

Modern Women

How to Make That Silent Dinner Partner Answer Your Questions

By MARIAN MAY'S MARTIN

"WHAT," writes a frantic girl, "is there to talk about? I mean when you're out with people you hardly know. As far as finding any common ground for conversation, I'm at a dead loss. Perhaps, I shouldn't complain, because the others probably feel the same way about it. But why waste a perfectly good evening being bored at long stretches of silence interspersed with snatches of forced wit? And as far as dinner parties go. . . ."

F. G. has all my sympathy. Many are the hours I've dragged through in utter torture at trying to keep the ball rolling in an assorted group of unresponsive people. Many a time have I been snatched from the warm shelter of my own fireside in order to add life and color to an otherwise boring affair. Some times I've been successful. Too often—much too often—I've been a complete washout.

THIS I attribute not so much to my own lack of conversational powers as to the utter disinterestedness of some people in the world around us. It all depends upon the group. F. G. Don't give up hope. Perhaps my theory will help you. It's this. Do you know anything about the good old he-man's game of fishing? Well, a good conversationalist is a good fisherman. You've got to have a supply of bait on hand and continually keep throwing out little nibbles which you can only hope and pray will catch. It's all a simple matter of unwinding the right line. I remember one night I was with a group who were falling asleep because they were unable to find any common conversational ground. I had thrown out the various conventional sparks, but none had caught fire. Finally, as a dying man catches at any straw as he's going down for the third time, I gasped something about the glories of the Adirondacks. And would you believe it, all of those people suddenly woke up and started a heated discussion on the outstanding beauty spot of this country.

REPEATED attempts like this, however, are apt to wear down the morale of the fisherman. Particularly if he goes a whole night without a single nibble. Usually the situation is something like the following.

YOU'RE sitting next to a person at the dinner table—someone you've hardly ever seen in your young life. You smile at him sweetly and say, "Have you been to the theater lately?" The gentleman raises a bushy eyebrow and growls, "Never go to the theater." Undiscouraged and with rare solicitude you reply, "Well, with the rialto in the shape it's been lately, I think you're very wise." Thereupon you launch into a monologue on the bad features of the plays you've seen. During which you favor your partner with a sympathetic smile and say, "Don't you think so, Mr. Blank?" He grunts unintelligibly and becomes engrossed in emptying his soup plate. Frozen silence.

UNDAUNTED you lean towards him, "Have you been following the series this year? Don't you think they're in much worse shape this year than last?" He looks at you with cold contempt, and says, "Baseball, in my opinion, is the sport of nitwits." Hurriedly you follow up this opening with, "Well, of course, it can't compare with football or golf." At which he snorts, "I think athletics in any form, shape or manner are a waste of time," and begins to tackle his next course.

BY that time you have lost all interest in food, a good evening is spoiled and you wonder why in the world you came. Of course, such people don't deserve to be invited anywhere, but what to do when you're up such a tree is a hard question. I'll tell you what one girl did. She read up on the history of Mesopotamia and when she found herself with an obdurate dinner partner, she rattled off her vast fund of knowledge, interjecting a question here and there, but taking no heed as to whether he was listening or not. In that way she gave the impres-

Pallor, Bedlam and Wrath

By NANCY WELLING

A ROSE by any other name would confuse a florist.

ALL work and no play puts actors out of work.

TODAY a man tells her she is the first girl he never kissed.

THE height of domestic domination is when a wife plans her own surprise party.

HOW about an operation that will keep the patient from talking about operations?

ONE way to get rid of a problem is to think it out.

DIFFERENT GOWN IN RUBY GEORGETTE



One of the latest fashions shown in New York is this unusual gown. It is of ruby georgette, and is draped into this statuesque manner.

Speaking of Style

By IRENE VAIL

COLOR contrasts go right on engaging the attention of designers no matter what they are designing for women to wear. From her hat to her shoes, the modern woman accents one color by another. Usually rather sharp contrasts are chosen although one sometimes encounters a light and a dark shade of one color used together.

