The Story Of Hats

There are few men who can say with truth that they have never made a joke about women's hats, which are considered fair game. But Dr. G. Willett-Cunnington can take the subject seriously. He is an expert on women's dress and recently gave an authoritative radio discourse on hats. Until the mid-sixteenth century, women's hats indicated social position; after that their chief aim was to emphasize personality. The "subtle hat language of women" demanded a vast range of materials, and Dr. Cunnington said that in the last couple of centuries, "women have clapped on their heads the contents of the botanical gardens, together with much of the zoo—flowers, vegetables, birds, birds' nests complete with eggs, snakes, scorpions, bluebottles, dragon flies, cockchafers, stuffed kittens, bits of rabbit, foxes and other beasts of prey." But in all this bewildering variety of headgear, there have been two basic types; one echoing the message of the dress, the other adding a postscript to it.

In the middle of the sixteenth century, the hair, hitherto almost totally concealed, escaped from captivity and, ever since, has co-operated with headgear. For at least 100 years, the hair, and not the hat, was what mattered. Presently, ladies began to wear towering caps indoors and flat hats outside. Hair, reinforced with all manner of pads and artificial tresses, mounted higher and higher until, instead of a cap, they decorated this hirsute mountain with such ornaments as a postchaise and horses of glass or a ship in full sail. Ladies wore on their heads huge edifices of fruit and flowers and a small farmyard of animals.

This mode of hairdressing reached such a pitch that when ladies' hair was pomaded, powdered and dressed, it was left for three months and could not be combed.

Towards the end of the eighteenth century, this top-heavy and insanitary fashion declined, and hats began to oust hair from the first position. They became enormous, and in the evening, ladies, anxious for height, wore tall feathers that served as signposts. All through the Napoleonic wars, hats were in the ascendant. The post-war years were exuberently romantic and brought back enormous hats trimmed with anything up to 120 feet of gaily colored ribbon and a profusion of decoration. Coal scuttle bonnets then appeared, and at dinner, ladies of fashion wore velvet berets as large as tea trays, so that a gentleman seated between two of them complained that he caught only an occasional glimpse of his plate. These wayward and high-spirited modes gave place to the Victorian bonnet which gripped the nape of the neck so tightly that side movements of the head were checked; it also shielded the cheek so that the modest woman had perforce to look straight ahead.

After the Crimean War, emancipation was in the air. Daring young ladies abandoned the bonnet and took to the faster hat which allowed them a broader view of the world. And then the fruit and vegetable vogue began again and the stuffed bird came into its own. Not only wings and tails, but whole birds were planted on hats, overburdening the wearers with a wealth of ornithological upholstery. Hats swept onward triumphantly until in the early nineteen hundreds they became overwhelmingly big. Millinery was aggressive, too, and pinned to the head by large hatpins which stuck out like skewers. The First World War swept all this nonsense away and after it, women emerged with short hair and the famous cloche hat. During the Second World War, they tied their hair in mediaeval kerchiefs. Now hats are "in" again, still a trifle undecided as to what they will be, but, said Dr. Cunnington, "it is no longer the hat or the hair that matters most; it is the sort of head that women will decide to have, or rather, the use she means to put it to."

PATTERN-4653 12—20; 30—42

Anne Adams

"I want a classic that's interesting" is your motto! Here it is with deep neckline, 2-button front, slant-away pockets on shirt frock, stunning in plain or plaids!

Pattern 4653 in sizes 12, 14, 16, 18, 20; 30, 32, 34, 36, 38, 40, 42. Size 16 takes 4¼ yards 39 inch.

This pattern, easy to use, simple to sew, is tested for fit. Has complete illustrated instructions.

Send TWENTY-FIVE CENTS (25c) in coins (stamps cannot be accepted) for this pattern. Print plainly SIZE, NAME, ADDRESS, STYLE NUMBER.

Send order to Box 1, 123 Eighteenth St., New Toronto, Ont.

Helpful Hints For Busy Women

One of the handiest tools in my kitchen was once a long-handled, two-pronged fork. My husband turned it into my jack-of-all-work by bending both prongs up 90 degrees, about an inch from the points. I use it every day for pulling hot pans of food—roasts, cakes, baked potatoes from the oven. (It has saved me from any number of burns and blisters.) And I've found the gadget ever so handy for reaching hard-to-get articles on high shelves and behind furniture; for catching the hem of a window shade that has slipped out of reach; and for picking up articles from the floor when stooping is difficult. It's a real effort-saver.

