

## Patterns by Clotilde



2847

By Clotilde.

The two fashions illustrated today are designed primarily for the more mature woman, but they're styled in sizes for younger silhouettes, too. There is nothing matronly about the lines of these dresses and there's figure flattery in both.

At the left is sketched a jacket ensemble in the latest spring manner. It consists of a one piece frock and a matching or harmonizing rather longer-than-usual jacket with long sleeves. The dress may have either a V neckline softly draped around the throat or a high one with a pert, stand-up collar ending in a bow. At the base of the V may be a corsage or clip. The sleeves of the frock are short and the skirt is slightly flared. The dress may be made of one fabric or color, or combine two shades or a print and a plain color. The jacket, for balance, should match the skirt of the frock.

The other dress is a one piece af-

fair with paneling that lends a long, slim line. The V neckline is treated to a contrasting collar with scalloped outline. It may be trimmed further with ruffling or lace. Prints are nice mediums for this dress, and both silks and cotton make up well.

Style No. 2847 is designed for sizes 14, 16, 18, and 20, and 22, 24, 26, 28, 30, 32, 34, 36, 38, 40, 42, 44, 46, and 48 inches bust measurement. Size 36 requires 3 1/2 yards of 39 inch material, with 1 1/2 yards of 25 inch contrasting.

Style No. 2848 is designed for sizes 16, 18, and 20, and 22, 24, 26, 28, 30, 32, 34, 36, 38, 40, 42, 44, 46, 48, and 50 inches bust measurement. Size 36 requires 3 1/2 yards of 39 inch material, with 1/2 yard of 39 inch contrasting.

Each pattern costs 10 cents. Address orders for Clotilde patterns to Chicago Tribune, P. O. Box 537, Grand Central Station, NEW YORK CITY, inclosing 10 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.

The sprightly spring edition of the Chicago Tribune Book of Clotilde Fashions is on sale at the Tribune Public Service offices, 1 South Dearborn street and Tribune Tower, for 15 cents the copy, 10 cents if ordered with a pattern. Address mail orders to Chicago Tribune, P. O. Box 537, Grand Central station, NEW YORK CITY.

Clotilde is a daily contributor to The Chicago Tribune, offering constructive information to women who make their own things, presenting a fascinating pattern every day of the week.



## George Rector

(Copyright, 1939, By The Chicago Tribune)

Do you experiment once in a while for new flavors in your salad dressing? Well, you should, because it's lots of fun to add a pinch or a dash of something to pep up the usual mayonnaise or French dressing. These two basic dressings should be made in quantity and kept in the refrigerator until needed. There is no trick in making French dressing other than thorough mixing and accurate measurement, but with mayonnaise one has to take care. Mayonnaise dressing separates if the oil is added too quickly or if all the ingredients and mixing utensils are not cold. However, if the mayonnaise separates in the mixing it can be rectified very easily and be none the worse for perfect results. All you have to do is drop an egg yolk into a cold mixing bowl and gradually add the mayonnaise to it, beating the mixture until perfectly smooth. Select the salad oil you like. It may be French, Italian, or one of the fine American salad oils.

### MAYONNAISE.

[Quantity recipe.]

4 egg yolks 1 quart of oil 1/2 cup of vinegar 1 tablespoon of lemon juice

Have the ingredients and mixing utensils very cold before work begins. Put egg yolks into large mixing bowl; add seasonings and mix thoroughly. Beat in the lemon juice and add the oil drop by drop. When the mixture thickens add a few drops of vinegar and then more oil. Continue this way until all the oil and vinegar are used. Beat well after each addition of oil.

### CURRY MAYONNAISE.

[For seafood salads.]

Put one-half teaspoon of curry powder into a small mixing bowl; gradually add one cup of mayonnaise stirring until mixed. Also good when served with a chicken salad.

### RUSSIAN DRESSING.

1 cup of mayonnaise 1/2 cup of chili sauce 1 teaspoon of salt 1/2 cup of green pepper, finely minced 4 pimiento stuffed olives, finely minced

Stir chili sauce into mayonnaise. Add finely minced green pepper and olives.

### THOUSAND ISLAND DRESSING.

Follow recipe for Russian dressing. Just before serving add one-half cup of whipped cream.

### FRENCH DRESSING.

2 teaspoons of salt 1/2 cup of white pepper 1/2 cup of oil 1/2 cup of vinegar

Put seasonings in a large bowl. Dissolve seasonings with a few tablespoons of oil, then gradually add a little of the vinegar. Continue adding alternately oil and vinegar until the quantity is used. Beat with egg beater until thoroughly blended.

Pour into bottle, keep tightly corked in the refrigerator until needed. Shake well before using.

I always crush a button of garlic and drop it in the bottle of French dressing. When used discreetly it becomes the hidden jewel of many an intriguing dish.

