MILADY BEAUTIFUL

BY LOIS LEEDS.

How to Dry Your Hair.

My dear Miss Leeds—I prefer to give my own shampoo at home but find the drying tiresome, especially in the Winter with hot towels.

Is it injurious to dry the hair before a small electric heater if one stands or 8 feet away and does not allow it to become too hot?

The electric driers are expensive and

The electric driers are expensive and heavy to hold. What is the best and easiest way to dry their hair when the weather is too cool for one to go out of doors? Thank you. L. C. E. Answer-Drying the hair with any



kind of artificial heat has a tendency to make the hair dry and brittle. How-ever, when one is in a hurry drying the hair with one of the dryers made for that purpose will not be harmful

and there are several on the market which I don't believe you would find too heavy to handle comfortably.

The method of hair drying which I recommend as the best is by rubbing with towels. After the hair has been rinsed wring it out with the hands and wrang arm towel scound the hair rub rinsed wring it out with the hands and wrap a warm towel around the hair; rub the hair in the towel until most of the mosisture is absorbed. Remove towel and massage the scalp for a few minutes. Apply another warm towel and when it has cooled remove towel and shake the hair well. Bend over at the

MENU FOR A DAY.

BREAKFAST. Sliced Oranges and Bananas. Oatmeal with Cream. ched Eggs, Tomato Sauce, Doughnuts, Coffee,

LUNCHEON. Oyster and Rice Scallop. Nover Rolls, Sliced Peaches, Mocha Cakes, Tea.

DINNER. Cream of Corn Soup.
Salmon Loaf.
rench Pried Potatoes. Green Peas.
Hearts of Lettuce,
French Dressing.
Apple Taploca. Coffee.

POACHED EGGS. Heat a cup of condensed to-mato soup to which has been added a can of hot water, one-half teaspoon of salt, a dash of pepper and a small piece of but-ter. Lay pieces of buttered teast-on a deep platter and turn over this the tomato sause. Place the poached eggs on top.

OYSTERS AND RICE. Carefully remove all bits of shell from one quart of oysters, add three cups of boiled rice, one and one-half cups of milk, one-half cup of butter melted, two teaspoons of sait and one-half teaspoon of pepper. Stir with a fork, turn into a buttered pan, cover the top with buttered crumbs and bake about one hour.

SALMON LOAF. Chop finely one can salmon drained from oil and freed from skin and bones. Add two cups fine dry bread crumbs, two beaten eggs, three tablespoons melted butter and pepper and salt to taste. Mix thoroughly, turn into well buttered mold and steam about 45 minutes. Serve with sauce. waist and let the hair hang loosely over your face while you shake it. This is especially good for stimulating the circulation. Finally brush and comb the hair well.

LOIS LEEDS.

Eye Cosmetics.

Dear Madam—Kindly give me the name of and eye-brow and eye-lash darkener and where I can purchase some that appeared in your beauty articles several weeks ago.—A. B.

Answer—There are various reliable brands of eyelash darkener and eyebrow pencils available and these may be obtained from any large drug store, cosmetic counter or beauty salon. Eyeshadow comes in various shades—blue or green for hazel or brown in horown or green for hazel or brownish-green eyes, while a soft brown makes brown eyes more brilliant. It must be applied skillfully and delicately to obtain the desired results.

LOIS LEEDS.

Aline—The ideal weight for a girl of our age and height is between 130 and 38 pounds. You are several pounds nderweight and need to approach your underweight and need to approach your ideal weight before you can expect to devolp your limbs and chest. Have a physical examination by your physician to find out if you have any symptoms which may indicate disease. I shall be pleased to mail you my leaflets on how to gain weight and care of the complexion, which give several menu suggestions and local treatments that may be helpful. Enclose a self-addressed. tions and local treatments.

Helpful. Enclose a self-addressed, stamped envelope and repeat your request when you write me again.

LOIS LEEDS.

Drop Doughnuts.

Beat two eggs until light, add half a cupful of sugar, one teaspoonful of lard, one cupful of milk and one teaspoonful of vanilla. Sift three and one-half cupfuls of flour with two teaspoonfuls of baking powder and a pinch of salt. Stir this into the first mixture. Drop by teaspoonfuls into hot fat and fry like doughnuts. When cold, dust with powdered sugar.

Candied Grapefruit Peel.

Candied Grapetruit Peel.

