

The Times Magazine and Feature Page

YOUR GOOD HEALTH

Barber's Itch Very Contagious; Avoid Common Towels, Cups; Ammoniated Mercury a Cure

By CLAUD NORTH CHRISMAN, M.D.

BARBER'S ITCH, or impetigo contagiosa, is often considered an unclean disease. Many a careful barber has suffered a slump in business, when some man blamed him for the infection on his face. It is really not a disease of men and the hair on their faces. It is far more common among children, especially in the spring.

School children and inmates of children's institutions are the chief sufferers. The disease appears in various forms and in the beginning looks so innocent that no barber could recognize it.



It can be carried by razors, brushes, soaps and towels, and ordinary washing may not destroy the germs. Contaminated razors in an antiseptic solution for a few seconds does not sterilize it. The infection starts on the hairy portion of the face, it is difficult to cure.

Starts as Blister

The disease starts as a little blister, which soon ruptures, pours out a pale sticky fluid which dries and forms a scab. The face, ears, neck and hands are most often affected. The disease spreads from the edges forming reddish blotches. The outlines of the lesions are irregular in shape and may spread over considerable surface.

Sometimes the infection appears as a ring with the center a small skin, hence it is sometimes called ringworm. This is the most common type appearing in the beard. These crusts clinging to the hairs cause pain and annoyance.

The disease spreads very rapidly in school. It is due to infection of streptococci or staphylococci or both, and is carried from one part of the face to another by the hands and finger nails. Any contact with the diseased area may spread the infection. The use of common towels, soap, pencils or handkerchiefs will spread it.

Common in Babies

Children suffering from head colds and catarrh are very susceptible. It often results from vaccination. In small children and babies it is very common. Scratching and other contamination may make it quite serious and may lead to general blood poisoning.

The treatment, if persistently and carefully rubbed into and massaged, will clear out, is quite successful. The blisters are dried and covered with clean gauze. If not rubbed in thoroughly it may not reach the diseased area in the deeper skin tissue.

In adults, bathe the areas with a one to two thousand solution of bichloride of mercury and then rub in a five per cent ointment of ammoniated mercury. It should be done morning and night. During the day, instead of the mercury, a powder is used composed of calomel, one drachm, boric acid, one drachm, and talcum powder, six drachms. A common household remedy is a mixture of ten grains of calomel to an ounce of lard or vaseline.

Modes and Manners

QUESTION: "Please answer the following questions in the Modes and Manners column. I have so much from the wife that I don't know what to do. What should I say when a person compliments my mother, my sister or my father, to me?—Maybe."

ANSWER: You may accept the compliment in the same manner that you would if it were intended for you, by saying, "Thank you," cordially.

QUESTION: "How should lines be monogrammed for a bride to be? Should her own name be used, or that of her future husband?—D."

ANSWER: Her own name should be used, either the initials of her present name or of her future name. For instance, if Helen Jones were marrying Walter T. Horn, the lines could be initialed either "H. J." or "H. T. H."

QUESTION: "I am furnishing my home. Would you advise me to get individual salt containers for my table?—J. C."

ANSWER: Individual salt containers are much more satisfactory on the dinner table than salt cellars placed at intervals. There is no continuous "Please pass the salt," and everyone is more comfortable.

Profiles For Today

Reisman Rates Jazz With Classics

By TALBOT LAKE

WHEN you dance to the music of Leo Reisman, noted orchestra leader, there is more than meets the eye—or ear, for that matter. Reisman conducts, smiles at the dancers at the Waldorf-Astoria, New York City, with an amused twinkle in eyes that look at you through spectacles. It is hard to tell whether he is bored or amused.

After an interview with him, the thing explains itself more clearly. Here is a man who regards modern dance music with utter seriousness. He thinks jazz every bit as important and worthy as classical music. He believes the jazz we play today may be the classic music of 2037. His reason for this is the expression of people of this time. It serves a function and a purpose.

He was rather amused about swing music. "It's nothing but the syncopated music that we've had in the past," he said, "increased in volume because of the requirements of modern auditoriums. They're so much larger today that we need organizations of greater physical power."

He believes dancing is the human instinct to seek release from the force of gravity. People get a thrill from the feeling of soaring and flying and dancing gratifies it. There are two fundamental beats, the "on" and the "off."

"On" beats hit when we take a step, and are consequently "dead." "Off" beats strike between the "on" beats and lift us. The result is that exhilaration, struggling of shoulders and glow that comes over us when we hear a good, well-constructed jazz tune.

The Latin, Oriental and Negro have the greatest instinctive feel for these "off" beats and thus create the best syncopation. In South America, it takes the form of the tango, which Mr. Reisman considers a greater form. It is more subtle and sensuous.

