

Hints for Homemakers

by SONDRA REID

(Due to an unfortunate oversight, the splendid two part series on stain removing that appeared on this page during the last two issues failed to give credit to guest columnist Dorothy Johnson for her fine work. We extend our humblest apologies to the uncomplaining Mrs. Johnson.)

Style Flattery That Figures



William Travilla, a man who has won many a fashion laurel, began his designing career whipping up flattering and beautiful clothes for movie glamour girls who more often than not needed a bit of figure camouflage. Travilla brings this same knowledge of how to accent the best and disguise the not-so-good to ready to wear.

This designer doesn't resort to eye-catching trims or superfluous gimmicks to work his fashion magic.

He does it with design lines that flatter and fabrics that spell gracious femininity.

Design lines lean to the figure and often take asymmetrical direction. An Alaskine dress that folds and buttons from one shoulder to opposite hemline is a striking example. The jacket follows the exact line to keep the asymmetry unbroken when the jacket is worn.

Other clean-cut dresses have asymmetrical closings at the hemline where they widen.



Date Custard With a Crunch

The "crunch" in this custard comes from toast cubes and diced dates. The dessert is served warm or cold with a dollop of sour cream.

CRUNCHY DATE CUSTARD

- 2 slices of bread
- 2/3 cup dice dates
- 3 eggs
- 1/4 cup sugar
- 1/4 tsp. salt
- 1/2 tsp. vanilla
- 2 1/2 cups milk, scalded
- 1/3 cup graham cracker crumbs
- 3 tbsp. brown sugar
- 2 tbsp. butter or margarine, melted
- Dairy sour cream

Cut bread into 1/2-in. cubes and toast lightly. Place in a 1-qt. baking dish and sprinkle with dates. Beat eggs lightly. Stir in sugar, salt, vanilla and milk. Pour over dates. Place in a pan of hot water and bake at 350 deg. 45 min. Combine crumbs, brown sugar and butter. Sprinkle over pudding. Bake 10 min. longer. Serve warm or cold with sour cream. Makes 6 servings.



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