Cut the grapetruit in halves and remove the fruit. The peel may be left in halves or cut in strips. Boil in five or six changes of water to get rid of the biterness. When the peel is thoroughly cooked and tender, place it in a sirup made with a pound of sugar to a pound of peel and one cupful of water. Cook the peel in the sirup until white spots form and the product is clear. Remove from the sirup, drain, then roll while warm in granulated sugar. Place skin side down on a platter or plate to dry. Keep in a covered tin box.



Beauty That Streak, Spot or Rub Off

Imparts an attractive, soft even appearance that leaves no chalky edges or filled in pores. Blends naturally with the skin without that "made up" look. Made in White, Flesh, Rachel and Sun-Tan.







These thick suds mean whiter, brighter washes

IF you're fussy about the whiteness of your linens — change to Rinso. Its creamy suds soak clothes whiter than you could scrub them.

Keeps your hands out of hot suds. And Rinso is so economical! Cupful for cupful, it gives twice as much suds as lightweight, puffed-up soaps because it's so compact.

Clothes last longer the Rinso way. They're not boiled or scrubbed threadbare. Get the BIG household package. Rinso is recommended by the makers of 37 leading washing machines.



SUB ROSA

Three-Minute Boil.

Three-Minute Boil.

Whistler, the great artist, was once asked to use his influence in having a younger painter's canvas exhibited in the salon. The artist did as requested, but when the picture was shown, the clouds were lying on the ground and the trees growing down from the sky.

"Oh, Mr. Whistler," cried the young dauber, "you've hung my painting upside down."

"I know it," replied the artist, "but if I'd hung it in the usual way, the committee wouldn't have accepted it. That's why I had to turn it around."

One can often get a truer impression of a landscape, painting or even a photograph by looking at it in this reversed order.

photograph by looking at it in this reversed order.

There's a sort of hour-glass principle in life which is usually passed by unnoticed. The hour glass, or egg boiler, is a very accommodating contraption. After the sand has run down and out from above we can reverse the glass and have it run up and in. That's what we do when we want the egg to boil just three minutes.

It's a good thing to turn a subject over in the mind to see how it looks on the other side. It's just as good a thing to turn it upside down to see how it looks from the reverse end. Almost every question has its reverse side and we can't get the whole truth and see how it looks from the opposite end. That's why we say, "It's a poor rule that won't work both ways." A good rule and truth work in either direction, like the egg boiler or the ferry boat.

Maybe you're dissatisfied with your home, your job, your circle of friends. Yau've looked them over ever so many times, but they don't improve any after observation. Well, turn them upside down, or look at them from the top, and they may look different.

When Ina Claire, who is now Mrs. John Gilbert, fiew across the continent, she said the most interesting sight was the State of Kansas. Ordinarily, we'd pick out the Rocky Mountains or the Great Lakes for beauty, but from the air this flat country with its corn tassels looked most beautiful.

We can reverse the order of view with our friends and relatives by taking a

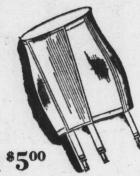
We can reverse the order of view with we can reverse the order of view with our friends and relatives by taking a good look at them, an upside down one. Of course, you can't ask your boy friend to walk on his hands just to see how he'd look with his feet in the air, but you can look him over in some new way; from head to foot, from foot to head.

You work your cross-word puzzle You work your cross-word puzzle vertically and horizontally. You can do vertically and horizontally. You can do
the same with your personal problems.
You can look at them in the usual way
and then reverse the three-minute egg
boiler and look at them the other way.

(Copyright, 1929.)



NEMO-FLEX GARMENTS · · that give the new lines



A Nemo-flex step-in girdle which rises two inches above the waist insuring the high fitted waistline and extending well down over the hips. Of knitted rayon elastic this flexible garment gives lissom roundness to the figure, combined with perfect ease of movement. No.540.



Nemo-flex garter brassiere especially designed to wear with girdle shown above. Of knitted rayon to match the girdle, it fits neatly over it, flattens the diaphragm lightly and firmly, and is held snugly in place by two side garters. No. 250-54.

Singly or together at the better stores and specialty shops.

Nemo-flex

KOPS BROS., Inc. New York . Chicago . San Franc Boston . Terente . Leudon

FAMOUS LADY WISECRACKERS

THE EVENING STAR, WASHINGTON, D. C., THURSDAY, OCTOBER 10, 1929.

Swift's Stella Was Not Only Witty. She Was Brave-

She Killed a Burglar. BY J. P. GLASS.



