

Men's Trends

by Lou Schlanger

Look at the men around you — the ones you pass along the street. Note how many of them are wearing pants that are too long — that break over the insteps and that almost touch the ground at the heels. Now, take a look at yourself in a full-length mirror and see if you're not a victim of the same poor grooming fault. But do not start condemning a poor old Sam (or whoever tailored your trouser-length). Nine times out of ten, the fault is your own — and correcting it is as simple as just tightening your belt. Adjust it to keep your pant sat the right length — and save old Sam a bump rap!

Fashion highlight: Not exactly a fashion, but a process for keeping the wearer in fashion — the permanent crease fabrics. This has been around, and available, for a while in a minor way — but it is now being offered by most of the makers of slacks and trousers-to-suits, reports of the American Institute of Men's and Boys' Wear. It is most certainly a boon to men in a number of ways — particularly on rainy days when only the legs of the trousers get wet, and would otherwise require pressing.

MAIL BAG: "Every dress chart specifies black socks with formal clothes. Does this apply when one wears a maroon tie and cummerbund, or any other color?" Yes... black is the only sock color for every formal outfit. Care of clothes: For spots on woolen clothes, try sponge-

ing with cold water if they're from coffee, sweet food, fruit or powder. If they were caused by lipstick or pancake makeup, a light detergent should be used. And for grease spots, put fabric right side down on a blotter or towel and sponge the BACK with cleaning fluid.

Travel tips: Some pairs of shoes weigh as much as a pound or more than other types. If you have a luggage weight problem, for a plane trip, wear the heaviest — pack the lightest... Here's a tip for people who use garment bags for travel. Hanger bars will carry, in addition to trousers, such items as pajamas, shirts, robe, ties, etc. Shoes, slippers and toilet kit should be in the bottom of the bag.

DRESS TIPS: Even though new shoes seem to fit perfectly and comfortably, do not press your luck. Wear them at intervals, instead of steadily, 'til they're perfectly conformed to your feet... On very humid days, fasten your watch strap to a belt loop instead of wearing it on your wrist. More comfortable for you — better for the watch.

Trends: In footwear, boot types are growing in popularity with the younger men. They come in three heights — slightly higher than the conventional oxford; a chukka (just above the ankle); and a style perhaps two inches higher than the foregoing... Tassel moccasins are also selling well.

Sauce Adds Flavor To Barbecued Meat

By BEA WEBB, Home Economist
Southern California Gas Co.

Cooked over the coals at the patio grill or under the broiling flame on your kitchen range, broiled meats taste wonderful. And, in many instances, the fine meat flavor is enhanced by a savory barbecue sauce basted over the meat during the cooking.

Tender steaks, ham steaks and lamb chops really don't need a sauce. Patties of ground beef or lamb are good with, or without, basting. Broiling chickens, spareribs, lamb riblets, kabobs and ready-to-eat meats (luncheon meats, wieners, etc.) take on truly special flavor when good basting sauce is used.

These are a few of the barbecue sauce recipes we've used and liked.

TART BARBECUE SAUCE

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|---------------------------|-------------------------|
| 1 onion, grated | ¼ cup lemon juice |
| ½ cup chopped celery | 1 cup catsup |
| ½ cup minced green pepper | ½ cup pineapple juice |
| | 1 tsp. prepared mustard |
| 2 Tbsp salad oil | 2 Tbsp. Worcestershire |
| 2 Tbsp. brown sugar | |

Combine all ingredients in a saucepan. Cover and simmer over low flame for 25 to 30 min. Cool. Store, covered, in refrigerator until ready to use.

PAT'S BARBECUE SAUCE

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|------------------------|-----------------------------|
| 1 med. onion, chopped | 2 Tbsp. brown sugar |
| 2 Tbsp. shortening | 1 cup catsup or chili sauce |
| 2 Tbsp. vinegar | |
| 4 Tbsp. lemon juice | 1 cup water |
| 1 Tbsp. Worcestershire | Salt and pepper, to taste |

Saute onion in shortening until golden in color. Add balance of ingredients and simmer, uncovered, for 30 mi. Cool. Store, covered, in refrigerator until ready to use.

EASY BARBECUE SAUCE

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|-----------------------|-------------------------|
| ½ cup brown sugar | ½ cup salad oil |
| 1 cup chili sauce | 2 tsp. prepared mustard |
| ½ cup vinegar | 2 tsp. Worcestershire |
| ½ cup pineapple juice | |

Combine all ingredients and stir until sugar is dissolved. Store in covered jar in refrigerator until ready to use. Shake well before using.

HOT BARBECUE SAUCE

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|-----------------------------|----------------------------|
| ½ cup vinegar | ½ cup pineapple juice |
| ½ cup sherry | 1 to 2 tsp. dry mustard |
| ½ cup catsup or chili sauce | 1 tsp. paprika |
| | ¼ cup brown sugar or honey |
| 2 Tbsp soy sauce | |
| 1 Tbsp. Worcestershire | 1 tsp. horseradish |
| 1 tsp. Tabasco juice | |

Combine all ingredients. Bring sauce to boil when ready to use. Vary the "hot" flavor by using more or less of the Tabasco, mustard and horseradish.

POULTRY BARBECUE SAUCE

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|----------------------------------|--------------------|
| ¼ cup melted butter or salad oil | ½ tsp. celery salt |
| ½ cup white wine vinegar | ½ tsp. pepper |
| | ¼ tsp. thyme |
| 1 clove garlic, grated | ¼ tsp. marjoram |
| 1 small onion, grated | 1 tsp. rosemary |
| ½ tsp. salt | |

Combine all ingredients. Use for basting broiling chickens.



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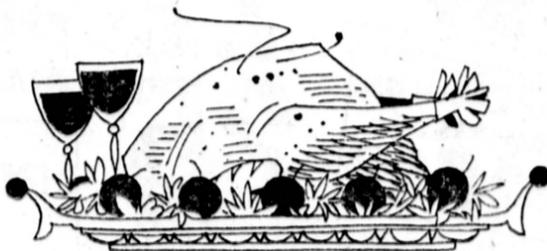
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