

# MARKET SECTION AND HOUSEWIVES' SHOPPING GUIDE

## CONFIDENCE OR DOUBT

In the business world, hand-shaking plays an important part. A business caller, man or woman, customarily is greeted with a hand-shake and is dismissed, or dismisses himself or herself, in the same way. Business introductions are usually accompanied by hand-shakes, and what is more, the hand-clasp here may inspire either confidence or doubt, so it behooves you to watch your hand-shake.

A child ought to be taught how to shake hands and when to shake hands. It is delightful to see a child straightforwardly extend his hand when a grown-up offers his. If he gets used to doing it young, it will not be a ordeal for him later, and he can be natural and utterly lack self-consciousness in the matter thereby reserving his attention for sizing up the situation and acting and talking accordingly.—From the November Designer.

## MINUTE MAYONNAISE

Making mayonnaise is thought to be a tedious task. Have you ever tried the "lightning mayonnaise"? The recipe was obtained from a tea-house manager who used it exclusively, beating up a "batch" whenever needed without a thought of its

being a trouble. Put in a cold bowl half a teaspoon each of salt, sugar and mustard, one unbeaten egg and one teaspoon of lemon-juice. Beat with a Dover eggbeater until well blended.

Measure one cup of whatever oil you prefer, or your purse allows—pure olive oil, pure vegetable, or half of each—and add this to the egg mixture, a quarter of it at a time, beating with the eggbeater two minutes each time, or until it thickens, which is practically immediately. All of the ingredients should be very cold.—From the November Designer.

## AN ITALIAN LEGEND

Dr. Howard Eager, a Baptist minister in Baltimore, told this story, which is an Italian legend:

In the old days, a peasant confessed to a priest that he had slandered an innocent man. The priest said to him, "For your penance do this now: Take a bag of chicken down. Go to every yard in the town and drop one bit of down into each garden. Do not miss one yard. When you have finished, return to me."

The sinner believed his punishment was light. With his bag of down he made the circuit of the village

## Statesmen on a Day of Rest



Mayor Hylan of New York and Senator-elect Henrik Shipstead of Minnesota are shown here recovering from the hard labor of political campaigns. New York's mayor is admiring the results of a day's fishing in Lake Michigan. Senator Shipstead can bag ducks as easily as votes judging from this photo taken on his return from a day's hunt near Brocton, Minn.

and carefully dropped one soft feather into each garden. Then he reported to the priest, saying: "I have done my penance."

"No, my son," replied the old abbe. "You will not have done your penance until you take the bag, go again on your rounds, collect every feather you have dropped, and bring it here to me."

The gossip protested that it would be impossible: he could not find the bits of down in a lifetime; many of them have blown far away.

"So it is with gossip," replied the old priest. "It is easily dropped. But never again, no matter how hard you try, can you gather back the words you have so thoughtlessly scattered."—From the November Designer.

## THE NEW IN NEW YORK

Bright color, except in the Russian embroideries of blouses and wool dresses, is little seen until night. Black or brown is still the rule for the costume coats—black repp or cloxy with their stuffed-tubing trimming and the fur-brown or coco-brown dress underneath.

One notices that there are two silhouettes in the new costume coats—the straight, with the deep armhole that gives almost a drapery to the upper part, and the draped coat tied at the hip. Against these two are the four silhouettes of the new dresses—the straight chemise, the draped, the circular and the bou-

fant robe de style, which last is relegated almost entirely to the young girl.—From the November Designer.

## WANT TO REDUCE YOUR WAISTLINE?

If you want to reduce your waistline, here are two of the best exercises known:

Stand, feet eighteen inches apart, elbows at sides, forearms and hands extended palms up, stretch fingers. Swing left hand downward, touching the right foot, right hand stretched upward as far as possible, eyes looking upward toward the right hand. Back to first position. Reverse the movement to the opposite side, right hand down and left hand up. Do this series three times.

Then take same standing position only clasp your hands down in front of you as if you were holding an ax. Roll up to the right side, and when hands are directly above head, stretch backward and chop vigorously as before. Do this series three times.—From the November Designer.

## WIFE AND MOTHER

If a woman is going to have a baby when her husband frankly does not want one, she should never forget that the child is wholly her interest, entirely her responsibility. Because I am a woman and love children, I can't quite carry logic to the point of admitting that a woman should not have a child when her husband does not want it—though, after all, there is one of those maxims about a house divided unto itself. It can be done successfully, I think—but it's a big job and the woman who undertakes to be sole parent and guardian of her baby and wife of her husband at the same time must never forget what she is about.

