

Clotilde Children's Patterns



Designers used to think that frocks for the youngsters should hang full from the shoulders, since their figures are so slim and rather angular. That theory has been exploded and the dress in the pattern today is proof that such is the case. This frock has a fitted, basque-like bodice and a flared skirt. The sleeves are puffed and the Peter Pan collar is edged with the same ruffling that trims the sleeves. A slide fastener or buttons may be used down the front. Either choice is smart.

You may make both pieces in one fabric and color, or unite two fabrics, or two colors. A clever scheme gives the fitted blouse a collar to match the skirt. If you like put two pockets on the blouse. This creates a tailored air in case you want the dress to be strictly tailored. Schoolgirls will like this dress because it is pretty enough to wear to parties and equally smart

for classes. If your daughter is the utterly feminine type make a petticoat of either silk or cotton and give it plenty of stiff ruffles at the hemline. Then Susie will look as if she had stepped out of a page in a French fashion book.

Style No. 3342 is designed for sizes 6, 8, 10, 12, and 14 years. Size 8 requires $\frac{1}{2}$ yard of 39 inch material for the blouse and $1\frac{1}{2}$ yards of 39 inch fabric for the skirt and collar.

Address orders for Clotilde Children's Fashions to Chicago Tribune, P. O. Box 537, Grand Central Station, NEW YORK CITY, inclosing ten cents in stamps or coin (coin preferred—wrap it carefully) for each pattern ordered. **IMPORTANT!** Be certain to state clearly the number of the pattern and the size desired, and write your name and address plainly.

New Wallpaper Works Miracle for a Bedroom

By Claire Winslow.

Did you know that you could make an old bedroom look brand new, and as fresh and lovely as a blossoming apple bough simply by treating it to new wall paper? You can. And the new colors and designs for spring and summer are so charming that the only difficulty will be one of deciding which to select.

If you like delicate, feminine tones for bedroom walls there are exquisite tints of turquoise, powder blue, and old French blue, there are many yellows, many pure whites with floral patterns, and a whole galaxy of pinks and light grays and pinky beiges. There are a few deep background wall papers, if you prefer stronger colors. These snow white roses, for example, on dull gray-blue, beige, and white magnolia blossoms with light green leaves on a slate blue, and pinky white chrysanthemums on gray.

For the walls of a room done in colonial mahogany furniture we'd choose a stunning white paper with a huge sprightly light green fern design, and hang it above a matching white dado, with white woodwork, as well. This number, called Fougere, is fast to light and is washable. It's an ideal wall covering for a bedroom with a high ceiling.

Delectable is the word for a light, gay, delicate paper called "Stockholm," for its pattern of stylized little flowers in powder blue and pink with touches of cerise is extremely Swedish. They're shown against a white background and again, the paper is washable. You can work out a delightful color scheme with the tints in the flowers as your guide.

Shell and Berries is a soft, pastel wall paper, large shells being worked out on it in tones of dusty rose, and white berries with pale gray leaves spilling out of the shells. The background is a light dusty rose that will bring a soft, warm glow to any bedroom in which it is used.

For another type of room, one that is fairly large and flooded with daylight, a delightful choice of wall paper would be Savannah, a design of lovely white roses with foliage outlined in light blue seen against a deep, dull blue ground. This ground has a lot of gray mixed in with the blue and is a charming, smart new color.

A colonial bedroom has walls which are wearing a 1930 paper called Lila. It is so named because the pattern shows hundreds of clusters of lilac blossoms. You can get a number of color combinations. One we like has the flowers in several tones of dull pink against a turquoise background. This turquoise is a pastel tint that is most artistic.

Sheer white ruffled draperies that



NEW CHICAGO ADDRESS

Mrs. Austin G. Rigney's new address is 1552 Juneway terrace. The former Helen Marie Shannon, she and the son of Mrs. William Rigney of 5907 Midway Park were married last fall. Her parents are the John A. Shannons of 1217 North Shore avenue.