We asked, "What songs and composers will be played one hundred years from now?" Mr. Reisman demanded twenty-four hours to think that one over. Here is his prophecy: "One hundred years from now 'St. Louis Blues' and 'Stormy Weather' will be classics. Music by Gershwin, Kern, Porter, Berlin and Youmans will be played."

SHEER TWO-PIECE



Treat Scalp, Hair Before A Permanent

By JACQUELINE HUNT

YOUR new spring permanent will be a success if (a) you choose your operator with care, (b) go to a salon that handles only the best equipment, (c) pay a fair price, and (d) see that your hair and scalp are in A-1 condition before you make the appointment.

Wait several weeks, if necessary, while you give your hair reconditioning treatment and see that it gets extra brushing and scalp massage. Most good shops offer pre-permanent treatments. They are generally satisfactory if you have time for them.

Do not be discouraged if you haven't time for you can do a great deal about it at home. To begin, get some good corrective preparations for your specific scalp condition. If your hair is dry and brittle, even the best permanent may not turn out satisfactorily. Excessive oil makes it dull and lifeless and you are at fault for not keeping your hair healthy in the first place.

There is a new three-step treatment that is an excellent pick-up for tired scalp and hair. The preparations needed for this treatment include a reconditioning oil, a shampoo containing rich oils, an astringent, and a pomade for supplying additional oils and containing the scalp for long periods.

Start your home treatment with a thorough brushing. This loosens particles of sebum on the scalp, starts the circulation and helps cleanse the hair. Now part your hair across the crown from ear to ear and divide it into one-inch rows. Be sure to expose the scalp.

Dip a small piece of cotton into the reconditioning oil and apply it liberally along the parting. Part the back section of hair in the center-first. Work from there, parting at intervals and brushing each part. When you have gone over the entire scalp, rubbing the oil in well, apply the oil liberally to the ends.

Now massage thoroughly. Start at the nape of the neck by pressing the thumbs into the little hollows there. Work carefully around the neck and ears. This helps to stimulate the circulation. Lift the scalp by kneading and pressing in circular sweeps of the fingers and palms of the hands. When your scalp feels warm, you will know the circulation has been thoroughly aroused.

If the conditioning oil has been applied in a salon, you will be popped under an infra-red lamp that sits over your head like a shining helmet. This heat stimulates the good work of stimulating the blood to feed the scalp and excites the oil glands to normal action. Your hair and scalp are also helped to absorb some of the oil.

At home an ordinary electric heater or a towel wrung out of hot water may be substituted. After five minutes or so of this, you are ready for a thorough shampoo. Rinse and remove the excess water with a lint-free towel, then massage the scalp liberally with tonic, using the fingers to work it in.

Finally, if your scalp is dry and itchy, part the hair again at intervals and apply some of the pomade sparingly along the parts. Work into the scalp by massaging briskly with your fingertips. Now comb and part your hair and push the waves into place. You will find the tonic and pomade give your hair a lustrous, silky finish.

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Beauty Tips

QUESTION: "Following a recent illness, I developed an ugly case of acne. Can you tell me how to clear this up as quickly as possible, also what make-up to use in the meantime?—Mona."

Ask your doctor if you shouldn't be taking one of the vitamin concentrates or a good tonic, to build up your resistance. Plenty of sunshine, or the sun lamp on your face, should help clear up the acne. Get a good ointment and an antiseptic lotion and use them according to directions. Use as little make-up as possible. A liquid powder lotion or the acne lotion, a minimum of rouge on special occasions and a light dusting of powder are permitted, but the acne will clear up quicker if you try to get along without them.

QUESTION: "I am furnishing my home. Would you advise me to get individual salt containers for my table?—J. C."

ANSWER: Individual salt containers are much more satisfactory on the dinner table than salt cellars placed at intervals. There is no continuous "Please pass the salt," and everyone is more comfortable.

QUESTION: "When loaf sugar is used, but no sugar loaves, may the sugar be used to help himself from the sugar bowl?—M. N."

ANSWER: He may use a clean spoon or his fingers.

Glittering With Jewels



Jewelry is the thing for evening this spring, and these girls are right up to the hour. They are wearing over a \$1,000,000 worth of diamonds, pearls and emeralds. Photographed at a recent fashion show, the girl at the left is wearing a black net gown while her companion appears in a white chiffon gown. These two gowns were considered among the best for spring at the show.

