

**WOMEN'S
SECTION****MRS. JOSEPH R. HAYDEN**

The wife of the new vice governor-general, the former Miss Elizabeth Hall, daughter of Dr. Louis P. Hall, a prominent professor in the University of Michigan, is a highly cultured and intelligent woman, reserved but gracious to strangers and new acquaintances, warm and charming to those who are close to her. Although the right hand of her husband, she prefers to remain in the background and be known merely as a housewife and mother.



THE HAYDEN CHILDREN

On this page are shown studio photographs of the three Hayden children. People who knew them "when they were just this high" the last time that they were here about three years ago could hardly recognize them when they arrived on December 23, 1933 for they have become very tall. The girls are as tall as their father and have blossomed out into two good-looking young women, with poise and charm all their own.

Elizabeth, left, who is the oldest, is only around fourteen and a senior in the high school, but she has already read a lot, hence the glasses that make her look mature and scholarly. She is a bright girl and has always been an honor student.

Mary, below, takes after her father in looks, and is even taller than Elizabeth. She is moody, one time bubbling with laughter and good humor, the next, very quiet and unfathomable.

Joseph Ralston Hayden, Jr. (below left:.) a long name for a small fellow, is called simply Sonny by the family and friends. He takes full advantage of his position of being the only boy and the youngest in the family, but he is not spoiled, for nobody pets him, although everybody loves him.



Three frocks for chilly mornings: The first one from the left has long sleeves, as may be seen in the small sketch, and is worn with a three-quarter swagger coat with padding on the shoulders. The coat is very simple and is worn unbuttoned, as shown. The frock is trimmed with a big square button that matches the belt buckle. The second frock is simplicity itself except for two long clips near the shoulders. The neckline is slightly cowled. The third frock consists of a narrow skirt and a tunic blouse, the latter made in black satin with gold checks. The collar is draped and the sleeves are puffed and pleated at the top but tight from the elbows to the wrists. The slightly flaring skirt is slashed at both sides to show the satin skirt. ("Le Grande Mode Parisienne")



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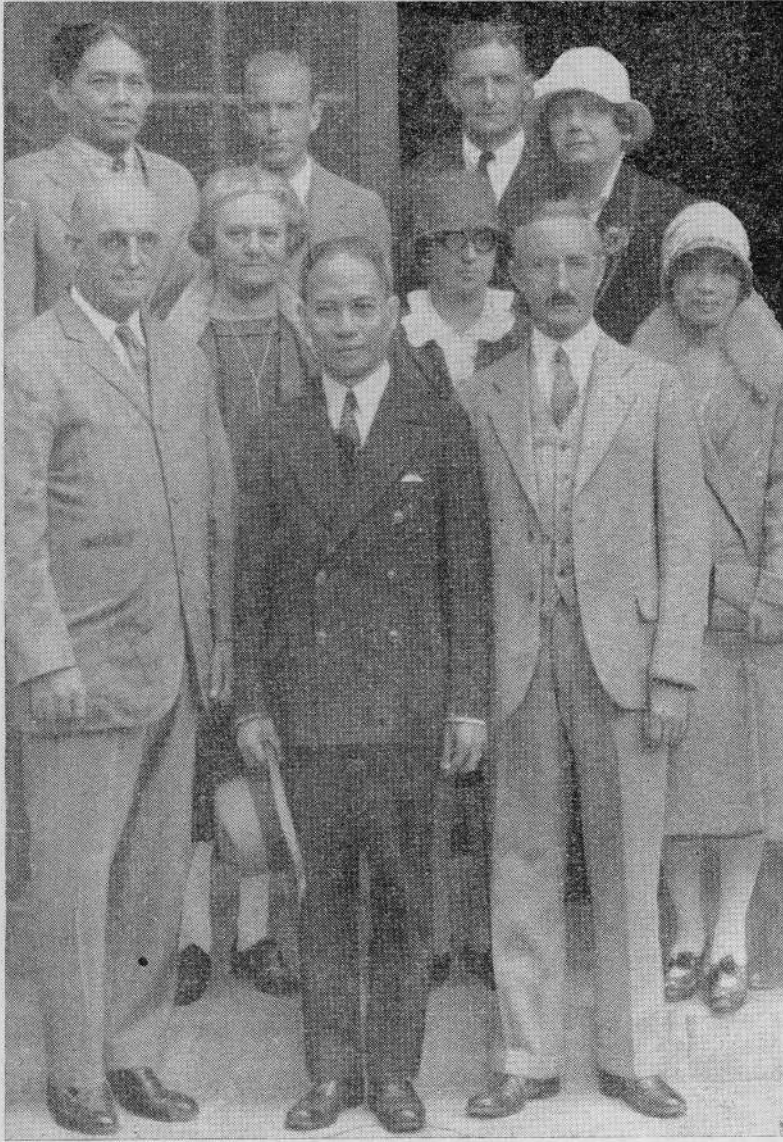
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In the above picture are shown, left to right, front row: ex-Governor-General of the Philippines Cameron Forbes, Resident Commissioner Guevara, and Vice Governor-General Hayden; second row, right to left: Dr. Maria Lanzar-Carpio and Mrs. Hayden; extreme left, third row: Vicente Villamin. These persons formed a part of the Philippine Round Table Group at the Institute of Politics, held in the summer of 1929, at Williamstown, Massachusetts. Dr. Lanzar-Carpio specialized in political science at the University of Michigan, and Professor Hayden was her adviser.