[Moffett Studio.]

Cherries from Cans Provide Luscious Pies

By Mary Meade.

[Copyright: 1939; By The Chicago Tribune.] The cherry season doesn't begin when the robins start their annual cheerful thievery in the cherry orchard. No, it begins before the cherry trees have even thought of blossoming, and while their branches are covered with February snow. And, since this is so, the cherries which go into the cherry pies must come out of cans.

One doesn't need the excuse of a Washington, Lincoln or Valentine party in order to serve cherry pie. Plain or dressed up, this brightly colored dessert has just as much place in the every day menu as in the company one.

CHERRY PIE.
(9 inch pie.)
 $\frac{1}{2}$ cup drained canned pitted cherries
 $\frac{1}{2}$ cup cherry juice
 $\frac{1}{2}$ cup sugar
2 tablespoons cornstarch
 $\frac{1}{4}$ teaspoon salt
2 tablespoons butter
Pastry for double crust.

Combine sugar, cornstarch and salt, and add to cherry juice. Heat to boiling, add cherries and butter, and pour into pastry lined pie plate. Adjust top crust, which has been pricked to allow for the escape of steam, and press edges of the pastry together well. Bake for 10 minutes in an oven preheated to 450 degrees. Reduce heat to 375 degrees and continue to bake 25 minutes longer.

CHERRY CRISPION PIE.
(9 inch pie.)
 $\frac{1}{2}$ cup drained canned pitted cherries
 $\frac{1}{2}$ cup cherry juice
 $\frac{1}{2}$ cup sugar
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{4}$ tablespoons plain, unflavored gelatin
 $\frac{1}{2}$ cup cold water
 $\frac{1}{2}$ cup whipping cream, whipped
1 egg white, beaten stiff
Taked shell or crum crust.

Grind or sieve cherries. Heat cherry juice, sugar and salt. Soak gelatin 5 minutes in the cold water and dissolve in the hot cherry juice. Cool and add cherries. Chill until slightly thickened. Fold in whipped cream and beaten egg white. Fill baked shell or crum crust and chill until firm.

CHERRY ICE CREAM PIE.
(Serves eight.)
1 baked pastry shell
1 pint vanilla ice cream
1 No. 2 can (12 cups) pitted cherries
 $\frac{1}{2}$ cup sugar
1 stick cinnamon
2 tablespoons cornstarch
 $\frac{1}{2}$ pint cream, whipped.

Add sugar and cinnamon stick to juice drained from cherries. Cook for 5 minutes. Remove cinnamon and add cornstarch mixed to a paste with a little cold water. Add cherries. Cook until thick and clear. Cool and chill. Spread ice cream in pastry shell, cover with cherries, and top with whipped cream. Serve at once. Cinnamon may be omitted.

Cheese pastry is good with cherry pie, even though the combination sounds a bit queer. Any of the three pies may be put into a cheese crust made like this:

CHEESE PASTRY.
(Double crust.)
 $\frac{1}{2}$ cups all purpose flour
 $\frac{1}{2}$ teaspoons salt
 $\frac{1}{2}$ cup solid fat
 $\frac{1}{2}$ cup grated American cheese
6 tablespoons (approximately) ice water.

Sift flour and salt together. Cut in cold shortening until the mixture is in small lumps. Stir in the cheese and add enough water, a little at a time, to hold the dry ingredients together. Chill. Roll out on a lightly floured board. Top crust may consist of lattice strips.

Miss Meade contributes daily to the feature pages of the Chicago Tribune, guiding housewives to the best knowledge of cookery and hostessing. When writing for information, please enclose a stamped self-addressed envelope.



George Rector

[Copyright: 1939; By The Chicago Tribune.]