* * *

Dust off the old-fashioned glass-front bookcase and add it to your closet equipment, for storing your hats, shoes, and best gloves. The dust won't reach them and with the convenient window, you can pick your article at a glance. I've found that mine saves more room for clothes in our small bedroom closet.

* * *

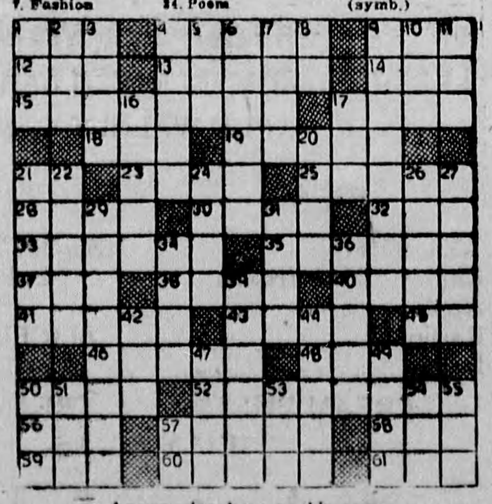
No ironing's necessary for my small daughter's ribbons. After washing and rinsing them as always, I wrap each one around a smooth water glass until it is thoroughly dry. Then when it's unwound, presto! all freshly pressed and ready to wear.

Grievances aren't like sheets—they should be slept on before being aired.

CROSSWORD PUZZLE

ACROSS
1. Salary
4. Bouquet
9. Attention
12. Watch
13. Nonmetallic element
14. Be located
15. Accustomed
17. Pinochle score
18. Male sheep
19. Style of dress
22. Exist
23. French composer
25. Left by fire
26. Palestine village
28. One
29. Wing
33. Frying pan
35. Ambling horse
37. Antique
38. Persian oil
40. Girl's name
41. Dark-skinned person
42. Dismounted
43. Electrical unit
45. Relieved
46. Light moisture
50. Task
52. Inorganic substance
56. Peer Gynt's mother
57. Coronet
58. Immerse
59. Marry
60. Chemical vessels
61. Pen

DOWN
1. Ancient Roman measure
2. Affirmative
3. Period of time
4. Ringed boa
5. King Arthur's lance
6. Northwestern State
7. Fashion
8. Article
9. Huge animal
10. Trouble
11. Color
16. Cold dish
17. Mouse genus
20. Goodby
21. Incendiarism
22. Kind of strup
24. Decoy
26. Puff up
27. Legends
29. Was uneasy
31. Philippine tree
34. Poem
36. Restrain
39. Are the same length as the radius
42. Beam
44. Notions
47. Send out
49. Little masses
50. Simpleton
51. Employ
53. Defunct government agency
54. Lighted
55. Discover
57. Tellurium (symb.)



Answer elsewhere on this page.

For Dutch Christmas—Hollander Peter Kien, 4, points to the address of an orphanage in Holland, for which this crate of candy is destined. His 6-year-old sister Marja looks carefully at the names on the crate. Teen-agers of the YWCA are sending "Chocolate for Christmas" overseas for undernourished youngsters in 18 countries.

TABLE TALKS

by Jane Andrews.

By the time you read this you'll probably be so deep in your holiday tasks—and pleasures—that you won't want to bother with anything of a complicated nature. So here are a few recipes that are all fairly simple—but all good, and well worth clipping and saving if you can't get around to trying them soon.

Some call them pancakes, other griddle cakes; but no matter what name you prefer, they're mighty fine eating, especially when there's a real nip to the air. So here is a fine basic recipe for:

Griddle Cakes

2 cups sifted all-purpose flour
3 teaspoons baking powder
2 tablespoons sugar
1½ teaspoons salt
4 tablespoons fat
2 eggs, beaten
1½ cups milk, vary with thickness desired

Method: Sift flour, baking powder, sugar and salt together. Cut in the fat as for biscuit or pastry. Combine the beaten egg with milk and mix with the other ingredients just enough to moisten.