THE HAYDENS are charming but Mrs. Hayden is somewhat aloof. This was the impression that we carried with us after our brief interview with the wife of the new vice governor-general at the Hilton Carson residence, which the Haydens are temporarily occupying while they are looking for a house of their own. Mrs. Hayden answered our questions graciously but briefly and to the point, not adding anything that might suggest to us our next question. Her brief answers did not encourage the asking of questions that would give us glimpses of the Haydens' family life at Ann Arbor, or of their likes and dislikes. So we went away not knowing more than what had already been said about them. However, remembering that Mrs. Carpio, the former Dr. Maria Lanzar, knows them intimately—while she was a Barbour Scholar at Michigan University Professor Hayden was her adviser when she took her doctor's degree in political science—we dropped in at her house and confided our difficulty to her.

"You are not the first person to say that," Mrs. Carpio remarked.

"People generally mistake Mrs. Hayden's reticence, her quietness, her dislike to talk about herself or of her family, for aloofness, some even for haughtiness. But you will not think so when you come to know her more. She is really a very charming person, highly cultured and intelligent, but she is very quiet and self-effacing."

Mrs. Hayden was the former Miss Elizabeth Hall, daughter of Dr. Louis P. Hall, professor in the school of dentistry in the University of Michigan. He is now retired, being more than sixty years of age. The Halls are very prominent in social and religious circles in Ann Arbor, Mrs. Carpio said. Mrs. Hayden was sent to a finishing school in Boston, but instead of becoming a socialite when she returned home, she enrolled in the University of Michigan, specializing in English and Literature. However, she did not graduate, for in her senior year she married Professor Hayden, who had enlisted when the United States entered the World War.

Mrs. Hayden, according to Mrs. Carpio, is a happy combination of

The HAYDENS

As Told By Dr. Maria Lanzar-Carpio, Who Knows Them, Especially Mrs. Hayden And The Children, Very Well

the old-fashioned and the modern. She is old-fashioned in the sense that she prefers to stay at home, keeping house, taking care of the children, and helping her husband in his work. Mrs. Hayden cooks, does much of the housework, and sews, too, when she has the time. She is the right hand of her husband, for she clips and files all articles in the newspapers and magazines that are of interest to him, goes over his writings, copy- and proofreading them, and acting as his secretary in a general way. On the other hand, Mrs. Hayden is modern in the sense that she is well-informed on all topics, including those of political science, which is her husband's specialty, but most especially in literature. She is proficient in many games and outdoor sports, which ability seems to be necessary now if one does not want to be a bore in the society of other people. She plays a good game of bridge, golf, and tennis. She can also swim, ride on horseback, and drive an automobile as well as her husband can. The Haydens have a country home where they spend their summers, indulging in the sports that they love. They always go together whenever it is possible—for instance when the trip does not interfere with the studies of the children. This is perhaps the main reason why Mrs. Hayden learned those sports: so she can play with her husband as well as her children.