Generally speaking, there is very little new in the culinary art to write about. An interesting development, however, has occurred in the curing and smoking of hams which deserves mention. I have become particularly interested in this new process which has brought about an outstanding achievement in flavor and tenderness of ham. You see, these new hams (and we will refer to them as new hams) are prepared and made tender and all ready for you to serve, with or without heating. No more old fashioned scrubbing, soaking, or boiling to get the ham ready for the table. Preparation requires minutes instead of hours to place this delicious meat on your table.

Just to give you an idea how simple it is to prepare this new ham, I recently purchased a middle cut, two inches thick, known as a ham steak. It was placed in the hot broiler oven, seven minutes of heat applied to one side, then turned and basted with drippings in pan, and with five minutes of additional broiling the ham steak was ready to serve. The big surprise of it all came in the eating. The ham was so tender that I actually cut it with a fork.

The time on baking a whole tender ham is amazingly short, as you will see when you read the recipe that follows. Ham is a most economical food, as every last scrap of it can be made into a tasty dish. Moreover, ham is good for breakfast, luncheon, or dinner, and this fact alone should recommend the frequent purchase of a whole ham as an every day household commodity. I hope you'll try one of these delicious tender hams soon.

BAKED TENDER HAM.

Place whole ham on rack in baking pan, fat side up. Put in moderate oven (350 degrees), allowing seven minutes to the pound. Remove from oven, score fat, dot with cloves, and pour over the top one cup of pineapple juice and one cup of corn sirup blended together. Return to oven and bake approximately fifteen minutes longer, basting until ham is delicately browned. Serve with sauteed pineapple slices.

CREAMED HAM, RICE BORDER.

Wash three-quarters cup of rice in cold water and drain. Cook in top part of double boiler with two and one-half cups of milk until rice is cooked, or about one and one-quarter hours. Season with salt and pepper and stir in one tablespoon of butter. Pack rice into buttered ring mold, place mold in pan containing hot water, and set it in moderate oven (350 degrees) for twenty minutes. Meanwhile prepare the creamed ham. Melt two tablespoons of butter, blend in two tablespoons of flour, and gradually add one and one-half cups of scalded milk, stirring constantly until sauce is smooth and reaches boiling point. Season with a few grains of nutmeg and add one and one-half cups of diced, cooked ham. Heat to boiling point, remove from fire, add two egg yolks slightly beaten, and stir until thoroughly blended with the sauce. Season to taste with salt. Place a large platter on top of rice mold, invert and carefully unmold rice, pour creamed ham in center, and decorate rice border with a sprinkling of finely chopped parsley.

HAM RISOTTO.

1 cup of diced cooked ham
2 cups of boiled rice
2 cups of canned tomatoes
1 cup of broth (any kind)
 $\frac{1}{2}$ cup of green pepper, minced
1 teaspoon of onion, minced
Cook the green pepper in the broth for five minutes. Add the tomatoes, onion, and cooked rice. Bring to a boil and add the diced ham. Risotto is to be served moist, but not watery, so if there is much liquid reduce it by evaporation with a few minutes of cooking. Season with a dash of Worcestershire, salt, pepper, and paprika. Place a pat of butter on each serving.

HAM MOUSSE, EPICUREAN SAUCE.

Here is a recipe to use up the last morsels:
2 cups ham, finely chopped
1 teaspoon of granulated gelatin
 $\frac{1}{2}$ cup of hot water
1 teaspoon mixed mustard
1 tablespoon of tarragon vinegar
 $\frac{1}{2}$ teaspoon of salt
Few grains of cayenne

Put chopped ham in a bowl and pound with mortar until thoroughly emulsified. Soften the gelatin in a very little cold water and dissolve in hot water and add it to the prepared ham. Season with mustard, paprika, and cayenne. Add the cream which has been stiffly beaten. Turn into a mold which has been dipped in cold water. Set in the refrigerator to chill. Unmold and garnish with parsley.

EPICUREAN SAUCE.

$\frac{1}{2}$ cup of heavy cream
1 tablespoon of mayonnaise
2 tablespoons of freshly grated horse radish
1 teaspoon English mustard
Beat cream until stiff, stir in mayonnaise, grated horse radish, and the balance of the ingredients which have been mixed together.

