

Fashion Notes.

HATS ARE BOLDER— MORE AMBITIOUS

Show the Back of Your Head to be Smart

JUST lately I have been having a real orgy in the hat salons, and it seems that these necessary adjuncts to one's toilette grow bolder and more ambitious each year. This season the idea is to make the back of the head as attractive as the front. There are hats with wide, shady brims, hats tiny and trim, tall-crowned hats and hats with shallow crowns. Whatever the style, however, they all tilt forward to show the back of the head, and this entails much time and thought on the coiffure, for unless the hair is waved or curled, the smart appearance desired cannot be attained.

*"The marcel that I get to-day
Will last until to-morrow;
Its coming costs me half-a-crown,
Its going pangs of sorrow.
How ably, Science, might you serve,
A beauty-loving world,
By seeing that each baby girl
Was permanently curled."*

There are people who imagine there is a wide gulf between economy and smartness, but this is not so. It is quite possible to be fashionably and becomingly dressed in clothes that cost very little. There are various ways of accomplishing this that the woman who desires to be well dressed, but who has little money to spend on clothes, must study. To begin with, if you are stock size, you can buy your clothes ready made. It is better to deal at a good shop and to buy clothes when that shop is having a sale or a special bargain week, or at any time when prices are low. By skilful shopping and a study of what is worn and what suits you, always avoiding conspicuous colours and exaggerated styles, wonderful results can be obtained with the minimum amount of cost.

If you are a skilled needlewoman, it is even a better plan to make your own clothes and do your own dressmaking. Unless you are very clever with the needle, and have a flair for making coats and suits, these are best left alone. But you could, with the help of a good pattern, make your own lingerie, blouses, house and summer frocks, and no doubt the sensible girl is already planning her summer wardrobe with a view to combining economy with an attractive appearance.

Keep a Pair of Scissors in Your Kitchen

FEW housewives realise the infinite possibilities of a pair of scissors in the kitchen. Yet anyone who can flirt with a paper pattern in the sewing-room, cutting all the intricate notches, following the curve of a sleeve, can, in the kitchen, cut deftly with scissors many things which she merely hacks with a knife.

Who does not know the difficulty of cutting the rind off rashers of bacon

without tearing the rasher and cutting the surface on which the operation is being performed? A pair of scissors will glide through the bacon fat, trimming off the rind as neatly as can be. Moreover, small bits of bone or gristle lurking in the lower edge can be detached without any waste of the lean. In cutting slices of cooked ham or tongue into small manageable pieces for sandwiches or savouries the scissors are invaluable.

Scissors will also come to the rescue in a task from which even the strongest-minded cook is apt to shrink—cutting the gristle or skin or veiny portions from liver or sweetbreads or kidneys. The flesh of these parts, being very tender and not very thick, yields easily to scissors, which the average woman can manipulate with much more delicacy and precision than she can use a knife. Scissors will also cut easily the small pieces of skin which join sausages together.

After use, the scissors should be very carefully scrubbed in hot soda water and they should be occasionally disinfected. Care should be taken that no

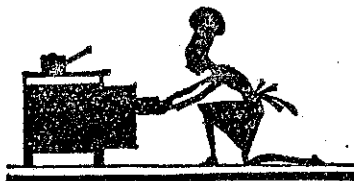
pieces of food remain in the angle where the blades meet. They should be of a moderate size, and they need not be very sharp. A pair which is no longer in its first youth can well be assigned to the kitchen, where it will spend a prolonged and useful old age.

WHEN baking potatoes in a gas-oven place them on the floor of the oven and cover with an enamel bowl. They will cook more quickly.

THE quickest and easiest way to clean windows is to moisten a cloth with kerosene and rub it over all the panes. Then go back to the first window and polish it with a soft dry cloth. The kerosene keeps flies from settling on or near windows.

WHITE china shades which have been removed from electric lights are useful as plate-covers when carrying meals on a tray. In the garden they can be used to protect young plants from slugs and frost.