The light above and the dark below the waistline idea continues not only as a feature of current displays but is being promoted again for fall as the advance openings demonstrate.

There is nothing to indicate that women are wearying of white. White satin and white lace evening gowns invariably outnumber colors for evening and are cited as being perfectly good choice for autumn. Beige satin for evening is also sure to be continued, for women find this color particularly flattering.

Generally speaking one feels that color, or black accessories are advocated just now, or white accessories with colored clothes. Wherever you turn for style confirmation you are confronted with a preponderance of dress in which diagonal and diamond shaped fabric treatments are used. Vivonnet is credited with this vogue. Her intricate cutting to fit technique is far famed. Pin tucking, another Vivonnet favorite, is also registering in such fabrics as may be tucked in this way. One is impressed with fine handwork, such as shirring, tucking and so on, this being especially true since frocks have taken to following the figure.

The style significance of the coat dress for fall deserves mention. One can see by the number of redingotes and other coat effects being worn even at this season that women are receptive to the coat idea. Looking about one, even on a hot day, one cannot fail to be impressed by the number of jacket costumes or coat effects being worn. This creates the feeling that dresses will continue to be in one rather than two pieces, the jacket or coat making the term ensemble a correct one although it appears to be more and more falling into disuse. This is because the coat is so often independent in both color and fabric.

An interesting note recently reported by cable from Paris was that bright jackets were being worn with white evening gowns. Fuchsia and violet were mentioned as particularly chic. After a season or more of black, varied by white or red jackets this comes as an intriguing idea. While frequent mention of satin and lace jackets may be found in reports from near and far resorts these cables dwell on velvets which seem particularly rich in the color range mentioned.

Recently noted at a fashionable New York luncheon rendezvous, for instance, were two sheer wool frocks in dark color, and both were brightened by the addition of plaid fabrics. One was a sheer wool crepe suit in Skipper blue, adding a blouse of plaid silk, combining red, white and blue.

The other was a black sheer wool frock, with bodice top of green and white plaid.

It is true that many of these Second Empire hats are called derbies, and true, too, that their brims justify this name, but when tilted forward and to one side, and when gallantly flying a feather or balancing a flower, who could accuse such a hat of being mannish?

The mysterious preparations that are going on behind carefully guarded doors, naturally, whet one's curiosity, but the guess is that these dressmakers are preparing more frills and more ruffles, and that designers are engaged in attempting to make ladies of us in spite of ourselves!

The shadow of the new season is first cast by its hat, and derby or no derby, the shadow spells "millinery."

Guide to Charm

New Powder for Evening Wear Combines Several Good Colors

By JACQUELINE HUNT

BEAUTY experts and manufacturers of cosmetics are continually searching for something new—something to intrigue women and to make them lovelier and more confident. One of the most interesting results of this experimenting recently is a new evening powder. Instead of being one of the usual evening colors, this powder combines tints of pale green, lavender, pink, cream, blue and white.

Instead of being blended thoroughly into a uniform color (I don't know what the resulting color would be!) it is mixed lightly into a marbled heap. When applied to the skin and smoothed properly, it gives a luminous, transparent quality under the electric lights. It is worth trying for evening wear, but do not attempt to use the mixed powder for daytime, as bright sunlight makes it appear splotchy.

For warm, summer evenings when you expect to dance the night away, try using a powder lotion for the foundation of evening make up. A powder lotion is drying, and if your skin is inclined toward oiliness and excessive perspiration, it will make your cosmetics more permanent and prevent the shiny nose that often follows unusual exertion. Apply the lotion, stroking one direction and when it has dried, apply your rouge and dust with your evening face powder.

Dear Miss Hunt: What can I do for dark circles under my eyes? I do not need glasses.

