

JUNE 25, 1933.

Gay Togs that go to the Fair

Joys, Worries of All Picnics Much the Same

It's as Great a Tragedy When Salt Is Forgotten for Two as for Fifty.

By MARY MEADE.

DOESN'T the sound of the breeze singing in low branches and waves swishing on cool rocks lure you to a picnic? Or are you still remembering sad, mismanaged outings when salads went visiting sandwiches, buns turned up unbuttered, covered dishes were all potato salads, and the cook forgot the salt?

Then erase the black marks and start all over again. For picnics—modern style—have no place for such tragedies. They insist on pleasant food, pleasant settings and everything remembered! So whether our plans include just the boy friend and the dog—or cats for fifty—the joys and the problems are much the same.

First—baskets. Ours may be a nice clumsy market affair—or one of the compact and refrigerated, antproof, waterproof and burglarproof arrangements. But it's not the basket but what goes into the basket that counts.

List Will Be Useful.

Don't forget one single thing. The absence of a mere salt shaker may cause the whole dinner to be flat and tasteless. Maybe you will need a list until you get into the picnic swing; some of the best regulated households use them.

On the picnic shelf we will have ready salt, pepper and sugar in portable containers (preferably with spill-proof picnic tops), a trusty can opener, vacuum bottles, a heavy iron frying pan, long handled forks and spoons, and paper plates, cups and "silverware"—or ones of the unbreakable kind.

The Girl Scouts of Chicago are practicing on some outing recipes in their homes this month, preparatory for their July camp, and they have offered to share them with us. These recipes can make a starter for our collection. Here is the first:

HAM WITH SWEET POTATOES, ORANGES.
3 pounds sliced cooked or uncooked ham
20 sweet potatoes
4 oranges
4 tablespoons brown sugar
2 tablespoons butter

Place a half inch slice of ham in the bottom of a baking dish or cooking kettle with a tight fitting lid. Cover with a layer of sliced sweet potatoes (these may or may not be precooked). Cover this with a layer of sliced oranges with the peel left on. Sprinkle with brown sugar and dot with butter. Cover with another slice of ham, another layer of sweet potatoes, and slices of orange; add the sugar and butter. Bake for two hours in a bean hole. (If you didn't see our directions for making bean holes, we'll send them to you.) Sliced apples or sliced pineapple may be used in place of the oranges.

SAUTE DRIED BEEF WITH BANANAS.
1 pound dried beef
4 tablespoons bacon fat
12 bananas

Heat the bacon fat in a frying pan, then add the dried beef which has been picked into small pieces. Saute for about 3 minutes or until heated through and slightly browned. Arrange in the center of a hot platter and keep hot. Then in the same fat saute the bananas which have been cut in halves crosswise and dusted with flour, cooking them until they are



Above: A dance dress of chiffon printed with field flowers. The diagonal design on the skirt is both new and smartly effective.

SKETCHED IN CHICAGO BY A TRIBUNE STAFF ARTIST.
Above: A printed chiffon evening ensemble with a full sleeved separate jacket for wear on gala summer nights. Above: A cool two piece printed sheer suit. Both the dress and jacket make a decorative use of fine plaits.

Home Should Be Child's Haven from the World; He Needs It When Everything Turns Against Him

By GLADYS HUNTINGTON BEVANS.

IT'S rarely that one comes across a novel or short story that has children in it who are real children, or parents who seem like actual fathers and mothers. Either the children are drawn by whimsical authors who make them up out of whole cloth, or they fit in and out of the pages, apparently making no impression on their parents' lives at all.

A story by Elizabeth Sanxay Holding which appeared in The Chicago Tribune recently is in a different category. It deals with parents and children in a real situation and one which, if you have not read it, will have a great deal of interest for you.

The events of the story take place on a warm June evening. Edward Burke, who has a lovely young wife and two children, comes home tired, to find that his wife's tea guests have not yet gone. He slips past the drawing room and goes upstairs to bathe and dress for dinner.

Father Takes the Matter Rather Lightly.

Then, a little later his wife, Madeline, joins him to commiserate with him on his hot and wearying day in town. They are in complete sympathy and he notices that she looks worried. On pressing her for the cause of it, he learns his young son Eddie has been banished from school for a week for what his teacher calls antisocial behavior and for hitting a little boy.

Burke takes this rather lightly, but his wife does not.

"Eddie is so difficult," she says. "Please help me on this. He's got to learn his lesson." As Madeline has always seemed to him the ideal mother, very modern but very loving, he agrees.

