

### Age Cannot Withier.

ONE does not have to stay long in the U.S.A. to realise how important a factor the middle-aged woman is in American affairs. Even when she has passed middle life, she is still a force in business, politics, and public service. In truth, there is no place in the world where a woman ages so happily.

How does she manage it? Well, in the first place she refuses to grow old. She does not resent grey or white hair, but she keeps her face, her body, and her mind as young as possible. Beauty culture flourishes not only in big cities, but in small towns and villages. It is one of the great industries of the U.S.A. She has her weekly treatments to keep lines away and muscles taut, and she diets and exercises to keep her figure within bounds. She pays much attention to fashion, and refuses to be dated by her clothes, her coiffure, or her views on life.

That she has grown children and grandchildren does not cramp her style in any way. Indeed, she welcomes the fact that she has had all that experience, and is now free to go into business for herself, take a part-time post, or devote her attention to politics, clubs, or charity with an enthusiasm which is amazing.

In a recently-published report of the earnings of American businesswomen one learned that it is women who have thirty or forty years of work behind them who are getting the largest salaries. Their average wage is nearly £2000 a year. American businessmen apparently prefer to have older women as secretaries and heads of departments, and they can always depend on such women being as attractive as care of the person can make them, well-dressed, and with the assured manner of experience and self-confidence.

### Pouts and Powder.

ADVICE is now being given in the beauty salons on the new method of applying lipstick and the new shape to be given to the lips, to suit pseudo-Victorian frills and frippery.

The small and narrow line of lipstick, suitable for brief skirts and hard, slick outlines, and for tiny off-the-forehead hats, has gone into temporary retirement, according to a South Molton Street specialist. Her clients are being shown how to make a full Cupid's bow, almost a pout, with lipstick, in order to suit feathered hats.

Made-up lips are powdered afterwards to give a dewy and fresh look. At the same time a much broader outline is given to the lower lip than before.

### Not For Everywoman.

THE centre-parting with two twisted rings coiled at each side and lank straight tresses have become as smart as any shingle or cluster of curls.

The 1850 movement seems specially created to let the simple and severe coiffure have its place once again. It is amazing that the most dramatic millinery upheavals should arrive at the close of the London season, bringing in their train a complete change in coiffure.

Many of the turban modes have been found to look their best when tilted over slightly, with a sweep of the owner's straight hair dragged to a small bun at the back.

### From Mrs. Pepys' Diary.

AT my reading do come upon a substitute for whipped cream, said to



be equally delicious, which should render it of great use to many at this season of the year, and here I do pass it on with much pleasure in the doing.

## Maytime

*Spring goeth all in white,  
Crowned with milk-white may;  
In fleecy flocks of light  
O'er heaven the white clouds  
stray.*

*White butterflies in the air;  
White daisies prank the ground;  
The cherry and hoary pear  
Scatter their snow around.*

—Robert Bridges.

The way of it to add a sliced banana to the white of an egg, and to beat until stiff, the banana entirely disappearing meanwhile, and the substitute as like

the real thing as may be, or so it is promised for it.

### University Education for Women.

IN "A Little Learning," Miss Doreen Wallace propounds certain problems. Should women go to universities? What good is a university education to the average product of a country secondary school? Are artists necessarily bounders? Such are some of the questions raised in this ingenious study of "a little learning." As a picture of certain aspects of Oxford life, it is successful in the way that school books are successful which accurately reflect the mentality of a schoolboy author. It is also amusing, and some of the scenes round the heroine's home in the Eastern Counties are really good. The trouble is that undergraduates—and, for that matter, undergradettes—have a way of raising deep questions, and answering them with more enthusiasm than experience. It is an excellent habit in the

universities, but not so excellent in a novelist. Therefore, "A Little Learning" must be taken simply at its face value—a faithful mirror of the attitude of one type at least of the modern undergraduette. The conflict between marriage and a career is genuine, and the heroine's attitude of mind only too common. A creative career demands creative brains and no amount of university enthusiasm can replace them. It is the tragedy of the undergraduette that the opposite delusion is more fatal to her than to her male counterpart.

### Those Realists.

ONE wonders sometimes whether delicacy and reserve in literature will come into fashion again with a new generation; a swing-back from the offensive and unnecessary calling a spade a spade in which many young writers indulge is overdue.