J. S. Answer: First, see that there is no physical disorder causing the dark circles. Second, see that you

get enough sleep! You can bleach the circles as follows. Pat cold cream into the darkened area (after cleansing) and let it remain on while you squeeze and strain the juice of one lemon. Wipe off the cream and apply hot water pads under the eyes. When the pores are relaxed, squeeze two pads of absorbent cotton from the lemon juice and shape into half circles under the eyes. Change the pads frequently for fifteen minutes, then pat the skin dry and use as much nourishing cream as will be absorbed by the skin.

You and + + Your Child

By JANE HERBERT GOWARD

THE summer time is the time to build up resistance against winter colds. This is the only season of the year when it is possible to really get enough sunlight. And the simplest way is to take sun baths in the direct sunlight. Delayed teething in an infant is usually a warning that there is a lack in the child's diet. And this lack may be sunlight.

During hot summer days baby may be more comfortable in the shade. But early in the morning, while the air is still cool, is the time of the day when little bodies should be exposed to the direct rays of the sun for a definite period of time.

Baby's skin is very sensitive. To prevent a painful sunburn, sun baths should be short at first. Allow the sun to shine on the front of the baby and then on the back. About five minutes for each side is long enough for the first few times and gives him a chance to get used to it. As his skin begins to tan, these periods should be increased. Sun tanning is an indication that the child is benefiting from the direct rays of the sun.

Bow legs and poor dentition are an indication of a lack of vitamin D. The ultra-violet rays of the sun supply this most necessary element for proper growth.

Exposure of the body to sunlight or cod liver oil taken regularly or the combination of both treatments will not only prevent rickets, but is employed in the cure of this disease.

By the time a child is one year old he should have about six teeth. When he is 2½ he should have 20, the full amount for a first complete set.

Some children begin teething early and others late. And mothers are often concerned about their youngsters, if they happen to be slow to make teeth. When mothers are not, they should be. In the case of their youngsters it may be something to worry about, though because a child is late in this respect does not necessarily mean that he is backward.

Teething is partly dependent upon inherent physical tendencies. And for the same reason some babies are born large and others small, some broad and others narrow.

The early teether is often what he is because it runs in his family for babies to get teeth young. On the other hand, simply because Ted, the first born, cut his teeth somewhat late, is no reason why the second child should behave in the same way. In Ted's case it may have been a matter of heredity, while in baby's it may be due to an insufficient supply of vitamin D in his diet. At any rate it can do no harm to treat him to a little extra sunlight. . . . as though he were being undernourished in this respect. And chances are that he will come around, catching up with the most normal teethers.

Delicate children always suffer more than healthy ones when cutting teeth. Plenty of sunlight will not only help their little legs to grow straight and strong, it will make for healthy teeth and give the teether the least amount of trouble during this period.

The child who has been seriously ill during infancy, is especially in need of the health giving rays of the sun. And if such a child's teeth are late in coming, and they are very likely to be, there is no need for alarm if he regularly gets his cod liver oil and sun baths and has the family doctor look him over periodically to see how he responds to the treatment.

ATTRACTIVE NEW HANDBAGS



© 1931, by Fairchild.

The two handbags illustrated are developed in black or white rhodoid, the upper one enhanced with a metal monogram and lined with a black and white printed silk. The lower model, in white rhodoid, is lined with black satin and trimmed with a black band which has a white cut out bird ornament of galath.

MODES AND MANNERS

By MARTHA MAXWELL

QUESTION: I'm planning a two-week stay at the country home of a friend. Will it be all right for me to invite some acquaintances nearby to visit me while I am a guest? H.I.Y.

ANSWER: It will be proper provided your hostess has no objections. You should, of course, ask her permission first, as she has the right to decide as to who enters her home. There is usually no objection to a guest inviting near-by friends for dinner or any other affair, but it is only polite to inform the hostess first and get her reaction.

