

Brighten Up Your Face to Match Your Clothes



By Mrs. Penrose Lyly

A COSMETICIAN of international fame has just launched a series of luminous eyeshadows in jewel tones to wear with the brightly colored and highly feminine evening gowns of the new season.

Emerald eyeshadow, or jade, worn with a white taffeta gown or a new flower-bouquet print evening frock will make a coronation right in your home town. And sapphire blue eyeshadow, shot through with silver points, worn by a girl with deep blue eyes will heighten competition among the royal claimants.

The girl with brown tones in her skin should investigate bronze eyeshadow, particularly if she contemplates wearing any of the dusty-pink or pink-beige tones so popular for spring and summer. To carry out the "jewel" effect in evening make-up, use bright coral lipstick and rouge.

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FOR daytime wear, blues ranging from navy to very pale icy blue tints will be popular. To harmonize with these, emphasize the rose cast of your foundation. Powders should have a rose cast, too, and to bring out the blue of the costume a rose rouge and lipstick are suggested.

When your street clothes are of rusty rose wool, or in dusty pink tones, a pinky powder, brown mascara, a suspicion of the bronze eyeshadow, a clear pink-red rouge and lipstick to match, will highlight your costume.

Beige and gray costumes for spring are forecast and these two color-call for particular care in make-up. They have a tendency to make the complexion seem drab. Pink foundation and powder, gay and daring lipstick, and French gray and sky-blue eyeshadow are wedged with these two pale colors.

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AS a quick and highly convenient aid in keeping the skin healthy and well groomed, there is a foursome of essential preparations now on the market. Three jars of ivory bakelite containing a herbal cleansing cream, a night cream and a peach-toned face powder are ingeniously screwed together, one on top of another. Space has been so utilized that the top knob, or cap, unscrews also and reveals a little pot of coral creme rouge.

A completely perfect jar set for traveling, for the office desk—or, for that matter, the family bathroom.

Gifts by Airplane Is Latest U. S. Fad

MILDRED JOHNSON specializes in air-freight. "Monkeys from Texas and love birds from Mexico are this year's most popular gifts," she says. "Men who ride the airplanes order these things sent by air-freight to their girl friends, and it's up to me to arrange for delivery."

"It seems to be a new form of luxury-giving—gifts from far off, delivered by night plane. The idea is catching on quickly and we're doing a rushing business. We hope, though, that no one calls up and orders an elephant from Africa."

At 19 Miss Johnson decided that the air offered lots of space to a girl with career ideas in her head. She began with the Department of Commerce. She traveled all over the United States lecturing on the advantages of airmail. Later on she left the department and flew all over Europe planning air tours for American tourists. Then she helped inaugurate airplane stewardess service for several American companies.

And now she is gathering and delivering monkeys and other things and arranging their air delivery to every corner of these United States.

Miss Johnson says that she tried to find a career that would be "different." It looks as if she had succeeded perfectly.

THE MERMAID OF 1937



GAZING forward toward the coming summer of romance, she stands on the cliffs overlooking the sea, graceful and strong — the American girl of 1937.

She wears a flowered challis bathing suit, seamed and gored to give a princess effect. Front and back panel seams end in deep pleats which give grace to the skirt and allow for full freedom of movement.

The white wool coat, almost knee length, with its puffed sleeves, has collar and revers of the same gay flowered challis as the suit.

One button is ready to hold in its princess lines when cool breezes blow up.

So how could the approaching summer be anything but romantic when mermaids plan to look so irresistible to both waves and men?

TRY WARM CAKE ON CHILLY DAYS

FRESH from the open, warm with spices, coffee cake seems a friendly thing on these April afternoons. Better call up a friend or two, settle down for a chat, and nibble your fresh cake and enjoy clear coffee.

There's a new glass coffee maker on the market which is both practical and

interesting. It uses regular grind coffee although it is actually a "drip" type, and though it drips the coffee has no filter to remove. All in all, this newest of coffee gadgets may be the answer to your prayer.

Orange Coffee Cake: 12 servings. Ingredients for top mixture: $\frac{3}{4}$ cup flour, $\frac{1}{4}$ cup brown sugar, $1\frac{1}{2}$ teaspoons grated orange rind, $\frac{3}{4}$ teaspoon cinnamon, 2 tablespoons orange juice, 2 tablespoons melted butter. Ingredients for cake mixture: 2 cups flour, $\frac{1}{4}$ teaspoon salt, $\frac{1}{2}$ cup sugar, 3 teaspoons baking powder, 2 teaspoons grated orange rind, 4 tablespoons butter, 1 egg, $\frac{1}{2}$ cup orange juice, $\frac{1}{2}$ cup milk, thinly sliced sections of 1 orange.

