today. The first delicious recipe comes all the way from that great gourmet center, New Orleans, and Mrs. Jerry Jerome kindly consented to give this delectable shrimp dish recipe to me for this column.

Polly Jerome's Shrimp Creole

- 1 lb. shrimp
- 1 onion
- 5 tbs. butter
- 2 tbs. flour
- 1 tbs. vinegar
- 1 can tomato sauce
- 1 green pepper
- 2 toes garlic
- 2 cups shrimp broth
- 2 tbs. butter
- 1 bay leaf
- 1 can mushroom soup

Cook shrimp in 4 cups of water to which vinegar, bay leaf and one cut toe of garlic have been added. Boil gently until shrimp are bright pink, about ten minutes. Cool, shell and clean shrimp. Reserve two cups shrimp broth in which you boiled the crustaceans. Chop fine pepper, onion and one garlic toe, simmer in butter until tender. Make white cream sauce with two tablespoons of butter and two of flour. Add shrimp broth; stir until thickened, add tomato sauce and the mushroom soup. Add shrimp and let barely simmer about two hours. Serve piping hot over flaky rice. Our thanks to the excellent and talented cook, Polly Jerome, for sharing this delicious shrimp recipe. It's fine for Lent, too.

Now for the second treat. It's Maryland Oyster Pie. This famous old recipe was jealously guarded for many years by one Eastern Shore family. It was handed down to each new bride in the family, but a promise of secrecy was demanded for payment. Finally, the family died out and the famous old hand-written recipe book fell into the hands of an auctioneer who sold it for one thin dime. Since that time this recipe has become well known and popular and deserves

a permanent place in the files of every good cook.

Maryland Oyster Pie

This pie is assembled just before serving. The crust is baked separately and placed on top of the filling to insure crispness and eliminate the possibility of over cooking the oysters. Bake very rich biscuits, using your favorite recipe, but add 1/2 cup chopped parsley and two table-spoons of celery seed to the dough. Keep biscuits warm.

Saute—2 tbs. chopped onion in 2 tbs. butter for five minutes. Add—1/4 cup flour and cook slowly 3 minutes.

Add—1 cup milk and 1 cup of cream.

Stir constantly until sauce boils for one minute.

Add—1/4 tsp. salt, 1/4 tsp. cracked pepper, and 1/4 tsp. thyme. Stir well.

Add—1 1/2 cups cubed cooked ham, and 1 1/2 pints drained oysters.

Cook until oysters begin to ruffle along the edges. (Don't overcook, please.) Pour the rich goodness into heated individual casseroles and top with your ready biscuits. Serve piping hot; add a crisp tossed salad and a fruit ambrosia and who could ask for finer fare? I make a low bow to that first family from Maryland who treasured this wonderful dish, and feel grateful, indeed, that we all may have the privilege of knowing the recipe.

I think I'll add a dividend to the two treats. It's a quick and easy tangy fish dressing, a brisk flavored sauce for lobster, shrimp, crab, salmon or tuna salad.

Tangy Treat Dressing

- 1 cup sour cream
- 1-2 tsp. curry powder
- 8 drops (more or less) bottled hot pepper sauce
- 1 tbs. minced onion.
- 1-2 tsp. salt