The two daughters, the older of whom is only around fourteen years of age, have that ease of manner that is so seldom seen in girls who are passing through the adolescent period. For instance, while the writer was waiting for Mrs. Hayden in the verandah of their temporary residence, one of the girls came up, greeted the writer easily, and said, "Are you waiting for mother? I'll tell her that you are here." The other, who came out to the verandah later, seeing the writer sitting on a bench, pointed to an armchair and said, "Would you not rather have this chair? It is more com-

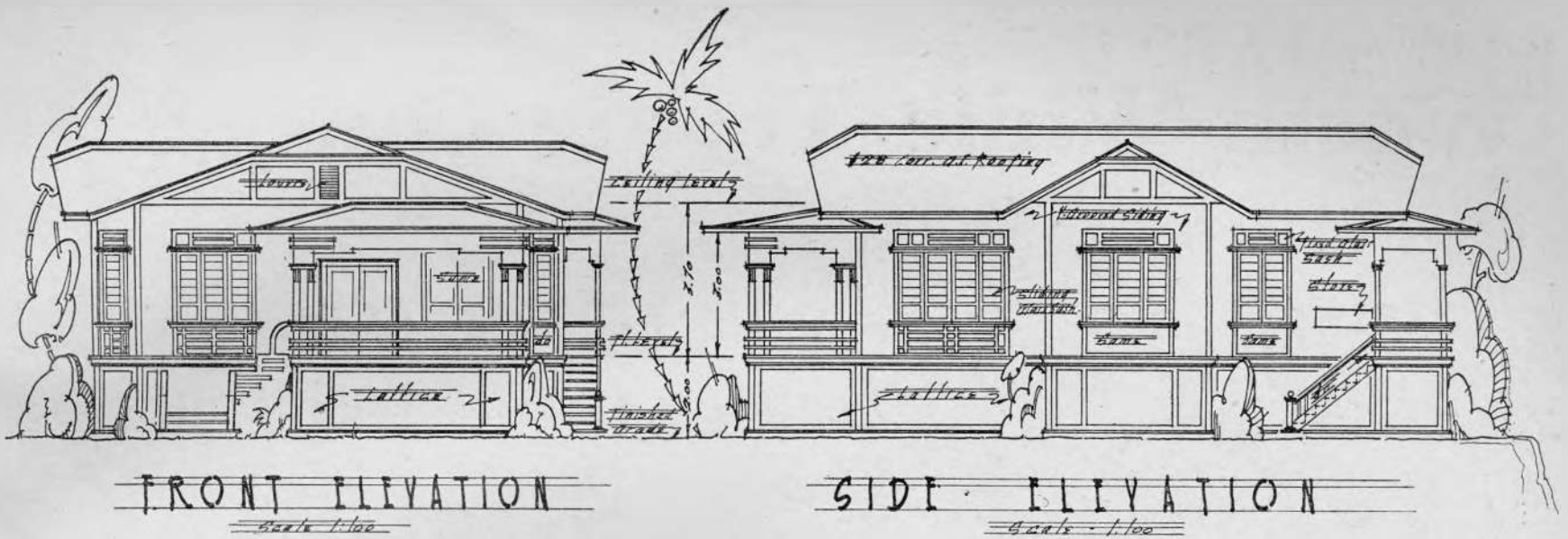
fortable."

Both girls are only in the high school but they have already read a lot of books, and are as well-informed as their parents are, Mrs. Carpio said. This is due to the fact that the Haydens have a very fine and extensive library in their home at Ann Arbor to which the children have free access. Then also their parents used to read to them when they were small to make them sleep, and they have the beautiful custom of reading to each other in the evenings. Mrs. Carpio narrated this amusing incident: Mrs. Carpio went to visit Elizabeth one day while she was confined in bed. On the way, she stopped at a book store and bought a book, *Peter Pan*, that she thought would interest Elizabeth because it had plenty of pictures and is a book appropriate for children. Imagine her surprise when, upon arriving in the house, she found the eight-year-old Elizabeth reading a book for a grown-up—what it was Mrs. Carpio now cannot recall, but she thinks it was a novel. She told Elizabeth that she could have the fairy book exchanged, but Elizabeth, child that she was, said she would keep the book because it had so many pretty pictures and liked it very much although she had read it many times already.

The children will continue their studies here, the girls possibly in a private school. The last time they were here they went to the Brent School in Baguio.

This is Vice Governor-General Hayden's fourth trip to the Philippines, Mrs. Hayden's third, and the children's second, so the country, its climate, and its people are not new to them. Mrs. Hayden while here before used to accompany her husband on his trips up north and down south, so she is more travelled in the country than many of us natives. During their previous sojourns here, they lived in hotels; this time, they are going to get a house.