### LORENZO DRESSING.

1/2 cup of French dressing 1/2 cup of finely chopped pimiento 1/2 cup of finely chopped olives or onion

Mix all ingredients together. Serve with mixed green salad.

### VINAIGRETTE DRESSING.

1 cup of French dressing 1/2 cup of finely chopped pimiento 1/2 cup of finely chopped olives or onion

Stir finely chopped ingredients into French dressing. Delicious dressing for cold asparagus salad or cold artichokes.

### ROQUEFORT CHEESE DRESSING.

This is a popular dressing among men when poured liberally over hearts of lettuce or romaine.

1 cup of French dressing 1/2 pound of Roquefort cheese

Cream the cheese by forcing it through a fine sieve, then gradually beat in the French dressing. This method of creaming the cheese will produce a thick emulsified dressing. However, if you like to see little pieces of Roquefort on top of the salad, then don't use the sieve, but with the prongs of your trusty fork crumble the cheese until it is the size you would like to have it.

We mustn't forget our economical salad dressing that was developed in the Rector kitchen last spring.

### SALAD DRESSING.

[Mayonnaise type.]

1/2 cup of oil 1/2 cup of vinegar 1/2 cup of mustard 1/2 cup of salt

Put oil in a mixing bowl. Mix and sift sugar, mustard, salt, and cayenne pepper. This is important as dry mustard is usually lumpy and this thorough sifting will prepare it for smooth amalgamation with balance of ingredients. Add sifted ingredients to oil, also add the egg yolk and vinegar, but do not stir. Add one-half cup of cold water to the cornstarch and stir until smooth; add another half cup of cold water and cook over low heat, stirring constantly until boiling point is reached and mixture becomes clear. Remove from heat and continue stirring for about three minutes. Pour hot cornstarch on top of ingredients in mixing bowl and beat briskly with rotary egg beater. Chill in refrigerator before serving.

### COLUMBIAN SALAD.

This combination makes a unique, tasty and colorful salad.

2 seedless oranges 4 tablespoons of oil 2 large tomatoes 1/2 cup of parsley, finely minced 2 tablespoons of vinegar 1/2 cup of powdered sugar 2 tablespoons of orange juice 1/2 cup of salt

Select large oranges and tomatoes of the same size. Peel oranges with a sharp knife removing all white pulp with the skin. Remove sections cutting between membrane from outside toward center of orange. Peel tomatoes and cut into sections. Arrange alternate sections of orange and tomato on a bed of crisp romaine or lettuce leaves. Make dressing with balance of ingredients, beating well before serving over salad.

## Striped Papers Offer a Change from Florals

If you are tired of seeing flowers sprinkled all over your bedroom walls and if you're a bit weary of sleeping in a bower why not give stripes a trial? Striped papers are restful if you choose them in soft, pastel colors, and they always give a room a smart, well groomed appearance. The new papers mix their stripes. Ones of two or three different widths march up and down the same paper.

And colors are combined, too. A delicate turquoise striped paper will have tiny stripes of coral pink between. Gray stripes will be contrasted with daffodil yellow, and wide pink ones with white. The smaller your room, the narrower the stripes should be.

## It Relieves and Comforts Sciatica-Neuritis Rheumatism

Neuralgia — Lumbago

Many a man has saved himself the loss of a day's pay by being wise and easing aches, pains and muscular stiffness so that he was able to do his day's work in comfort. He bought a 25¢ bottle of powerful, medicinal, penetrating Omega Oil and rubbed it in good—and he got results. So, when pain racks your joints and muscles—when soreness cripples your arm—when feet are sore and painful—when backache keeps you in misery—get Omega Oil and feel better. Thousands use it to ease the pains of sciatica, neuritis, rheumatism and neuralgia—a 25¢ bottle lasts a long time.

## Clotilde Children's Patterns

Your debutante-to-be or future screen glamor girl needs a new frock just about this time of the year, we know, so we've designed a dainty and girlish one she is sure to like. You'll have just as much pleasure in making it as she will in wearing it because it's simple to fashion.

Shirring is the principal medium for the charm of this dress. It creates a lovely neckline, sleeves, and pockets. Employ a delicate fabric that stands up well under wear, select a delectable color, and you'll need no trimming except a ribbon belt around the waist. The fabric itself will be dressy enough. If you use a plain color you might employ cross-stitch embroidery on shoulder yoke and pockets. The tiniest little girls particularly will like this treatment.

The frock may hang full from the shoulders or be gathered in beneath the belt. Growing girls may prefer the fitted lines, while the toddler looks best with the fullness uncaptured by a sash.

The embroidery we mentioned is available in an additional pattern, costing 10 cents extra. The number of the design is E-11175.

Style No. 2531 is designed for sizes 2, 4, 6, and 8. Size 4 requires 2 1/2 yards of 39 inch material, with 1 1/2 yards of ribbon for the dress and matching panties.