WELSH RABBIT.

1 pound of American cheese
 $\frac{1}{2}$ cup of beer or ale
1 teaspoon of salt
1 teaspoon of mustard
1 teaspoon of paprika
 $\frac{1}{2}$ teaspoon of white pepper
1 teaspoon of Worcestershire sauce
2 eggs

A well aged and sharp American cheese should be used for rabbits. Shred the cheese and melt it with the beer over direct heat, stirring constantly until cheese is melted. Then add the seasonings and the eggs which have been slightly beaten. Stir rapidly over direct heat for one minute. Serve on freshly made toast and have plates piping hot.

SALMAGUNDI SALAD.

(A Complete Meal.)

To two cups of cold diced meat (lamb, veal, beef, or pork) add one-half cup of cooked diced potatoes, one-half cup of cooked diced carrots, and one-half cup of fresh green peas or string beans. Put ingredients in a mixing bowl and let marinate with one-half cup of French dressing made with equal parts of vinegar and oil, seasoned with salt, pepper, paprika, a pinch of dry mustard, and one medium sized onion chopped very fine. Marinate for twenty minutes. Then add one-half cup of chopped sweet pickle and two hard cooked eggs, chopped fine. Mix all together with one cup of mayonnaise, taking care not to mash the vegetables in the mixing. Arrange on crisp lettuce leaves and decorate the salad with cold sliced beets cut in diamond shape.

On the House

By Louise Bargell.

There is a plaster filler now available which can be used to even off those depressions in heavily textured plaster walls.

A very new cooking appliance, a complete electric range, can be plugged into any convenient outlet and is large enough to cook a complete meal at one time for one family. Equipped with patented folding side burners for boiling, frying, and surface cooking, it can broil, bake, boil, fry, toast, stew, steam, and grill. It comes complete with utensils and foolproof switches, and will roast a large fowl, or a four and one half pound meat roast, 8 potatoes, and 2 vegetables at the same time.

It isn't hard to give a piece of furniture a "gold leafed" touch, in the French manner. This is done after you have enamelled the piece of furniture and while the surface is still "tacky." It is a simple process.

For further information on above items, address Louise Bargell, Chicago Tribune, Tribune Tower, Chicago.

Miss Mary Chlanda and John Horin to Wed Today

The wedding of Miss Mary Chlanda, daughter of Mr. and Mrs. Frank Chlanda of 6552 South Rockwell street, to John J. Horin, son of Mr. and Mrs. G. Horin of 5253 South Wolcott avenue, is to take place at 3 o'clock today at SS. Cyril and Methodius church.

BARGAIN
FOR A LIMITED TIME REGULAR VALUE \$195
Lifetime
STAINLESS STEEL \$129
1 1/2 Quart Double Lipped Sauce Pan
Exclusive BAKELITE HANDLE and easy grip
Made from ALLEGHENY STAINLESS STEEL
AT HARDWARE AND DEPARTMENT STORES

Happiness in Marriage Is Made, Earned

By Doris Blake.

[Copyright: 1939; By The Chicago Tribune, N. Y. News Syndicate, Inc.] We notice, in recent fiction we have read, a growing reaction toward that age-old phrase: "They married and lived happily ever after." We consider the reaction a healthy and wholesome one.

One fiction figure argued, pondering the problem of leaving her husband forever or responding to his overtures to return and try again:

"It's just a phrase handed down from folklore, a myth that marriage and happiness are linked together as easily as that. In marriage today you can't assume happiness."

"When you put two products of our civilization together, put two independent, super-sensitive persons into the narrow confines of marriage, you have to assume unhappiness," added the feminine figure in a tale of a restless heart which appeared recently in a magazine.