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House Plan No. 16

Designed By Antonio C. Kayanan
For Mr. Sixto Farol
Cebu, Cebu

HORIZONTALISM — now so much exploited in most of the latest modernistic creations, whether in architectural, fashion, or car construction—can also be adopted in our local timber structures as is evidenced in the treatment of the house designed for Mr. Sixto Farol of Cebu.

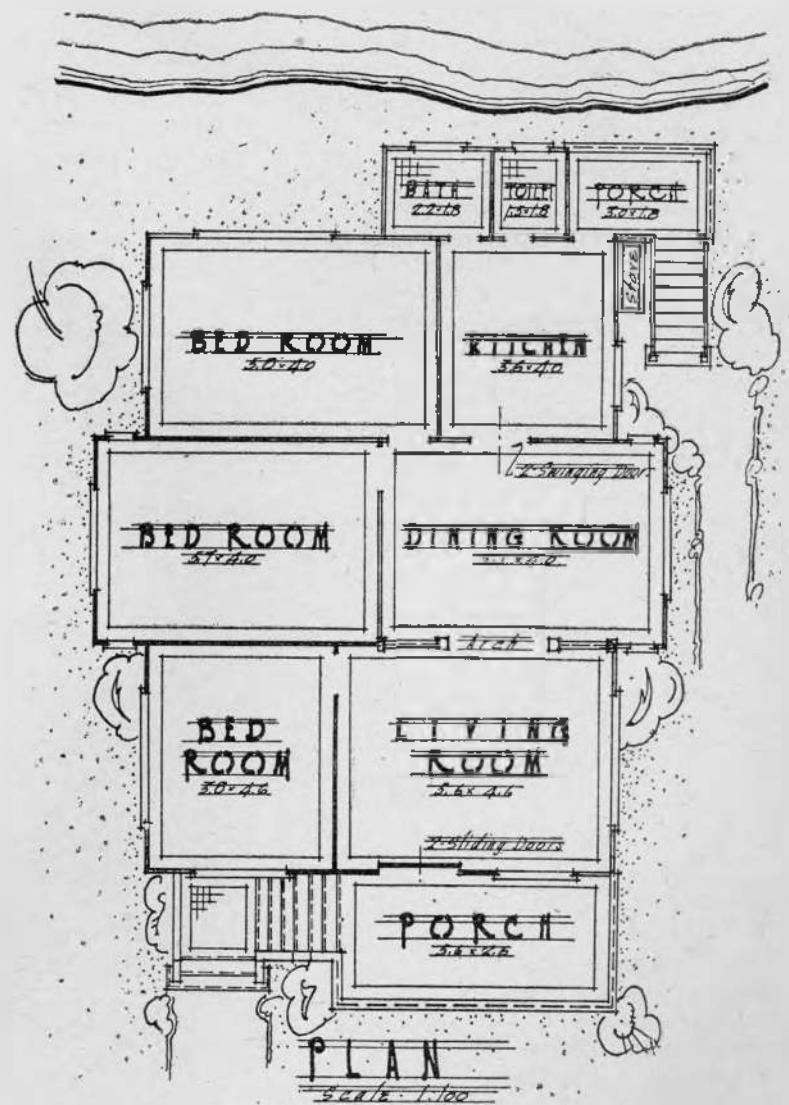
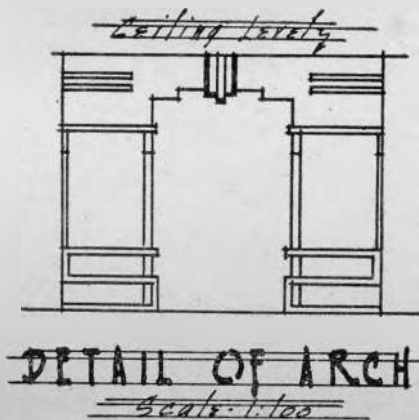
The site is situated beside a creek which is dry during the greater part of the year. The proposed building is intended to comfortably lodge a rather big family of nine children, four boys and five girls, so that a fairly large house is needed.