Follow manufacturer's instructions for perparing the griddle. Some are treated and require no fat. When griddle is hot, drop batter onto it from a tablespoon. Spread each cake lightly into a circle.

Cook on one side until puffed, full of bubbles and cooked on the edges. Then cook on the other side. This recipe makes 10 to 12 cakes about four inches in diameter. Stack and serve with a liberal supply of butter and jelly or syrup.

* * *

The frankfurter—or hot dog to give it the more familiar name—has long been a standby with countless women when they have to prepare a meal in a hurry. Next time you think of serving them, try them as:

Barbecued Frankfurters

1 cup tomato sauce
¼ cup molasses
2 teaspoons Worcestershire sauce
¼ cup vinegar
1 tablespoon bottled horseradish
2 tablespoons dry mustard
¾ teaspoon salt
¼ teaspoon pepper
½ cup minced onion
1 pound frankfurters

Method: In a large skillet or saucepan combine all ingredients except the frankfurters. Bring to a boil. Arrange frankfurters in hot sauce and simmer 10 minutes, basting and turning occasionally. Serve on long buns. Makes four or five servings.

So many people seem to be changing from white to brown or whole wheat bread these days that perhaps it wouldn't be amiss if I passed along this recipe for:

Whole Wheat Rolls

½ cake compressed yeast
1 cup lukewarm water
1 cup scalded milk
1½ tablespoons sugar
2½ teaspoons salt
2¾ cups flour
2¾ cups whole wheat flour
1 tablespoon melted shortening

Soften yeast in one-fourth cup of lukewarm water. Combine milk and rest of water and add sugar and salt. When milk solution is lukewarm, add yeast mixture. Sift white flour once and measure. Measure whole wheat flour and blend the two together. Add half of the flour mixture and beat thoroughly. Add shortening and blend. Add just enough of the remaining flour to make a dough that is stiff enough to knead. Knead thoroughly for 10 minutes.

Let rise in warm place (80 degrees) until double in bulk. Punch dough down and let it rise until it is double in size again; then mold into rolls. Let rise until lighter than for bread.

Bake about 20 minutes in a 400-degrees oven.

* * *

And now, for those of you who have a "sweet tooth," here's how to go about making a really delicious:

English Toffee
Method

Put in heavy skillet
½ lb. of butter
Heat until bubbly, but not brown. Add:
1¼ cup sugar
2 tblsp. water
¼ b. whole blanched almonds or other nuts

Cook over moderate heat, stirring constantly, until the nuts are toasted through and sugar is light brown.

Pour into buttered 7½ x 11-inch pan. Cool thoroughly. Turn out on waxed paper. Melt:

3 (1-oz.) squares chocolate or ½ package semi-sweet chocolate pieces

Spread a thin coating over toffee with spatula. When hard, turn toffee and coat other side. Let harden.

Crack into small pieces (it's very rich) with mallet or wooden spoon. Makes 2 dozen pieces.

Busy, Busy, Busy — Never a wasted moment for **Susan Gail**, nine-month-old daughter of Mr. and Mrs. David Katz. Susan juggles and guzzles at the same time, presenting a picture of perfect contentment.

ANNE HIRST
Your Family Counselor

"Dear Anne Hirst: My husband has accused me of having an affair with his brother — his own brother, who has always treated me like a sister. He has hurt us, for we both love him.

'Since our marriage over three years ago, my husband has moved us from one place to another. Most times we had to live in one room out on a dairy farm. My children have had no playmates, and have hardly ever been to church or Sunday school.

"If I have a woman for a friend, he runs her down, as he does my own family. My father lives 150 miles away. I have visited him a few times, and my husband accuses me of having affairs with boys I've grown up with there, boys who have always respected me and my family!

"I could almost forgive him that, but this last charge against his brother and me hurts most. I have never been untrue to him, and never intend to be.

"How can things like this last? Is it fair to my little girls, to be brought up in marriage their father has built on distrust? What is wrong? I am tempted to quit and make a new life for the children and me. If my husband is ill in some way, I'd like to help him, for I love him. Discouraged Wife."

Two Unhappy People

* Your husband is a most unhappy man. From some sense of inferiority he cannot believe that you love only him, that it would never occur to you to be disloyal.