Bitterness colors the conclusion that unhappiness need be assumed. The woman was struggling with a mighty problem in addition to her own native restlessness, ill health, and a question of duty. Under ordinary circumstances the assumption that complete disillusionment must follow marriage would be an erring phrase, although other extremists, borne down with the weights of their own peculiar difficulties, probably would concede that in marriage one should be surprised if all turns out well, but never be disappointed if it doesn't. This type of argument is as erroneous and unwholesome as it is wise and wholesome to believe that marriage and happiness are not automatically linked together by the mere tying of the knot.

In marriage today you can't assume happiness. You make it. You earn it. You deserve it. This was ever, and ever shall be, the formula for happiness making.

We think, with the faded heroine, that marriage today between two products of our modern civilization becomes a test for which the usual preparation, that all will turn out well and happily, is totally inadequate. Happily, many schools and colleges are giving courses in marriage preparation more consistent with the day's needs.

Nevertheless, many young women miss this educational advantage. They start to work early. Although they work alongside men and have opportunity to know men on terms as their feminine ancestors never did, they continue visualizing marriage and dreaming of marriage as the perfect escape from a realistic world into their own moon made heaven. The wonder is not that there are so many divorces, but that there are not more disillusioned people knocking at the doors of so-called freedom.

Mothers who have been through the mill and whose marriages, while successful, have been a series of bucking the realities that only marriage discloses, keep on entering this dream world for their children. How much wiser it would be did mothers give their girls the benefit of their own experiences in adjustments, compromises, and duties faithfully performed, rather than to encourage the mythical dream of marriage itself working the happiness miracle.

The word happiness should not be ruled out of the training in our judgment. Young folks setting out on the sometimes perilous adventure should be promised that as their reward. But the provision should be insisted in all marriage training that happiness never resulted automatically from any venture in life.

Promise the young people a fine companionship, provided that in their mate choosing they weigh the makings of a fine companionship. This means that the boys they marry are of good character, responsible young men, that their tastes in a number of things are compatible ones.

Promise young people on the eve of their marriages that happiness must accrue to them if each plays his or her part conscientiously and fairly.

Promise them the blessing of a successful middle aged and older partnership only after they have worked in unison over the upbringing of their children, in unison over the right management and distribution of money.

Let these young people know some

Paris Sports Costume Is Blend of Some New Ideas



By Bettina Bedwell.

PARIS.—[Special.]—The latest news is that clothes for sports are to be as prim and feminine as a Gibson Girl gown. The perennially popular two-piece outfit has taken to some new ideas, all of which are incorporated in this sports costume. You will notice that it is pared down to bare essentials. There are no frilleries. The collar is severe, the sleeves casual and . . . very important . . . long. The blouse, with its buttoned front, is tucked into a flared skirt that may match or contrast.

The original costume was fashioned of chambray, the top striped and the skirt plain. There are many fabrics and color schemes you can create to suit your own individuality. It goes without saying that this type of frock will be prominent on the strands of the Riviera and at the southern vacation spots in America. I have heard from the couturiers that women planning cruises are especially partial to

this type of costume for wear in deck games and sightseeing in Mediterranean, West Indian, and South American ports.

At home in America you can wear this frock for active as well as spectator sports. Bear in mind that stripes are important, the more colorful the better. If you like, make the skirt of coarsely woven linen or of tropical woollen.

Style No. 5280 is designed for sizes 12, 14, 16, 18 and 20, and 30, 32, 34, 36, 38 and 40 inches bust measurement.

Address orders to Chicago Tribune Paris Patterns, 113 West 19th Street, NEW YORK CITY, inclosing 15 cents in stamps or coin (coin preferred—wrap it carefully) for each pattern ordered. **IMPORTANT!** Be certain to state clearly the number of the pattern and the size desired, and write your name and address plainly.

Why Won't They —

Pass a law making it necessary for people who are learning to drive to attach special license tag plates to back of car, so other drivers can give them a wide birth? George Hanover, New York.