RICHARD BRINSLEY SHERIDAN, THE PLAYWRIGHT, ONCE TOOK OUT HIS PURSE AS HE SAT BY THE FIRE AND FOUND IT WAS VERY HOT."

'Stella" of Jonathan Swift, was extremely ill, her physician said: "Madam, you are near the bottom of the hill, but we will endeavor to get you up again."

She replied: "Doctor, I fear I will be out of breath before I get up to the

top."
Swift said of Stella that she had "the Swift said of Stella that she had "the most and finest accomplishments of any person I ever knew of either sex. It was observed by all her acquaintances that she never failed in company to say the best thing that was said, whoever was by, yet her companions were usually of the best understanding in the kingdom."

Coming from Swift, who was himself one of the great wits of his day, this was high tribute. Since "Stella" was also a beautiful woman, of the brunette type, one wonders why Jonathan did not make her his wife, as he easily could have done.

She was thrifty, while she was still ta girl having saved 200 pounds from small gifts received from relatives and friends. To top off her good qualities the was brave. Once she shot and killed a burglar.

a burglar.
Fortunately, Swift himself preserved some of her witticisms. Here are a

some of her witticisms. Here are a few of them:
Richard Brinsley Sheridan, the playwright, who was noted for his prodigality, once took out his purse as he sat by the fire and found it was very hot.
"The reason," observed 'Stella, "is that money burns your pocket."
She called to her servants to find out what smelled so badly in the kitchen.
"We are making matches." they re-"We are making matches," they re-

"I have heard matches were made in heaven," she said, "but by the brim-stone, one would think they were made in hell."

When Esther Johnson, the famous Stella" of Jonathan Swift, was extended ill, her physician said: "Madam, ou are near the bottom of the hill, but will endeavor to get you up again."

"because he will never see it the company comforted him by saying the child had gone to heaven."

"That is what grieves him," quoth Stella, "because he will never see it the loss of a child recently dead. A bishop in the company comforted him by saying the child had gone to heaven.

A clergyman of her acquaintance was notoriously untidy and dirty. But he affected to be extremely smart, espehe affected to be extremely smart, espe-cially at repartee. Once a member of the company, observing his finger-nails, asked how they came to be so dirty. The clergyman was at a loss for a reply, but "Stella" said: "The doctor got his nails dirty by scratching him-self."

This jest was made in polite society, but it was the polite society of the early part of the eighteenth century.

(Copyright, 1929.)

Cook two sliced onions with two tablespoonfuls of cornstarch or flour and three tablespoonfuls of beef drip-pings or other fat, stirring often, so that the onion will not burn. Add four cup-fuls of white potates cut in one-fourth inch slices and two cupfuls of boiling water. Cook until the potatoes are soft. Add three cupfuls of corn from the cob or one can of corn and four cupfuls of scalded milk and cook for five minutes. Season with salt and pepper and serve.

A delicate pie is made by lining a buttered baking dish with cooked rice, filling with the chopped meat and gravy and covering this over with more rice. Place the dish in a steamer and steam for one hour. This pie may be served from the dish, or with care it may be turned out whole onto a platter, where it will look like a mound of plain rice.

Everyday Psychology

BY DR. JESSE W. SPROWLS.

From all I can learn from my friends, the new money doesn't seem to be a howling success. How some people like to get hold of the old bills! And how they hold on to them, preferring to part with the new money first. As one man puts it: "Give me the good old high

on's last year at school.

they hold on to them, preferring to part with the new money first. As one man puts it: "Give me the good old big bills."

A psychologist is likely to explain the dislike for the new money on the basis of habit. He will say that we have our habits all set for the old money and that we find it hard to get a new set of habits established. Especially so, since at the present time the old and the new are circulating in about equal proportions. The old bills keep the old habits alive; the new bill habits are constantly coming in conflict with them. Now what about the man who wants the "good old big bills."

I suspect that the new money doesn't seem to him to be worth as much as told. Its very size suggests a corresponding shrinkage in purchasing value. And this suggestion breeds carelessness in expenditures, thus bearing out the conviction that a new dollar bill is not equal to one hundred cents, or twenty nickels.

Of course this feeling can all be leid.

Kellogg's ALL-BRAN Will Supply It in Generous

Quantities

Corn Chowder.

Molded Lamb or Mutton.

(Copyright, 1929.)