Address orders for Clotilde Children's Fashions to Chicago Tribune, P. O. Box 537, Grand Central Station, NEW YORK CITY, inclosing 10 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.



2531

SIZES

2-8

EMB. 11175

## It's a Help to Me, Says—

Mrs. H. E. Chrisman, Scottsbluff, Neb.: It is a help to me when baking cake or pie to put a little pan of flour in the oven. If the flour turns a golden brown the heat is just right; if it turns a dark brown, the heat is too high.

Jane S., Chicago: I use a good deal of kerosene for cleaning tubs, bowls, etc. To hasten the departure of its odor I always sponge all surfaces with vinegar as soon as I have them cleaned.

Mrs. T. C. M., Milwaukee, Wis.: I have found that the following solution is excellent to rub on my hands before starting on greasy, dirty jobs. I dissolve in a pint of water two ounces of gum arabic. In another pint of water I mix 1/2 pound of soap chips. Then I mix both solutions

together, heat in a double boiler and add last an ounce of lanolin. This makes a paste and we rub it well into our hands, even around and into fingernails. We found last summer when we were camping, that this was a protection against poison ivy. For the girls, when they work in the garden, I perfume a little of the solution for them, using oil of lemon.

Mrs. H. Willard, Freeport: I have made it a rigid rule never to wipe an enameled range with a wet cloth while it is still hot. In this way I keep its finely enameled surface free from any tiny mars or cracks.

[Write in, and tell us your favorite house help, something that tightens labor and gets results. Address It's a Help to Me, Chicago Tribune, Tribune Tower, Chicago.]

## Few Women Have Posts in U. S. Foreign Service

Because of their sex, few women workers in the United States state department receive appointments to official posts. One of the exceptions is Miss Margaret Hanna, whose recent retirement leaves only two women in the United States foreign service. The two women remaining in the service are Miss Frances Willard, 39, and Miss Constance Harvey, 33. Miss Willard, who holds a doctor of philosophy degree, was the first woman in the service, entering it in 1927. She now holds the post of second secretary of the embassy at Brussels, Belgium. Miss Harvey, vice consul at Basel, Switzerland, entered the service in 1930.

China, which gave women full political rights in 1925, now has many women judges, policewomen, and soldiers.

New York City has a woman blacksmith. She is Mrs. Martha Smith, and her weight is 185 pounds.

## Rolled Finish Is Used in New Knitted Sweater



By Jean Macdonald.

Nipped-in waist effects are achieved in the newest manner in the hand knitted sweaters for this season. The effect is simply achieved by working the bottom of the sweater in ribbing until it is long enough to roll into a welt which rests casually on the hip bone. The same motif is carried out in the sleeves. Long sleeves previously had been rolled up carelessly, but now they are rolled with a desire to achieve smoothness. For instructions for knitting this sweater with the rolled bottom and sleeves, No. X-292, send 10 cents in stamps or coin to the Needlework Bureau, Chicago Tribune, 229 5th avenue, New York City.

Young Woman Farm Hand Is as Expert as a Man Miss Gladys Edwards, 30 years old, who works as a farm hand on Ogarin Valley farms near Cleveland, O., can plow, handle a team, and pitch hay as well as any man.

## Valuable Old Quilt, Spreads May Be Washed

Often such fine old things as a patchwork quilt, a quaint Paisley shawl, or other cherished possessions that have been handed down in the family are allowed to sink into unattractive condition because no one in the family knows just how to cleanse them.

Such pieces as old quilts, old linens, and hand knit lace bedspreads can be freshened easily provided, of course, that they are washable. Use a pure soap to make an unusually heavy suds. Work it in and out of the material with the utmost gentleness, for ordinary washing with rubbing or tossing about in the water is likely to break frail old threads.

Double or treble the usual quantity of soap should be used to build up suds of high efficiency. Cleansing will be quicker if the article is allowed first to soak in the suds for five minutes or so. The soiled water is removed by the washer wringer, or extractor. Repeating the dipping and the water removal a few times in fresh water will leave the article as clean as new.