—Turn To Page Eight



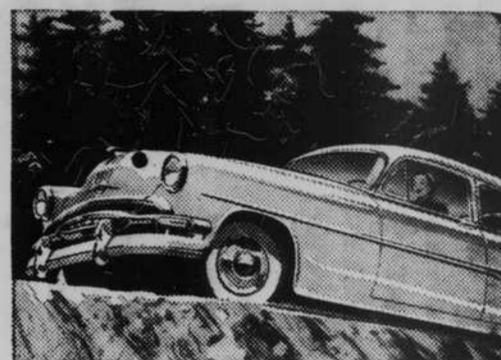
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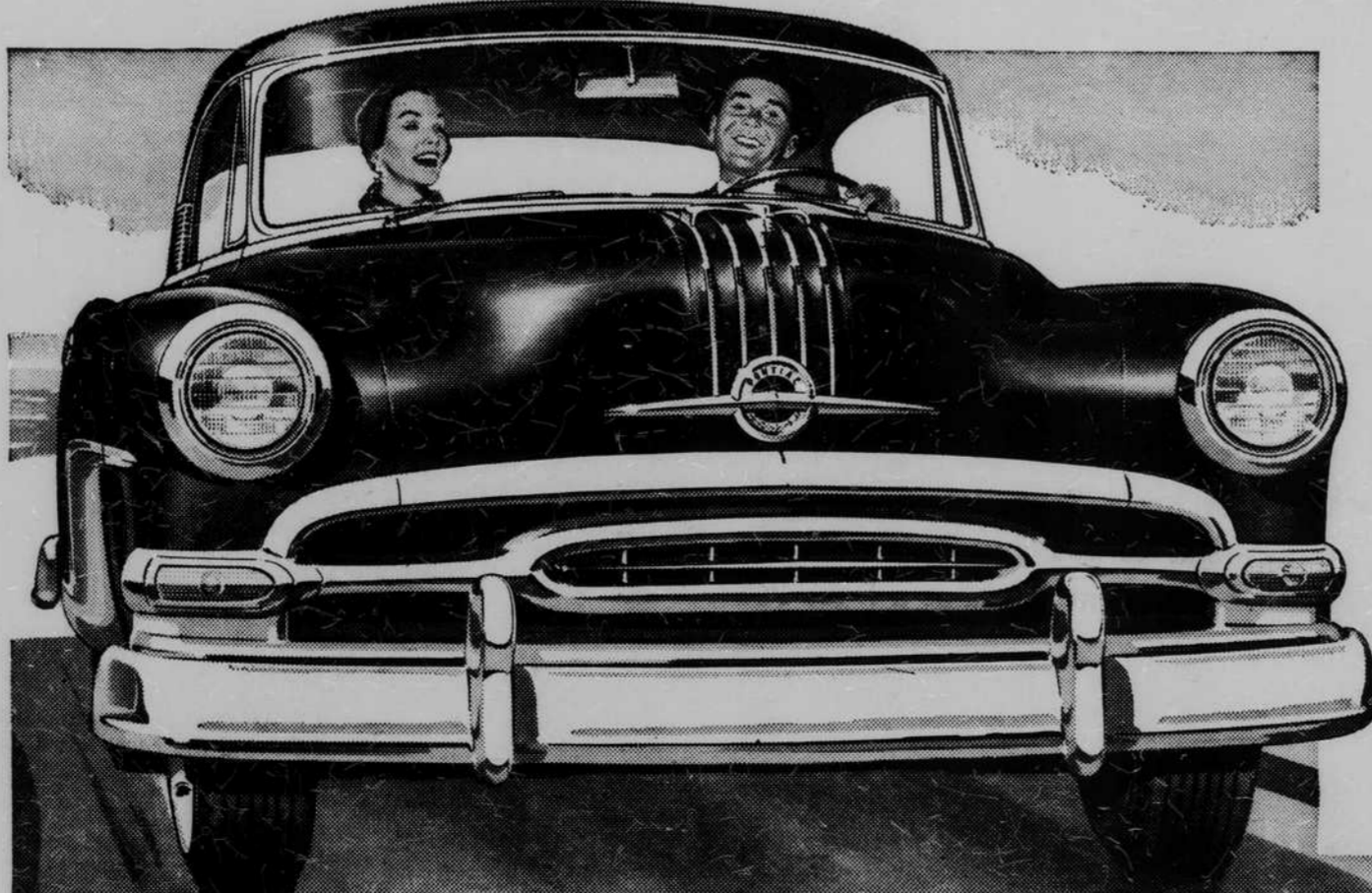


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