Blend together with a fork all ingredients for top mixture. Sift all dry ingredients for cake mixture together. Cut in the butter as for pastry. Add the well-beaten egg and orange juice and milk. Spread the dough in a well-greased glass utility dish and cover top with cake mixture.

Arrange thinly sliced orange sections over the top. Bake for 30 minutes in moderate oven (350 degrees). Use a baking dish 6 by 10 inches.

The third section of the Alice Bradley Menu-Cookbook is just out. This April-May-June section of Miss Bradley's practical guide to American housewives (Macmillan: \$1.50) contains a splendid coffee hour recipe.

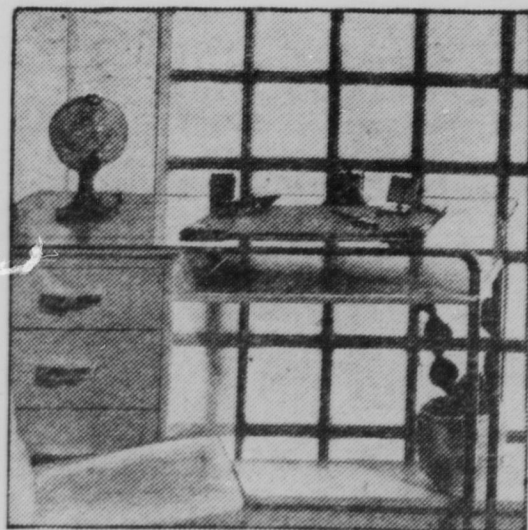
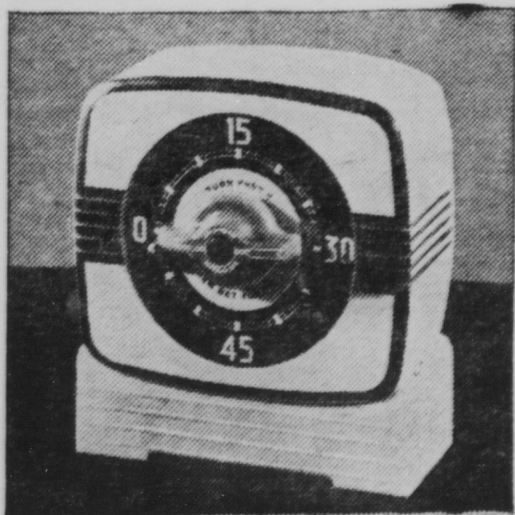
Miss Bradley's Spice Cake With Baked Frosting; ingredients and method: Work 4 tablespoons butter until creamy and add slowly $\frac{1}{4}$ cup brown sugar. Beat 1 egg, beat in $\frac{1}{4}$ cup brown sugar and add to butter. Sift 1 cup flour with $\frac{1}{4}$ teaspoon soda, $\frac{1}{2}$ teaspoon baking powder, $\frac{1}{4}$ teaspoon clove, $\frac{1}{4}$ teaspoon cinnamon and $\frac{1}{4}$ teaspoon salt, and add alternately with $\frac{1}{4}$ cup sour milk.

Turn into cake pan about 8 inches square. Beat 1 egg white until stiff and beat in $\frac{1}{4}$ cup brown sugar. Spread on cake and sprinkle with 3 tablespoons broken nut meats. Bake in moderate oven for 25 minutes.

Trick Gadgets Will Make Household Duties More Pleasant

SPRING brings a desire for change. Why not change some of the gadgets in your home for newer and more practical ones? How about a clock watcher?

Mothers often get cricks in the morning while preparing breakfast for the youngsters and at the same time watching the clock to see that they get started for school in time. This new clock watcher, left below, can be set for the exact moment of departure and mother can go about her work until a musical chime announces "Time for School." Or it can time the breakfast eggs to each man's best desire.



Light and easy to handle, it comes in ivory with trim in popular colors. For cake baking, for countless other "timings," it is useful and pleasant.

Had you planned to remodel in the spring? Then why not add a wall of light to your room? The center photograph shows how a wall can be "opened up" with a translucent glass panel. Light comes through cheerfully, but the neighbors cannot see through it. Made of the new glass blocks, such a wall would be a great advantage in the dark kitchen or

living room. It gives your home added decorative value, too.

Even such a humble matter as crumbing the table can take on a note of practical beauty with the new chromium finish crumber and tray shown at right. The handles are solid walnut and the tray is shaped right. The metal is non-tarnishable and requires no polishing.

So give in to that urge for change. Get at least one new thing for your home and your heart may cease in yearning to roam—partly because you will find staying at home is ever so much more pleasant and satisfying than you had supposed.