Design and install automobile license plates which are visible in a fog; perhaps by cutting numbers out of metal plates and inserting in front of amber glass-backed by electric bulbs and reflectors? Harry J. Smith, Chicago.

Make available to mothers of small

babies baby buggies and strollers with a generous space in them for groceries and bakery goods, this would eliminate the need of burying the baby under a mountain of bags, or carrying those same bags under your arm while you are pushing the buggy. Mrs. H. G. Chicago.

[Write us if there is some comfort or convenience you could enjoy. May be some of these suggested improvements have already been perfected, but we'd like your ideas. Address Why Won't They, Chicago Tribune, Tribune Tower, Chicago.]

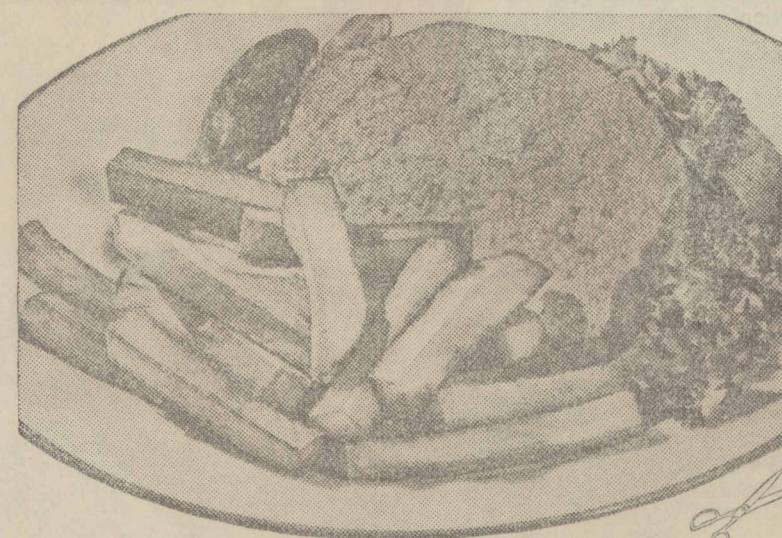
of the hazards to which marriage today is subject. There are hazards, chief among them the growing tendency to look upon life as one's own to glorify for one's self alone.

Another hazard is the economic situation suffered by many who go into marriage believing that somehow marriage will fill the financial sock on its own momentum.

Tell the young people the truth

about marriage and what it involves if happiness is to be the eventual reward.

Every day there is presented, in the feature columns of the Chicago Tribune, a stimulating article by Miss Blake, who lends friendly counsel on a wide variety of common problems.



DIGESTIBLE? OF COURSE — IF YOU COOK THEM THE Spry WAY!

OVEN "FRENCH FRIED" POTATOES
6 medium-sized potatoes, pared and cut in pieces $2\frac{1}{2}$ by $\frac{1}{2}$ inches, $\frac{1}{2}$ cup Spry, melted.
Dry potatoes thoroughly between towels. Dip pieces in melted Spry and lay in a shallow pan. Bake in very hot oven (500° F.) 25 to 30 minutes, or until potatoes are tender and brown. Turn once during baking. Sprinkle with salt and serve immediately. See what delicate flavor and crisp brown crust Spry gives. Serves 6.
These potatoes are delicious as part of an oven dinner along with meat loaf, chicken or causerole, or baked fish.
(All measurements in this recipe are level)
(Clip and save this Spry recipe!)

Try these Oven "French Fried" Potatoes

easy to fix, crisp, tasty, delicious

SEE how beautifully they brown. Notice their delicate flavor. You'll want to do all your frying, all your baking, the Spry way, too. Foods will be extra-delicious, so digestible. Spry pastry is wonderfully flaky, Spry cakes so light and velvety, so quickly mixed. Cooking experts for 281 home-making schools say, "Spry's marvelously creamy!"

In 3-lb. and 1-lb. cans. Also in the big 6-lb. family size

Spry
The new, purer ALL-vegetable shortening
TRIPLE-CREAMED!