An inviting porch, 5.6 meters by 2.6 meters, with wide eaves, occupies the right portion of the house frontage. A front porch running the whole width of the house would seem more tempting, but a wide porch in this particular case is not only clumsy, but also expensive, impractical, and ugly. Horizontalism—an architectural treatment dominated by a series of related and co-ordinated horizontal lines in their simplest form—is the keynote in the design of the porch. The beauty of such treatment is achieved effectively by adopted proportions not by ornamentation, which, in this case, has been avoided for reasons both of economy and good taste. To single out the house from the ordinary type, the designer even ventured on a very individualistic de-

tail: two intermediate sills, substituted in place of the usual balustrade work running all round the porch. This lends to the structure a novel touch, pleasing to the eyes and practically inexpensive.

The ceiling of the porch is three meters above the tiled floor. An L-shaped stairway of concrete and earthfill leads to the porch. It will be noted that horizontal lines have also been utilized in the style of the stairs.

Two sliding glass doors separate the porch from the living room, while an arch serves as the entrance from the living room to the dining room. This arch has been treated in the same modernistic motif as the porch's in order to keep that unique simplicity so frank and so arrestingly attractive. The book-shelves of the arch



are merely S-shaped, open and unornamented. The columns are without capitals and the traditional pedestals.

There are three bedrooms, two of which are bigger than the third, which is located in front. The two big rooms are for the children. All the doors that lead to these bedrooms are .9 meter by 2 meters and panelled to match the horizontal scheme of the building.

The kitchen is separated from the dining room by a pair of swinging bar doors, made of wood lou-

ers. A service porch connects with the kitchen at the rear.

The windows are 1.8 meters high each and are equipped with sliding sashes of frosted glass panes cut to harmonize with the adopted horizontal details. Even the balustrade below the windows are of horizontal pieces subtly arranged to maintain consistent charm.

The main ceiling is 3.7 meters above the floor, this being 2 meters above the ground level. Panelled lattice work serves as walls

(Continued on page 41)

Worth-While Trying Out

Menu No. 1

*Broiled Sweetbreads with Squash Soufflé
Green Vegetable Salad
Chocolate Cream Dessert
Tea or coffee*

It is necessary to let the sweetbreads stand in cold (preferably iced) water for an hour or so. Then boil in the salted water for about twenty minutes, plunging them into cold water as soon as you take them out to keep them firm. Trim all the membrane and lay the sweetbreads aside while you prepare the rest of the dinner, for it will take just a few minutes to split them crosswise and broil them over charcoals. They must be served immediately, with slices of lemon and with Squash Soufflé.

Cut a medium-sized squash into two and boil after removing seeds and membrane. When tender remove from the fire, scoop out the meat, mash and measure to make $1\frac{1}{2}$ cups. Make a thick white sauce by melting 4 tablespoons of butter in the top of a double boiler or in a small saucepan placed in a bigger one with boiling water, adding 4 tablespoons of flour slowly, and when the two are well-blended, pouring in $1\frac{1}{2}$ cups of milk. Let cook until thick. Add the slightly beaten yolks of 3 eggs and add the squash which has been seasoned with salt and pepper. Mix well and fold in the stiffly beaten egg whites. Steam until firm. If you have an oven, you may brown the soufflé in it. Serve immediately as the soufflé literally settles down when it becomes cool.

The chocolate cream dessert is a new version of the well-known custard or *leche flan*. Melt one square or 3 tablespoons of cocoa in 1 tablespoon of boiling water. Add 2 cupfuls of condensed milk and one teaspoon of vanilla flavoring. Pour into a mold and steam until set. Cover with a meringue made from the whites of eggs, beaten stiff and sweetened with a little sugar. Serve cold.

Menu No. 2

*Hungarian Chicken with Rice
Tomato Coleslaw
Ginger Sherbet*

The Hungarian Chicken with Rice is another version of Chicken à la King. To make it, stew at a low temperature a young chicken, cut into four parts, for about $1\frac{1}{2}$ hours or until tender. Make a cream sauce in a double boiler, using 1 cupful of chicken stock, 1 tablespoon of flour, 1 cupful of evaporated milk. Add to this the contents of a small can of tomato sauce and cook the whole thing for 20 minutes. Place the chicken in the center of a large platter and make a border of rice, molded in cups, around the chicken. Pour the cream sauce over the chicken and the rice. Garnish with thin slices of green pepper.