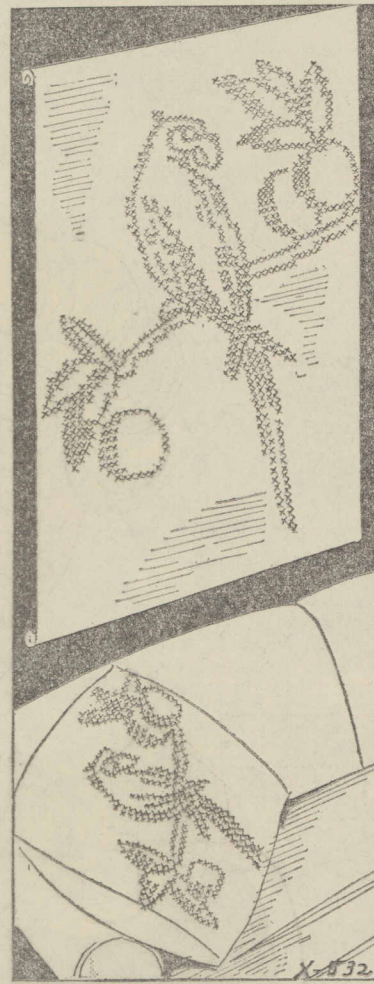
Pressing is simple with the household ironing machine. This appliance is particularly helpful for thick pieces like quilts, because they are impossible to do by hand. Because you work sitting down, you don't tire and it is easier to keep the overflow off the floor.

Quilts should be pressed without any moisture in them. Lace bedspreads should be shaped to original dimensions, covered with a damp cloth, and pressed right side down to set the pattern. Paisley shawls or anything else of wool should be pressed under a damp cloth when dry.

Theoretically, candlewick spreads need no pressing, but they will be improved if you put them through the ironer dry, the tufts against the pad. Touching up the tufts afterward with a stiff brush helps the appearance.

Russia Training Women as Locomotive Engineers Miss Zinayida Troitzkaya of Moscow, Russia, earned government approval for organizing an instruction course for women locomotive engineers after she and two other women ran a Moscow-Leningrad train in 1 hour and 17 minutes less than its scheduled time.

## This Embroidery Design Permits Range of Color



By Nancy Cabot.

The motif of this cross-stitch design, which is used for pillows or wall hangings, is one that allows a wide range of color, depending upon the ingenuity of the needleworker. The parrot may be of the more vivid variety whose plumage blends from the lightest blues to deepest greens, or he may be a conventional green parrot with long plumage. The fruit motif may be red, yellow or green in a lighter tone than that of the leaves.

For the cross-stitch hot iron pattern of the parrot, No. X-537, send 10 cents in stamps or coin to the Needlework Bureau, Chicago Tribune, 229 5th avenue, New York City.

Mussolini Rewards 95 Prolific Peasant Mothers Premier Benito Mussolini recently rewarded ninety-five peasant women, whom he calls "the most prolific mothers in Europe," by passing out more than \$26,000 in bonuses for their big families.



TRY THIS NOVELTY SIFT POWDERED SUGAR THROUGH PAPER DOILY FOR PATTERN

CAKE



They call it "pie" but it's really cake

Feathery-light and easy to make

-Between the layers

There's raspberry jam

Gosh, how fond of it I am!

## WASHINGTON PIE

A new version—extra-delicious

1/2 cup Spry 2 1/2 cups baking powder 1/2 cup salt 1/2 cup sifted flour 1 cup sugar 1/2 cup milk 1 egg, unbeaten 1 cup red raspberry jam

Combine Spry, salt and vanilla. Add sugar gradually and cream well. (So quick and easy with triple-creamed Spry!) Add egg and beat thoroughly.

Add baking powder to flour and sift 3 times. Add small amounts of flour to creamed mixture, alternately with milk, mixing after each addition until smooth. Pour batter into two 8-inch layer cake pans greased with Spry. Bake in moderately hot oven (375° F.) 25 to 30 minutes. (Notice how light and fine-grained this Spry cake is. Be sure to use Spry for best results.)

Split warm layers in half. Spread raspberry jam between cake layers. To make attractive pattern on top, sift powdered sugar through lace paper doily.

Variation. Combine whipped cream with raspberry jam and spread between layers or spread layers with jam and then with whipped cream.

(All measurements in this recipe are level)

(Clip and save this Spry recipe)

## Want a quick, easy, inexpensive dessert?

Serve this Washington Pie—it's wonderful made the Spry way!

Just a one-egg cake, you say—nothing to get excited about. Ah, but make this one and see how different from the ordinary kind, how fine-grained and velvety, how tempting and delicate the flavor. You'll decide to make all your cakes with pure, creamier, money-saving Spry. Countless women are, who once used only

the most expensive cake shortening. Spry stays fresh right on the kitchen shelf, mixes so much easier than stiff, hard shortenings that come out of the refrigerator. Gives gloriously tender, flaky pastry. Change to Spry today for all baking—frying, too. Foods fried the Spry way are so crispy and light a child can eat them.

SEE WHAT LIGHT, FLAKY PASTRY Spry GIVES, TOO

FRY THE Spry WAY. FOODS ARE CRISPER, TASTIER, SO DIGESTIBLE

Spry

IN 1-LB. AND 3-LB. CANS. ALSO IN THE BIG 6-LB. FAMILY SIZE

THE NEW, PURER ALL-VEGETABLE SHORTENING

TRIPLE-CREAMED!