Dishes for Today

Some Savory Suggestions For Sunday to Saturday

By JUDITH WILSON

IF YOU HAVE a good heat-controlled range and a good refrigerator, the complicated cooking recipes are often comparatively simple. Like most of us, you probably have longed for some of those extravagant dishes affected by leading dining rooms at formal dinners. Modern transportation facilities aid in making the ingredients fairly available for the average purse. So let's add a few of the unusual dishes to our menus, recipes for which will appear in subsequent columns.

SUNDAY
Breakfast
Grapefruit-Strawberry Cup
Omelet with Mushrooms
Hot Biscuits Preserves
Dinner
Assorted Appetizers
Crown Roast of Lamb with Savory Stuffing
Potato Balls, Parsley Butter
Buttered Green Beans
Romaine-Radish Salad
Baked Alaska

MONDAY
Breakfast
Chilled Pineapple Juice
Ready-to-Serve Cereal
Creamed Dried Beef on Toast
Hot Chocolate
Dinner
"Deviled" Oysters on the Half Shell
Veal Rolls with Gravy
Mashed Potatoes
Asparagus Tips, Mayonnaise
Strawberry Pie

TUESDAY
Breakfast
Orange Sections
Corned Beef Patties with Poached Eggs
Toasted Biscuits Coffee
Dinner
Chopped Beef Patties
French Fried Onion Rings
Silvered String Beans
Buttered Whole New Carrots
Frozen Fruit Salad
Honey-Nut Bars Tea

WEDNESDAY
Breakfast
Canned Grapefruit
Hot Doughnut Puffs with Maple Syrup, Crisp Bacon
Dinner
Salad Appetizer
Creamed Eggs, Ham and Asparagus in Biscuit Ring
Extra Biscuits
Pineapple Conserve
Strawberry Mold with Whipped Cream
Small Cakes Coffee

THURSDAY
Breakfast
Stewed Apples
Ready-to-Serve Cereal
Scrambled Eggs and Bacon in English Muffin Cases
Coffee or Cocoa
Dinner
"Fruit Ice"
Roast Loin of Pork
Browned Potatoes
Spanish Cabbage
Avocado-Tomato Salad
Cookie-Apple Butter Icebox
Cakes

FRIDAY
Breakfast
Prune Juice
Dinner
Stewed Apples
Ready-to-Serve Cereal
Scrambled Eggs and Bacon in English Muffin Cases
Coffee or Cocoa
Dinner
"Fruit Ice"
Roast Loin of Pork
Browned Potatoes
Spanish Cabbage
Avocado-Tomato Salad
Cookie-Apple Butter Icebox
Cakes

SATURDAY
Breakfast
Stewed Apples
Ready-to-Serve Cereal
Scrambled Eggs and Bacon in English Muffin Cases
Coffee or Cocoa
Dinner
"Fruit Ice"
Roast Loin of Pork
Browned Potatoes
Spanish Cabbage
Avocado-Tomato Salad
Cookie-Apple Butter Icebox
Cakes

SUNDAY
Breakfast
Stewed Apples
Ready-to-Serve Cereal
Scrambled Eggs and Bacon in English Muffin Cases
Coffee or Cocoa
Dinner
"Fruit Ice"
Roast Loin of Pork
Browned Potatoes
Spanish Cabbage
Avocado-Tomato Salad
Cookie-Apple Butter Icebox
Cakes

MONDAY
Breakfast
Stewed Apples
Ready-to-Serve Cereal
Scrambled Eggs and Bacon in English Muffin Cases
Coffee or Cocoa
Dinner
"Fruit Ice"
Roast Loin of Pork
Browned Potatoes
Spanish Cabbage
Avocado-Tomato Salad
Cookie-Apple Butter Icebox
Cakes

TUESDAY
Breakfast
Stewed Apples
Ready-to-Serve Cereal
Scrambled Eggs and Bacon in English Muffin Cases
Coffee or Cocoa
Dinner
"Fruit Ice"
Roast Loin of Pork
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Speaking of Style

Fashion Has Its All-Star Spring Cast

By ELEANOR GUNN

New York—When the Paris openings are over, one waits with eagerness and impatience to see the models that have clicked in America. For instance, this season the Marcel Rochas Roman striped evening dress has been often seen in showrooms and at fashion shows these are the imports and copies that have been noted with greatest frequency.

For evening: The Alix Egyptian draped gown in silk jersey. The Chanel lace dress with matching jacket.

The Molyneux dress with lampshade skirt.

The Vionnet dress with wide box-pleats from neckline to hemline.

The Alix dress printed in violets, with draped front technique. Chapel's chiffon dress with laced panels giving a harem hemline outline.

Schlappehl's shorter length dance frocks, in pique, striped sheers and also in taffeta.

Mainbocher's printed dress with detachable redingote-apron. Lanvin's crisp sheer dress with self appliques.