QUESTION: I asked a girl to go to a dance and now my mother tells me that a girl cousin is coming to town that week and I must entertain her. I don't want to break the first date, for I know it would offend the girl. On the other hand, I must be polite to my cousin. What can I do? Peter.

ANSWER: It's rather an unfortunate situation, Peter. But, I hardly think it is necessary to break your date. Wouldn't it be possible to have one of your boy friends take your cousin to the same dance, making it a foursome? In that way your cousin will be entertained and you will be acting as a host to the whole party.

QUESTION: Does it make any difference as to whom is served first at a dinner party? H. L.

ANSWER: It all depends on whether the dinner party is a large or a small one. At the former, it is usually the custom for the lady at the right of the host to be served first, then the lady at the left and one down the lines, irrespective of sex. In this case, the host is always served last. However, at a small dinner party, women guests are usually served first, then the hostess, then the men guests. For very informal affairs, however, it is not necessary to be such a stickler for form.

Home Making

By ALINE STERN

A drawer that sticks and refuses to budge except after strenuous pulling and pounding is to say the least. But it's remarkable how a little soap applied to the edges will tone down such stubbornness and make the drawer slide in and out easily.

Have you ever looked at a shirt that's just come back from the laundry and sighed over its immaculate trimness, wondering how in the world they ironed it to achieve such perfection? The secret lies in always leaving the front—that is the part that shows, until the very last, iron the cuffs, sleeves, neckband and back first of all then press the front. It makes a lot of difference.

If you're putting new doorknobs on a door, be sure that the door stop is adjusted so that when the door swings back, it won't come bang up against the wall and chip pieces of plaster out. If the doorknob is too big for the doorstop, this can be remedied by moving the doorstop several inches inward on the wall towards the hinged part of the door.

A DISH A DAY

By Janet Wilson

Tomorrow's Menu

Lunch
Cream of Potato Soup
Italian Spaghetti
Baked Apple with Cream
Dinner
Cold Ham
Pickles
Mashed Potatoes
Lettuce and Tomato Salad
Banana Cream Pie

Saving Gas

THIS is the season of the year when the heat from the gas range is most objectionable, and for that reason it might be the proper time to begin observing a few simple practices that incidentally make less heat in the kitchen and principally tend to cut down on the gas bill.

Not only to conserve gas, but also to save considerable work and bother, it is a good idea when using the oven to have several things that may be cooked at the same time.

For example, when a roast of meat is to be cooked, the floor of the oven may be used for boiling vegetables. In cooking on top of the stove, potatoes and other vegetables may be frying in the pan with meat.

Considerable gas is wasted by many housewives in using a large burner when a smaller one would do the work just as well. Also, lighter pots and pans require less gas than heavy ones.

The most lavish expenditure of

gas occurs when the flame from the burner flares up over the sides of the dish. The most efficient flame hardly licks the bottom of the dish.

After a pot begins to boil the flame may be turned down to the point at which boiling barely continues, using about half the fuel ordinarily required.

The life of an oven may be prolonged greatly by leaving the door open after using it, until the moisture is dried out. If this practice is observed, the oven will not rust and it will stay clean if the inside is wiped out occasionally with a cloth slightly dipped in grease.

To make steak en casserole, use 3 tablespoons butter or other fat, 3 tablespoons flour, 2 cups stock, salt, parsley, pepper, turnip balls, carrot balls, potato balls, small onions, 2 pounds one and one-half inch steak.

Make a brown sauce of the fat, flour, stock and seasoning. Add balls of turnip, carrot, potato and the onions, which have been previously cooked in a little brown stock until tender. For each person allow a half dozen little balls of each of the vegetables and two small onions. Keep the sauce hot while you pan-broil the steak until about half done. Then transfer steak to heated casserole, pour vegetables and sauce over steak, cover, and place in 350 degree oven until steak is sufficiently cooked.

When ready to serve sprinkle the steak with finely chopped parsley.

THE PINGOS

By Clark Watson

