

The Modern Idea in Children's Camps

EIGHT STEPS TO BEAUTY

MRS. PENROSE LYLY

A beautiful woman is never an accident. She is either the perfect work of nature or else the result of intelligent study and application of modern make-up principles. Wally Westmore, one of the famous Westmore brothers who do so much to keep the women of the screen appearing lovely, here lists the basic make-up rules which he uses in his Hollywood studio. Study them carefully.

1. The powder base is important. It actually protects the skin, and also sets the tone and forms the foundation for the rest of your makeup. Despite all these important things which it does, it should be applied very sparingly.

2. Cream rouge goes on after the powder base. Rouge forms the contour of the face. With round or square faces, it should be applied in a triangular area starting in the center of the cheek up to the temple line and then down to the jaw. For long thin faces, it should be applied in a circle.

3. *Delicately* is the rule for applying eye-shadow. Select the shade by the color of your eyes. With blue, green or gray eyes, use blue-gray shadow. With hazel or light



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brown eyes, use light brown shadow. If the eyes are small or deep-set, apply shadow extremely lightly and keep it away from the hollows of the eyelids next to the nose.

4. Profusely and with a puff—that's the way powder should go on. Powdering of wrinkles and lines keeps the suspicion of age from the face. After powdering, use a powder brush to remove all excess powder.

5. If, after powdering, you see that you need still more rouge, apply a little dry rouge. But be sure that the dry rouge matches the cream rouge used earlier.

6. Mascara must be handled gingerly, like dynamite. Use black with dark types only. For light types, use brown mascara. Do not bead the lashes. Apply mascara with a clean brush and do not rub it back and forth across the lashes. Brush it on in the direction of the lashes' growth.

7. In using the eyebrow pencil, use graceful strokes, not hard straight lines. To add length to the brows, use delicate strokes as though you were actually drawing in one hair at a time. The black pencil is to be used only by dark types.

8. If possible, use a lip brush, a soft, small camel's hair painter's brush, for applying lip rouge. Outline the shape of your lips with such a brush. Then use your lipstick to fill in. Remove excess with cleansing tissue pressed between the lips.

By MRS. PENROSE LYLY

A thousand feet high, about 35 miles from Rutland, lies a modern paradise for modern children at Hancock, Vermont. All during the summer the youngsters, girls and boys both, continue to grow up in this camp where there is no competition, no pennants for best swimming, best this or that, but where the Green Mountains, the lake and the amazing secrets of nature are their educators.

"Very few Americans understand how to rest and enjoy it, so we try to teach the growing generation that zest is a definite part of any intelligent life," explains Marie Taylor, co-director of this progressive camp.

"City children will profit far more by learning from nature what nature can teach than they would learn from incessant competitions for tawdry medals and banners to take home with them in the fall.

"So we have no competition. We try to develop the children along lines of their natural talents. Some boys build boats, then sail them, others build houses for their pets and then take care of the pets in their new homes.

"Girls like to paint and make things from wood and clay. But no one is allowed to try to make something merely to prove that he is smarter than some other camper. Development rather than striving is what we try to encourage.

"And as a result, there is a poise and rugged happiness among our boys and girls that make a person pause and study them."

Miss Taylor takes pride also in the absence of uniforms or fancy sports clothes at her Vermont retreat. "We won't allow expensive outfits. They make the children self-conscious about their sports. Old clothes, comfortable and of no further use, make the ideal sports togs."

At this very modern camp, now 10 years old, there are no Sunday services or trips out of bounds to churches. "We feel that if we split our children up on Sunday in order to



This lad wears his "birthday suit" for his daily dip.

At left, a camp youngster gets acquainted with a well-fed Vermont frog.



send some to one Christian church, others to another and still others to non-Christian services, we would stir up latent religious and racial antagonisms in their unfolding minds. So we ask the parents to call off all denominational activities during the months at camp.

"Comradeship, sunlight and mountain air, wholesome food and the ring of laughter through the trees must suffice for a short period. When they return to the city, then each can go off to a different church to worship."

Ham Cooked with Beer Makes a Delicious Summer Dish

HERE'S A DELICIOUS DINNER which many a Colonial Dame was de-

lighted to place before her Sire—spiced ham, baked with beer and served with beer

as the complementary beverage.

Little did the Early American housewife realize that her favorite menu would, more than a hundred years later, be the last word in sophistication. Modern tastes consider the peak of flavor "zestful bitterness." Beer just naturally fits into this heading. Beer used as a basting for a baked ham adds just the right "zip" and also gives the meat a fine, crisp brown crust.