Later, downstairs at dinner, it develops that Eddie's banishment from school is to be paralleled at home. A tense silence exists between him and his mother. He is to be ignored at the table. He takes an apple and gets up to find refuge in the kitchen. The cook is not supposed to talk to him. The small sister, still at the table, is loyally defiant and almost in tears.

As the meal progresses a scene from his early college days flashes across Burke's inner vision. He sees himself again, unjustly accused of stealing while night clerk in a small hotel. He sees again his fiercely loving Irish mother railing with him at this injustice. He sees the fury of his turbulent young spirit make him take the amount in bitter revenge, to go away with. He sees his mother when she knows he has taken the money use all her "sweet cajoleries" to argue him into returning it—then bringing out her own savings bank book with its meager total and offering it to him, to go away if he must go.

In the end he had returned the money—though the experience left its scar. "But," thought Burke, "we [Continued on page two.]

Chiffon, Linen, Silk Included in Gala Wardrobe

Some Outfits Are Romantic, Others Practical, but All Are Smart and Cool.

By RHEA SEEGER.

B RILLIANT blues, eye-filling yellows, bold greens, and shrieking scarlet of the bandsmen uniforms . . . the strains of old and romantic waltzes or the melodies that were new when mother was a girl . . . that is the delightful atmosphere of the famous beer gardens and restaurants of the thrilling Century of Progress, with the flavor of 1933 in the newest party frocks and ensembles the interested spectators are wearing. You wouldn't think that special party wardrobes are used, but one saunter around the Fair by night will prove it conclusively.

You'll see filmy, decorative chiffons, plain or printed, in suits, three piece ensembles, and the ubiquitous dance dresses made with ruffles and lace. You'll see all kinds of clean, crisp linens in colors and color combinations that speak well for themselves, fashionably, and you'll see and, perhaps, envy some of the best looking printed sheer suits and dresses that have hung in the shops in weeks.

Cool, Correct Outfits.

Four out of perhaps forty different conceptions of what a party-going girl will enjoy wearing these gala summer nights in Chicago, or elsewhere, have been sketched. . . . Four unbelievably cool, feminine, and pictorially correct summer outfits from just one new collection to be found in a well known boulevard shop.

A suit, shown second from the left, for sultry summer days is made of sapphire blue linen combined with checked or rather cross-barred linen for the top of the one-piece dress and the swaggy coat. The dress is slim and tailored with inverted plaits for action. The belt is a splash of contrast in red.

The first sketch at the left shows the new restraint in prints. A lovely dinner and dance dress in white, flesh, or cornflower blue chiffon is printed with field flowers. The skirt is amazingly slender because of the diagonal treatment of the printed design against the plain color background. Ruffles and more ruffles in the soft 1933 manner make the tremendously effective top. Worn with one of the newest cartwheel hats, trimmed with field flowers, this thin, slim evening costume is one of the most romantic of the new summer clothes.

Printed Chiffon Ensemble.

A chiffon evening ensemble is sketched third from the left . . . a cool, frosty chiffon printed with scarlet poppies and green leaves, with wide spaces of white between. The separate jacket has loose, wide sleeves.

Printed sheer suits are as cool as they are smart and decorative. . . . The fourth figure illustrates just how cool red can be when it is printed with cool, white patterns of frosty-looking flowers and leaves. The fine plaits of the skirt of the one-piece dress are repeated in the loose coat. Topped with a red and white hat and accented with white accessories, this good-looking outfit can keep cool from dawn till dark.

a golden brown, tender and juicy. Arrange around the beef and serve at once.

GRILLADES WITH GRAVY.

3 pounds round steak
2 tablespoons lard
1 clove of garlic
4 tomatoes
2 cups water
2 large onions
2 tablespoons flour
2 tablespoons vinegar
Salt, pepper and cayenne

Pound the steak well. Cut into pieces four inches square and season highly with the salt, pepper, and cayenne. Put the lard into the frying pan and when it is heated add the chopped onions and clove of garlic; as these brown, stir in the flour, making a brown sauce. Then add the tomatoes, sliced, with their juices, and when brown lay the meat upon the slices of tomatoes. Cover closely and as the meat browns on one side turn on the other. Then add the vinegar and water. Stir well and set back on the stove and let simmer slowly for about one-half hour.

Next come three tips from these same young campers designed to answer some of your outdoor cookery worries:

1. Rub yellow soap on the outside of kettles before placing over a fire. This will simplify the scouring of the kettle.
2. A little vinegar and water boiled in pots and pans will take away the smell of fish.
3. A well soaked cloth or paper wrapped around a bottle will keep it cool. Hang it in a breeze in the shade.

Above: A two piece linen suit. Cross barred linen makes the top of the dress and the jacket.