There's danger in diets that lack

necessary to keep well. Without it constipation begins its deadly work. Unless prevented its poisons will ruin health, steal beauty, blast

Sallow complexions, headaches,

listlessness are signs that constipa-tion is present. But these can be banished—health and vigor can be regained by eating Kellogg's ALL-BRAN.

Kellogg's ALL-BRAN is 100% bran and is 100% effective. It is guaranteed to bring natural, sure

Straight Talks to Women About Money

BY MARY ELIZABETH ALLEN.

Your Son and His Living. This may be the beginning of your

If it is, have a talk with him before

equal to one hundred cents, or twenty nickels.

Of course, this feeling can all be laid at the door of habit and the confusion that results when a habit is not allowed to function. A feeling of emptiness or relative ill ease is instituted the very moment you break in upon accustomed ways of doing things.

The emotional reaction which goes along with habit-formation and habit-disturbance runs a little deeper into our souls that does mere habit.

An assortment of social contacts.

It is not necessary to worry your boy to earning one's living, nor should any son's mother warn him about the pitfalls.

He should merely be cautioned to consider in ample time the field into which he fits best, and the best way to find himself a position in that field.

Every June there is a surplus of coldination of the consider in ample time the field into which he fits best, and the best way to find himself a position in that field.

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relief. Eat two tablespoonfuls daily — chronic cases, with every meal. Doctors recommend it.

A delicious cereal to serve with milk or cream. Delicious in cooked dishes. Recipes are on the pack-age. Your grocer sells ALL-BRAN. Hotels, restaurants and dining-cars serve it. Made by Kellogg in Battle Creek.

ROMANCE!

decide now where he belongs and for whom he would like to work, he may be able to establish himself somewhere by commencement time.

Of course if he is taking any special course of study to fit him for a particular kind of work he should try his hand at it even if it is only for an experimental period.

You have a

right to

Don't be cheated of joys and friends by a muddy complexion. It's so unnecessary! Armand has just perfected a novel new Cleansing Cream, in which four matchless cleansing and freshening ingredients are combined by secret formula -and faintly perfumed.

The result is a smooth, light cream that liquefies as you apply it and pene-trates deep into the pores. It gently loosens all dirt and grime, toning and firming the skin. It leaves no greasy after-film when you wipe it away. There's no complexion-aid quite like it. A single jar will help you far along the highway to happiness! 50c and \$1.25 at your dealer's. Ask him about "Find Yourself"the book that makes beauty

ARMAND

The "Home-Baked" Taste Means More Nourishing Bread

Fresh Rich Milk, Thorough Baking Give Rice's That "Homemade" Fragrance

TEMPTING THE CAPRICIOUS

APPETITE

Delicious food, delicately flav-

ored, and temptingly prepared is

the only way to stimulate a lag-gard interest in eating. Because food should not be too hearty dur-

ing illness, bread becomes even

more important than usual. To

restore energy lost by illness, nu-tritious bread is one of the most

In preparing food for an in-valid, have everything spotless and shiny and keep the tray sim-

ple. A tray covered with snowy,

gleaming damask, with a bright,

freshly-cut flower laid on one side, a pretty bowl of piping hot, slightly salted milk, and a plate

important foods.

That unforgettable "baking day" aroma we sniffed so eager-ly when mother took the big, plump, brown crackling loaves out of the oven! You recall it now when you break the crisp, waxed wrapper from a loaf of

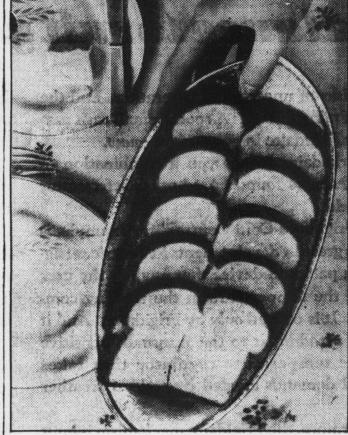
Rice's Bread. This aroma means more than just an appetite-tempting fragrance. It is a blending of many delicate odors which mean that the things going into the making of Rice's are of the finest, and handled in the most skillful way; that the sugar in the rich, fresh milk has slowly browned during the long, careful baking of the famous split loaf, to give off this delightful smell. Also that the mixing and rising and baking have been so carefully watched that the bread has a meadowsweet odor and taste which only comes when the yeast action is exactly right. The double-strength yeast always used in Rice's acts on the protein-high flour to liberate every particle of rich, wheaty taste and fragrance.