Riding on a horse, bare-back, is difficult, but when you have two, and a foot on each, you must forget that it's a circus performance.

I know that my job is to keep my child from interfering with my husband's life in any way. She is quite exclusively mine. If he comes into the nursery and is amused and pleased with her, I know that it doesn't mean that he has a suppressed desire to have her crawling over him while he eats his luncheon. If I have anything interesting to tell about her, I say it—just as I tell him anything that is amusing and entertaining. But if I merely want to talk, talk, talk about her, quite indifferent to the fact that he has no interest in what I am saying, I don't do it. I take it to my mother, who will argue for hours on the respective merits of oatmeal and Graham cookies. He has interests which I do not share, and he does not bore me with them.

A child, after all, is little different from any other interest. If I had a phonograph record of which I was passionately fond and which my husband disliked, I should naturally play it when he was not there to hear it.—From the November Designer.

## LOTUS ROBB'S SHORTCAKE

Lotus Robb is now playing in "Kempy," one of the hits of the season, at the Belmont Theatre, New York. She is well remembered for her characterization of Goldie MacDuff in "Rolla's Wild Oats" last season. She gives her favorite recipe for an old-time Southern strawberry shortcake:

Into a mixing-bowl place two and one-half cups flour, one-half teaspoon salt, two level teaspoons baking powder, four level tablespoons sugar. Sift and mix and rub into prepared flour the following: Five tablespoons butter, one-half cup thick cream and one well-beaten egg. To make the dough: Roll out to about one-half inch thick and cut with large biscuit-cutter, brushing lightly with melted butter. Put two of the biscuits together, place on baking-sheet and bake in a hot oven for thirteen minutes. Split while still warm and cover the lower part with crushed and sweetened berries. Serve with whipped cream or thin custard.—From the November Designer.

## HINTS FOR THE COOK

When your whipping cream has turned a trifle sour, it can still be used if you will put in just a pinch of baking-soda before whipping.

Pour boiling water over grapefruit and let them stand for five minutes. This will loosen the white lining and

they will be easier to prepare.

Place a sheet of waxed paper in your tin when baking fish and you avoid the unpleasant task of cleaning a sticky pan.

Do not peel rhubarb when making pie or sauce, because the skin adds the delicate pink that makes it so much more appetizing. There is also a mineral value next to the skin.

To keep pies from boiling over, make a funnel of stiff paper and put in the center of your pie through the upper crust. Your juice will boil into the funnel instead of out over the pie.

The tough white skin can be easily removed with the rind if oranges are heated in the oven for a few minutes.

Save all your celery tops, wash them thoroughly, put them in a paper bag and hang behind the range till they are thoroughly dried. They will then crush up to a fine powder, and are very nice to have on hand to flavor soups, croquettes and potted meats.

Lemons will keep several weeks if placed in a glass-covered jar, covered with cold water and sealed.—From the November Designer.

## MORE SPEEDERS JAILED

LOS ANGELES, Dec. 1.—Twenty-three more speeders were given jail sentences here today by a police judge bringing the total number of offenders so punished since November 20 to 273.

Poison gas so deadly that one-tenth of one per cent of it in the atmosphere is fatal was successfully used recently to clear a ship of rats, cockroaches and other pests.



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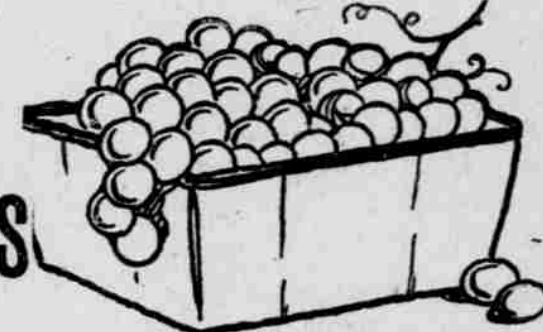
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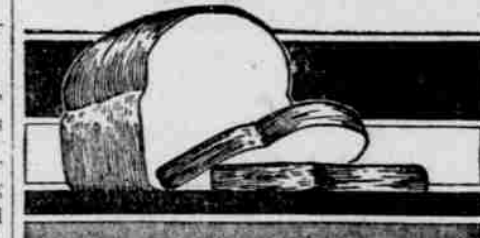


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