* He doubts his own ability to hold you, and torments himself constantly with the fear of losing you. Perhaps, too, because he has not been able to provide a more secure life for you.

* It is likely that a psychiatrist could aid him. But I suggest that he first consult his doctor. Certain physical conditions affect our self-confidence; once they are cured, we see ourselves and those who love us in a very different light. Talk with the doctor first yourself and explain your husband's strange insinuations; they will give him a cue.

* It is humiliating and heart breaking to live with a man who doubts our integrity. It saps marriage of its deepest meanng and destroys that mutual faith which is so essential a foundation.

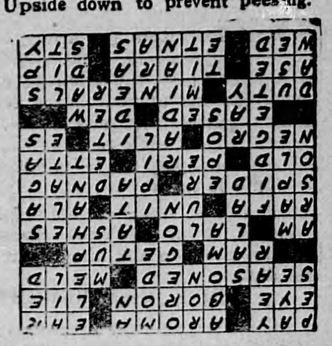
* Show your husband, in all the little ways to know, how much he means to you. Let him feel you believe in him with all your heart, and that you consider yourself lucky to have married him. Spoil him in ways that will build up his self-confidence and make him feel that, no matter how he fails elsewhere, in his home he rules as the centre of your family life.

* Try this course first, before you think too seriously about leaving him.

* * *

A husband who doubts his wife's loyalty is the most miserable of men. If your marriage is being spoiled by such suspicions, tell Anne Hirst about it. Address her at Box 1, 123 Eighteenth Street, New Toronto, Ont.

Upside down to prevent peeking.



Big Difference In Fifty Years

The Labour Gazette, published by the Dominion Department of Labor, recently began its fiftieth year of publication.

The records of fair-wage contracts for the Government work contained in the first issue, dated September, 1900, furnish an interesting contrast with those prevailing today. It might be noted that the rates quoted are per day, not per hour:

Ordinary laborers received $1.25 to $1.50 for a day of nine or 10 hours; electricians and carpenters, $1.50 to $2; plumbers, $2.25 to $2.50, and bricklayers, $2.50 to $3. Stonecutters topped the list with a daily wage of $4.50.

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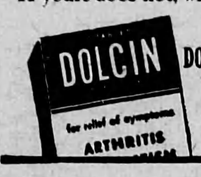

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ISSUE 51 — 1949

Delicious CRUMB COFFEE CAKE

Recipe

Measure into bowl, ½ cup lukewarm water, 1 teaspoon granulated sugar; stir until sugar is dissolved. Sprinkle with 1 envelope Fleischmann's Royal Fast Rising Dry Yeast. Let stand 10 minutes, THEN stir well. Scald ½ cup milk and stir in ½ cup granulated sugar, ½ teaspoon salt, 3 tablespoons shortening; cool to lukewarm. Beat in 1 cup once-sifted bread flour. Add yeast mixture and 1 beaten egg; beat well. Work in 2½ cups once-sifted bread flour. Knead lightly; place in greased bowl and brush top with melted butter or shortening. Cover and set in warm place, free from draught. Let rise until doubled in bulk. Punch down dough and divide into 2 equal portions; form into smooth balls. Roll each piece into an oblong and fit into greased pans about 7" x 11". Grease tops, cover and let rise until doubled in bulk. Pierce tops with fork and brush with 2 tablespoons melted butter or shortening. Combine ¾ cup brown sugar (lightly pressed down), ¼ cup flour, ½ cup fine dry cake or bread crumbs and 1 teaspoon cinnamon; rub in 4 tablespoons butter or shortening. Sprinkle crumble on top of cakes. Let rise about ½ hour. Bake in hot oven, 400°, about 20 minutes. Serve hot, with butter.

New Fast-Acting Dry Yeast Needs NO Refrigeration!

Stays fresh and full-strength on your pantry shelf for weeks! Here's all you do:

1. In a small amount (usually specified) of lukewarm water, dissolve thoroughly 1 teaspoon sugar for each envelope of yeast.
2. Sprinkle with dry yeast. Let stand 10 minutes.
3. THEN stir well. (The water used with the yeast counts as part of the total liquid called for in your recipe.)

Order a month's supply!