

Once Over Lightly dorothy downing

FASHION: Basic Buying Guide
COLOR — How To Use It

1. Golden Rule: Keep the color accents in the same third
of the body. Do Not repeat more than three times, preferably twice.

2. For Height: Choose a one-color costume, Avoid skirt and
blouse contrast.

3. For Height: Keep the color notes above the waistline.
This tends to take the eye upward, thus the illusion of
height:

This tends to take the height.

For the Slim Look: Choose a solid. Avoid patterns, checks, plaids and dots.

binline Select a dress with a dark skirt.

plaids and dots.

To minimize the hipline: Select a dress with a dark skirt. The modified flared line is more flattering than the weed slim. Carefully avoid patch pockets, peplums and bulky handbags.

handbags.

6. To minimize the bustline: Select a blouse or jacket in a dark or neutral color. Experiment with a diagonal closing.

7. To cut the Height: Go in for large belts, longer jackets, and color contrast in skirt and blouse.

8. Tall or Short: Handle with care the brightly colored shoe or bag. Choose, instead, the smarter, more versatile darks or neutrals.

GLOVES — Selecting Length

When buying a pair of gloves, the foremost factor to consider is the length of the sleeve. The chart below will serve as a guide:

serve as a guide; Long—Shorty, mid-arm (worn over snug sleeve) Three Quarter—Mid-arm (threebutton), Mid-arm, (eight but

Three Quarter—Mid-arm (threebutton), Mid-arm, (eight but ton), Crush, Avoid shorty,
Elbow—Elbow, Crush, Shorty,
Sleeveless—Crush (ten. hutton), Shorty (bracelet). Elbow, opera.
Bare Shoulder—Opera (18 button), Shorty,
Colorwise, the safest selection is a dark or neutral. The pastels and brilliants are hard to handly smartly, A ward-robe must: a wardrobe of white gloves—ever appropriate, always smart.

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MILLINERY

The feminine head should always be in the clouds after donning a new chapeau. To assure yourself the prettiest place in the stratosphere, observe the following rules:

1. Keep it simple: If the dress (or suit) is complicated, either in design or fabric, select an understated hat. On the other hand, if the ensem is basic, accessorize with an attention-gettling creation. Above all, avoid too many "points of interest".

2. Balance is the Secret: The idea is to be well distributed. If the silhouette is narrow here, it should be wide there. Never repeat the same line more than twice. Example: A broad-brimmed hat cannot be worn with a large collar. Consider the hairdo; If the colffure is not short and close-cropped, select a simple head-hugging cloche or pillbox—depending upon the shape of the face. If there are bangs, a back-of-the-head or profile hat is more attractive than the straight-on approach.

4. If You Wear Glasses: Be especially careful in selecting a hat, carrings or hairdo. Simplicity about the face must always be the rule. Choose a brimless hat for color rather than line.

The Social World ...for and About Women

Gloria Sexton, Editor



PLAN FASHION SHOW . . . Plans for the "Winter Fashions to California Living," the Woman's Club annual fashion show, are being discussed here by Mrs. Victor Benard, chairman; Cleo Lambo, fashion coordinator; and Mrs. W. I. Laughon, co-chairman. The show will be held in the Civic Auditorium on Oct. 28.

Address ALW Tongerson and Candidates To Address ALW Tongerson and Candidates



MRS. LEROY J. ARMSTRONG . . . 1633 Juniper Ave., is shown serving her "Angel Peach Supreme" which is made with angel food cake, lefon gelatin, vanilla ice cream and sliced peaches. She says it's her favorite for dessert for bridge parties.

Club Woman Shares Recipe

Mrs. Leroy J. Armstrong, 1633 Juniper Ave., is sharing with you her favorite recipe for luncheons, dessert or bridge parties.

ANGEL PEACH SUPREME
1 large angel food cake
Filling

1 package lemon gelatin

1 cup hot water
1 pt. vanila ice cream
1 cup drained sliced peaches
sweetened, fresh or frozen
Dissolve gelatin in hot water

in saucepan, add ice cream, stirring until dissolved. Chill-until thickened (about 15 minutes). Fold in drained peaches, let stand until you have cake ready. Cut off %4-inch layer ready. Cut off %4-inch layer from top of cake, take fork and hollow out center by bits (save these), put in filling. Re-place top, frost with a powder-ed sugar frosting, with a drop of lemon juice added. Chill un-til ready to serve.

VARIATION WITH USING CAKE BITS

USING CAKE BITS
Take same recipe, substitute
1 cup of your favorite fruit,
fresh or frozen instead of the
peaches used in the above
recipe. Chill until thickened,
fold in cake bits saved from
the other cake. Turn into a
loaf mold, chill until firm,
slice and serve with whipping
cream.

This should serve eight to 12 persons.

Girl Scout

New Talent Added to Chairmen Plan Harvest Review Show