For daytime: Schlappehl's jacket ensemble with sleeves that can be tied to suggest a cape.

Alix silk jersey daytime dress with tunic and cascading flange at the front.

Robert Piguet's black wool and chiffon jacket, ensemble.

The Molyneux cape costume with one-piece frock.

The Mainbocher printed dress with Valenciennes lace trimmings.

The Molyneux dress with skirt in graduated sections, sometimes shown with jacket in contrasting color.

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MODERN WOMEN

Well, of All Things! These Harassed Married Men Are Telling Fido to Move Over!

By MARIAN MAYS MARTIN

JUDGING by the "dog house" organizations in the United States, men evidently have united widely for mutual protection against nagging wives. If the boys are clever they may get somewhere. They certainly will irritate a lot of women. An ancient Chinese law permitted man to divorce a chattering or nagging wife. This not being a recognized ground for divorce, generally, men have had to take other steps to escape unhappy conditions at home.

"Dog houses" are specifically intended as refuges for harassed and henpecked husbands. Their rapid increase is a tribute to the popularity—or an expression of the need for them.

Dog houses started in aristocratic Baltimore, the formation of the original kennel, Dog House, Incorporated. Its founder, Alvin W. Johnson, thinks it a great idea because men, consigned to a figurative "dog house" by their wives, no longer need sulk in pool-rooms or saloons. They go to the kennel and find companionship among fellow sufferers.

Worldwide Membership
Chances are the boys do not suffer long once they get together—though we have no basic evidence for this assumption.

What should concern wives most is that these organizations are spreading to such distant places as California, Honolulu and sophisticated London. Chicago Kennel of the Knights of Dog House is the largest unit, boasting some 5,000 members. Branches are all over the world.

Membership requirements in each group are similar. A man must be married, or just about to be. I imagine the man who is merely engaged holds a pretty ignominious position among the full-fledged members—those having one or more wives (at different times, of course) and the having both a wife and a mother-in-law living under the same roof.

These organizations are still too young to know what the wives' reaction is going to be. One counter-move has been reported from Milwaukee, however. Mrs. Mary Toomey, wife of a dog-hater, is planning to organize "The Supreme Society of Dog-House Putters In."

Wives who have enough sense of humor to laugh at this reflection on them may also seriously consider modifying their habits in the future. A popular indoor sport may be trying to see who is cleverer enough to coax her saucer-eyed husband home from the dog house or to keep him out of it in the first place.

Others may turn bitter about the dog-house affair and believe it's all a frame-up for husbands to stay out evenings. Naturally, few women will admit their constant bickering, and whining and scolding drive him to spend the night in their clubby stories in a corner bar or snoot through movies instead of coming home to the little woman as soon as their day's work has ended.

Most women would be worried if one accused them of nagging. That has become so automatic with them that they are not even conscious of doing it. Sometimes the added complication of a mother-in-law keeps the male in a state of harassment.

One pleasant young chap I know makes frequent trips away from home. He always seizes upon the slightest excuse to extend these trips a day or two when he can, without seeming to intrude on the hospitality of his friends.

Most folks who know him like to have him around. He is a good story teller and never expects entertainment. But he lives in his little doghouse and when he returns from a trip it is to listen to innumerable complaints and to find dozens of pesky little jobs waiting for him. These are all superimposed under the critical gaze of his mother-in-law, who never lets an opportunity pass to point out an error. Lucille's father, he says, was never so awkward, but continued a wizard at gardening, plumbing or whatever.

His wife has been under her mother's domination so long that she has adopted a similar attitude. She scolds, weeps and cannot understand why Jack isn't a better boy, doesn't stay at home and quit hurting poor mama's feelings.

But there you are! If a "Royal Order of the Dog House" can help a few weary husbands regain their self-respect and bring a few wives to their better senses, it may be a worthwhile venture, silly as it appears now.

Flavoring Olive
Combine chopped or sliced ripe olives with minced hard cooked eggs, sweet green pepper, capers, olives or onions.

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COLD CREAM VEGETABLE SOUP FOR SPRING



The recipe for this delicious soup is as follows: 2 raw white potatoes—peeled and sliced; 1 leek—cleaned and minced; 1 small onion—minced; 2 ounces of sorrel—cleaned and minced; 1 cup of good stock; 4 ounces of sweet butter; 1 cup of heavy cream; 1 teaspoon of chopped chives. Warm the butter and add the minced leek and onion, and cook for two minutes. Add sorrel, then potato, then stock, and season. Bring to a boil and let it cook slowly for twenty minutes. Strain and cool in ice. Add cream, season to taste, and top with chives. Always serve cold and very well mixed.