The tomato coleslaw is made this way: Shred finely one small head of cabbage, cut three

Are The Following Menus That Feature Three Well-Known Dishes, Done Differently

tomatoes in dice, and chill, if possible. Combine 2 tablespoons of flour, 2 tablespoons of sugar, 1 teaspoon mustard, salt, and a few grains of cayenne. Add to slightly beaten 2 egg yolks. Add $\frac{3}{4}$ cup of evaporated milk and 2 tablespoons of butter. Cook over hot water for about three minutes and then add 3 tablespoons of vinegar slowly. Cook, stirring constantly, until slightly thick. When ready to serve, combine the cabbage, tomatoes, and the dressing.

For the ginger sherbet, boil a piece of crushed ginger in water, remove from the fire, and add to it about 1 cupful of orange juice. Sweeten to taste, strain, and pack in ice and salt for several hours. If desired, the ginger may be simply iced, as tea, and then served in tall glasses.

Cut the lamb meat into thin, small pieces; sauté for five minutes, remove from the pan, and bread thoroughly with seasoned crumbs. Return to the pan and fry slowly until brown. Open a small can of peas and bring the contents to a boil. Strain and pour over them a sauce made by mixing together 2 tablespoons of melted butter, some capers, if available, and a little vinegar. If desired, the peas may be mashed, seasoned, and served as sauce for the cutlets.

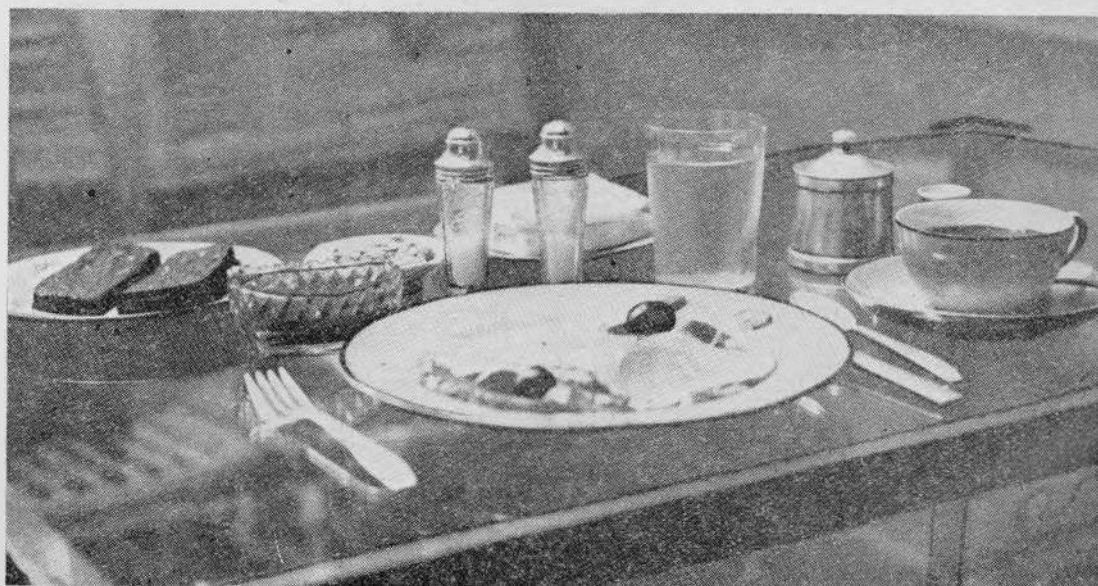
The salad consists of $\frac{1}{2}$ cupful of diced tart apples, $\frac{1}{2}$ cupful of chopped pineapple, $\frac{1}{4}$ cupful of chopped nut meats, and $\frac{1}{4}$ cupful of seedless raisins. Moisten with a little mayonnaise or orange juice. Serve on salad greens and garnish with sections of oranges, rolled in sugar.

The tapioca pudding is made by cooking $\frac{1}{2}$ cupful of tapioca in 4 cupfuls of water and a little salt in the top of a double boiler, until transparent. Quarter 6 apples and core, that is, remove the center and the seeds. Boil in 1 cupful of sugar and a little spice. Mix with the tapioca and cook in the double boiler for about half an hour, until thick. Serve hot.

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Menu No. 3

*Lamb Cutlets à la Monaco
Green Pea Sauce
Autumn Salad
Tapioca Pudding
Tea or Coffee*



No matter how simple the food may be, if it is served attractively it will arouse interest and appetite. Moreover, it is good training in table manners for the children to sit down at a well-appointed and correctly set table, and to eat as if there were company.