So when you open the wrapper that keeps immaculate the crusty Split Top Loaf of Rice's Bread, you know that the tempting fragrance means not only a delicious bread to eat but one that has extra nourishment for your family in every fine-textured white slice.

A Man Would Walk a Mile for This . . . Orange Marmalade Pudding

Beat three egg yolks thoroughly and stir in two tablespoonfuls of Rice's Bread crumbs with one teaspoonful of baking powder mixed together. Add half a cup of orange marmalade and fold in the stiffly beaten whites. Bake in a buttered dish in a slow oven for 45 minutes. Serve with whipped or plain cream or any

favorite sauce. Sugar may be added if a very sweet dessert is liked.



The Correct Way to Serve Bread at Luncheon

The first requisite is, of course, that bread be of the finest quality. For good bread "makes" even the simplest meal. It should have a fine, white crumb that tastes of wheat and sunshine. One of our customers of many

"She Gave Them Some Broth Without Any Bread . . . " Science Proves that **Bread Was What**

The Old Woman Who Lived in a Shoe really should have balanced the children's meals better. The trouble was they hadn't enough energy food to supply the demands of their active, little

They Needed

bodies, and so they were always unhappy and fretful.

She should have given them, with the broth, crunchy, golden-browny toast Melba made of thin pieces of Rice's Bread browned slowly in the oven. For being made of fresh milk, Rice's toasts a levely color. Or delicious snewy slices cut generously from a big Rice's Split Top Loaf.

And the older children—say

from two years up—could have helped make animal sandwiches, which are thin, thin slices of Rice's Bread and butter turned together (jam or jelly, too, is nice). Children love to stamp them out with the inexpensive

years' standing says, "When I want everything perfect, I use Rice's."

Whether you serve it on a Georgian silver tray engraved with an ancestral coat of arms, or on a pretty china plate, you are sure that your bread is delicious if it is Rice's. A dainty napkin may be placed on the tray or plate and the bread cut in pieces half an inch thick. Then cut the slices into oblongs or across into triangles, and lay overlapping each other.

Butter may be served in balls or in the appetizing "curls" made with the inexpensive scoops bought at any house furnishers.

With its snowy, even-textured crumb and crisp, golden-brown crusts, Rice's Bread, with is rich, wheaty taste and "homemade' aroma is a delightful accompani-

luncheon, elab-orateorsimple.

The growing enthusiasm for

The Color Wave

Strikes Sandwiches

color everywhere has extended clear into the insides of sand-wiches! Rice's Bread lends itself beautifully to interestingly colored sandwiches because its finetextured snowy crumb contrasts vividly with any of the gay and tempting sandwich fillings. Color-ful filling suggestions are: pimento puréed and seasoned: spinach puréed and highly sea-soned; yellow cheese grated; crimson jellies; chopped green olives; beige anchovy; purple grape jelly; tinted cream cheese.

Rice's Slices Save Time-Money

Progressive housewives are demanding in their homes wastesaving and time-saving methods. That is why so many women are buying Rice's Slices-cut by machinery. Every slice is of even, uniform size, and not a crumb is wasted in cutting. Try it for breakfast toast and for

Rice's Slices stay fresh—just tuck the gay waxed wrapper under the cardboard tray.

"Stays Fresh Longer Than Any Other"

suited her. She had tried

four or five kinds and she

asked me what I used.
"'My dear,' I said, 'When I first came here, I had the same experience, but one day I got a loaf of Rice's and my bread troubles were over. Rice's has a sweet, nutty flavor, which I found in no other. You can slice it thin or thick, without having the whole loaf squeeze out of shape, and it is never crumbly. It is moist enough to be tasty, yet never the least doughy, and it stays in that condition longer than any other. The next day my neighbor again called me, and said she had tried Rice's Bread and found it all I

MRS. GEORGE FREDERICK HARVEY, 2017 E. 31st Street.



RICE'S BRI

interest even the most rebellious appetite. Half clam broth and

half milk is good; or milk with

a little cinnamon, nutmeg, and

In serving toast as a founda-

tion for the delightful creamed

foods given early to convales-

cents, cut the toast in small

fingers, triangles, or squares, for languid fingers to manage easily.

And the toast may be very rapidly dipped in boiling water to soften it a little. Creamed sweet-

breads, eggs scrambled over hot

water, with no fat added, deli-

cately seasoned puréed and

creamed vegetables, are very ap-

sugar added.

"My next-door neigh-bor who has just moved here, told me she couldn't

find any bread which

wasn't satisfied with any, and