After all, there have ever been spades or their equivalent, and there are physical and other facts which need no emphasis. Yet some of the cleverest and most interesting books are marred by the author going out of the way to call a spade a spade when there was no need to mention the implement at all.

The phrases are flung in your face with an air of bravado as if the writer had said: "There, what do you think of that! Didn't I make you sit up?"

But perhaps the realists will themselves grow bored, now that nothing is secret or veiled, and we are past being shocked, only rather disgusted with bad taste and coarseness. Perhaps it will be voted dull to underline the obvious; perhaps some unpleasant facts will be left to the imagination which can ignore them; perhaps the things of the spirit as well as those of the flesh will be given more prominence. It will be interesting indeed to see what the next generation of writers can do, for we grow very tired of decadent heroes and heroines who live their own lives regardless of the old-fashioned rules of conduct and character building. The other kind will have the charm of novelty.

### Exit the Bowler.

WHEN hats in "the very latest style" are unceremoniously bundled into "bargain basements" of the larger stores it means that a particular style is doomed probably by its first overpowering success. The bowler, or to give it its more imposing name the "Amazone," is a case in point. It will be seen no more when autumn and winter fashions are definitely launched. The tricorn will survive, so will the Robin Hood, and these are infinitely more becoming. A manufacturer of feminine bowlers found himself left with such a huge number on his hands that he offered a thousand or so to a wholesale house at a cut price of three shillings each. And these were copies of "models" which were retailed lately at three guineas.

### Enter the "Bustle."

ACCORDING to the fashion dictators the return to the "bustle" this season is as certain as the departure of the "bowler." It sounds incredible, but only this year we were all saying that women would never return to the long skirt. Happily, whatever else it does, fashion keeps moving, and only the calendar separates the fashionable from the frowsy.

## Our Cookery Corner

### Bengal Patties.

THESE are excellent for picnics, as they do not break easily, and, although they are vegetarian, men appreciate them highly.

**Ingredients:** 1 lb. short crust pastry, a breakfastcupful of well-boiled rice, a heaped tablespoonful butter, the pulp of three tomatoes, one tablespoonful each of Worcester sauce, mushroom ketchup, and grated cheese, one teaspoonful each of chopped chutney and grated onion, half a teaspoonful each of curry powder and lemon juice, two hard-boiled eggs, seasoning.

**Method:** Melt the butter in a saucepan, put in onion and curry powder, stir over the fire for a few minutes. Shell the eggs, cut into dice, add to them the other ingredients, salt, and pepper. Should mixture seem too stiff add a little milk or white sauce.

Roll out pastry and cut into rounds. Put a small heap of the mixture on to a round, wet edges, cover with another round, press the edges well. Make a little hole in the centre of each, brush over with beaten egg, and bake in a quick oven for about fifteen or twenty minutes.

### Cod Roe Cutlets.

COD roe cutlets are very tasty. Wash the roe and then part boil it for five minutes in boiling salted water. Take it out and leave it in cold water for two minutes. Cook again gently in boiling water with a little salt and a spoonful of vinegar, drain and let it become cold. Slice and trim, egg, crumb and fry. Garnish with fried parsley.

### Delicious Rhubarb Dishes.

FOR rhubarb charlotte, fill a dish with alternative layers of stale sponge cake and cold stewed rhubarb. Press down firmly and place a weight on top. Allow this to stand overnight, then turn out and coat with cold custard or a mixture of custard and cream. For a plainer pudding bread may be used instead of sponge cake.

Rhubarb batter is delicious. You first fill a pie-dish with cold stewed fruit, and pour over it the prepared batter. Bake for three-quarters of an hour, and serve immediately. The batter is made as follows: One cup of flour to which a pinch of salt has been added, beat up one egg with the necessary milk and add these to the flour till a good beating consistency has been obtained. Beat thoroughly and then add more flour till the batter is like a thin sauce.

Rhubarb mould is popular as a supper dish. Cut up sufficient rhubarb to fill a three-pint dish, and put into a saucepan with 12 ounces of sugar, half a pint of water and the juice and rind of a small lemon. Let it cook gently until stewed, and boil a little longer to reduce the juice. Soak three-quarters of an ounce of sheet gelatine in a little warm water and add it to the hot fruit. Stir over the fire for a few minutes, then add a few drops of essence of almonds and cochineal, and pour into a mould that has been rinsed in cold water. Leave in a cool place to get firm.