Solving Your Troubles



Share your troubles over household problems, beauty treatment, dressmaking or cookery with our expert on house management. She will be pleased to help you. Please address your queries to:—

"Take Counsel Here,"
Women's Department,
"N.Z. Radio Record,"
P.O. Box 1032,
Wellington.

Mrs. A. K. (Waipia),—For baking most cakes use a moderate oven, 300 to 350 degrees. If you lack a thermometer, sprinkle a little dry flour on a baking-tin, put it in the oven and close the door. If in five minutes the flour is brown, the heat will bake a cake. For a sponge sandwich I always use the following recipe which has never failed:—

SPONGE SANDWICH.

INGREDIENTS: 3 eggs, 6oz. sugar, 4oz. flour, about 2oz. melted butter, 1 level teaspoon baking powder. Whisk the eggs, add sugar, and whisk until thick and creamy. Sift in the flour and add the melted butter mixed in lightly. Lastly, add the baking powder. Pour into two greased sandwich tins and bake 12 or 15 minutes.

CHOCOLATE SANDWICH.

INGREDIENTS: 4ozs. butter, 4ozs. sugar, 6oz. flour, 1 tablespoon cocoa, 2 eggs, 1 teaspoon vanilla essence, 1 teaspoon baking powder. Beat butter and sugar to a cream; add baking powder to the flour and cocoa, then sift. Beat the eggs well, add them to the creamed butter and sugar, then work in the flour gently. Place the mixture in the sandwich tins and bake in a fairly quick oven—about 350 degrees. When cool, spread with raspberry jam. A little chocolate icing on the top is an improvement. For this purpose use a little milk, thicken it with icing sugar and colour it with cocoa. Time, 15 to 20 minutes.

To see if the cake is really cooked, run a steel knitting needle into the

centre. If the steel comes out sticky the cake is not done, but if it is dry and bright, the cake may be taken out.

Mrs. E. G. G. (Thames): To wash baby's hand-knitted cream woolies successfully, make a good lather of Lux and warm water and squeeze the garment in this until all marks have disappeared, then press out the water (don't wring) and rinse in another lot of warm water in which is dissolved a little Lux. When quite clean squeeze as dry as possible, place the woolies on a dry Turkish towel and arrange the garment into its proper shape, then roll in the towel and beat it vigorously for a few minutes until the towel has absorbed most of the water. Unroll and place on a piece of paper in a sunny place to dry, or if the weather is damp, finish the drying on the rack.

To wash flannels I find the following method quite good. After washing in the usual way in a lather of Lux and warm water, pour boiling water over and hang out dripping if the weather is windy, if not, put through the wringer. Done this way, flannels do not shrink.

The best and easiest way to wash blankets is to soak them overnight in cold, soapy water to which a little ammonia has been added. Next morning, peg them securely on the line and hose them, using a fine spray and good force, freeing them of soapy water by working downwards. By this method, back-breaking is obviated and the blankets dry clean and fluffy.

WORRIED WINNIE.—For your scalp, which you say is dry and has a tendency to dandruff, use equal parts of castor oil and bay rum. This is an excellent tonic and has been used in my family for generations. Wet the tips of the fingers with the lotion and massage the scalp well every night. To get rid of blackheads you must avoid greasy foods, cheese, pastry, sweets, pickles and tea. The face should be washed with hot water and soap every day, and the contents of the spots squeezed out every night. At bedtime rub the following lotion well into the skin: $\frac{1}{2}$ drachm zinc sulphate, $\frac{1}{2}$ drachm precipitated sulphur, 1 drachm potas. sulphurat. 4 ozs. water. If the skin peels apply a little carbolic acid ointment. The powder base you mention does not grow hair but has a rather drying effect on the skin. For your last question, take as much outdoor exercise as possible, especially walking, and every morning on rising drink a glass of water in which has been squeezed the juice of a lemon.