A grand summer menu which can be used for a supper party or for your evening dinner is one in which this ham plays the important part. You will be sure to tweak the weakest summer appetite by following this suggestion. Merely have spiced ham, shoestring potatoes, a fresh green salad and beer. The meal is tastefully finished off with crackers and a ripe cheese.

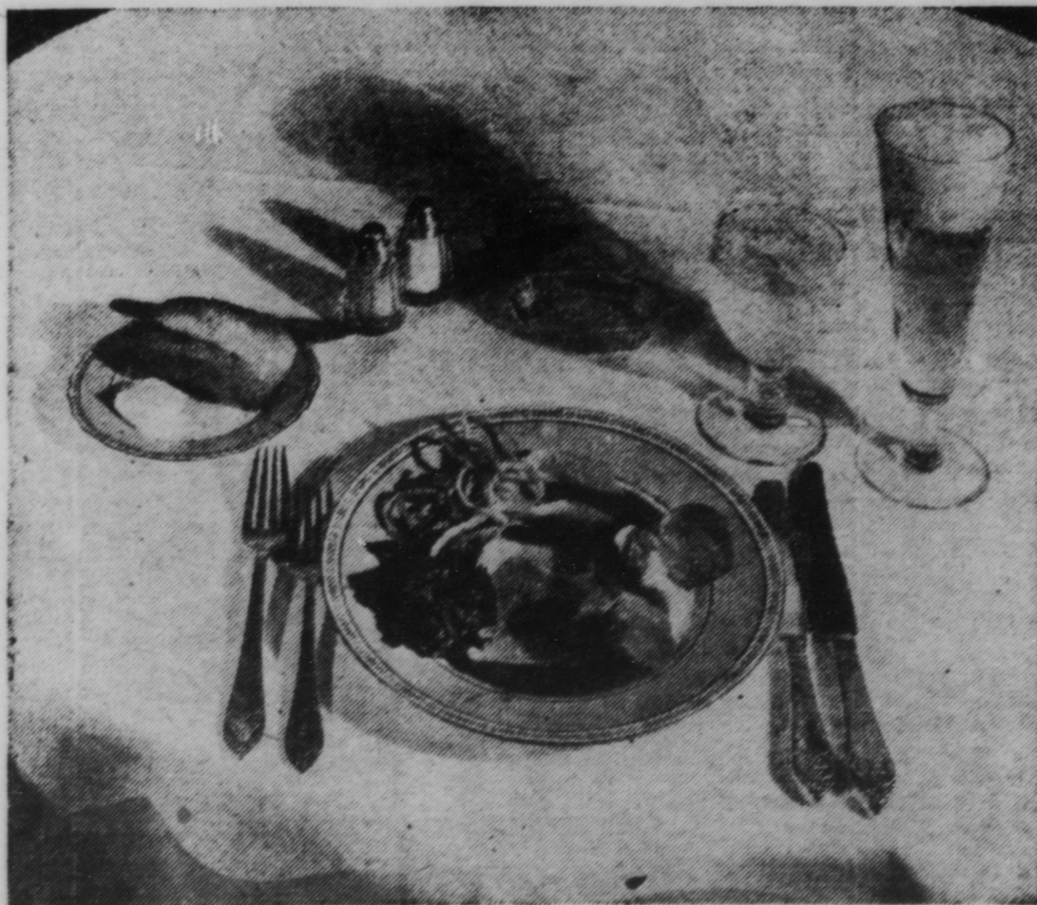
Eloise Davison, well-known home economist, in her new booklet, "Beer in the American Home," has a delightful recipe for the baked ham. Here it is:

1 eight pound ham; cloves; 1/2 cup brown sugar, firmly packed; 1 tablespoon dry mustard; 2 tablespoons vinegar, two glasses of beer.

Cover ham with cold water. Bring slowly to a boiling point. Simmer for three hours. Remove from water. Skin. Score fat in diamond shapes, and stud with cloves. Make a paste of sugar, mustard and vinegar. Pour over ham.

Bake in moderate oven (350 degrees F.) 1 1/2 hours, basting frequently with beer. Approximate yield: 24 portions.

The juice of the basting on the ham can be made into a delicious sauce to be served on the ham when sliced.



Spiced Ham Baked with Beer and with Beer as the Beverage.