

Woman's Realm :- Social and Personal :- Fashions :- Literature

Dorothy Dix' Letter Box

Man Prefers Girl Who is Comfortable Armful to Bag of Bones—How Long Should an Engagement Last?—Must Newlywed Support In-Laws?

Dear Miss Dix—I've got to get this off my chest. Here is what is bothering me and a lot of other chaps. Why all this crazy mania girls have about dieting? It is sickening. Where do women get the phony idea, anyway, that men admire a bean pole? I, for one, pick them healthy. It is pitiful to see the line-up of girls at a dance—skinny-looking, hungry-looking girls affecting a Crawford or Garbo pose. I have talked it over with my buddies and, believe me, we don't want a living skeleton for a wife. What man wants to take a chance on a lifetime of doctors' bills and a bigger chance on his children? Anyway, it is much more pleasant to hold or dance with a girl who feels human and is an armful. Maybe the styles of today are slenderizing, but, take it from me, the majority of men like to see the frocks filled. I had a long leanie pushed off on me at a frat dance and I took her to a supper later and watched her figure up her calories. She feasted on a leaf of lettuce and sat envying me my healthy meal, with a hungry expression all over her. Furthermore, I am wondering what those underfed-looking gals are going to look like when they are 40 and 60. I was thinking about being a doctor some day, but I lose all ambition for the profession when I think I will have to take care of all these undernourished women. SO LONG.

Answer: If you are going to be a doctor, son, you should not knock the dieting fad among girls. On the contrary, you should give it the glad hand because all of these anemic, half-starved little flappers in ten years from now are going to make the doctors millionaires. Especially those who specialize in tuberculosis and stomach disorders and anemia and kindred ailments. And they are going to bring a lot of little, sickly weak babies into the world, so child specialists are going to have their innings, too.

Of course, it is going to be terribly hard on the poor husbands who will have to put up with neurotic, semi-invalid wives and spend their lives slaving to pay doctors' bills and sanatorium bills and nurses' bills, but it is going to be grand for the doctors. So think twice before you give up the medical profession which is about to enter upon its boom era.

Just consider every little starved girl who thinks an olive a full meal and lives on cigarettes as a prospect. That's gold in them thar ribs.

But here is three cheers and a tiger for you for having enough good sense and good taste to prefer a healthy, wholesome, well-fed-looking girl to one who looks like a starved cat. How the living skeleton ever got accepted as a type of feminine beauty, goodness only knows. To the untutored eye there is nothing alluring in the knobs and bumps of a girl's vertebra, nor is there anything to ravish the senses in a bundle of bones. Yet that is the ideal of pulehitude for which every girl yearns and strives nowadays, and to achieve which she goes through all the agonies of semistarvation and risks her life.

The heroism that these poor misguided girls show in wrecking their health is beyond belief. Many a man has been decorated on the field of battle for an act requiring less courage than it takes for a girl, with hunger gnawing at her vitals, to sit down at a table groaning with food and pass up the juicy steaks and luscious potatoes and the mayonnaise and whipped cream for a nibble of spinach and a sip of dishwater soup. Not long ago I heard a young girl say that she could burst into tears every time she looked at a chocolate cream, and I know another one who never eats with her family because it is easier to starve in private where no one can mock your sufferings.

All of this martyrdom girls undergo because they think that boys are enamored of girls with stringbean figures. So it will be glad tidings that curves are coming into fashion. Let us trust that this is true, for girls strive to please, and they are fat or thin, blonde or brunette, as men want them.

And you are right, son, in choosing a girl who has plenty of honest flesh on her bones. Not only will she be healthier and stronger, but she will be more amiable. There is nothing that makes people so cross and irritable as dieting. It is counting their calories that is responsible for the mounting divorce rate. DOROTHY DIX.

Dear Miss Dix—How long should a boy and girl go together before they get married? A. AND B.

Answer: The ideal length of time is long enough for them to get well acquainted with each other and not so long that they get tired of each other.

Before a girl and boy get married they should be engaged long enough to find out what sort of disposition each has, whether he or she is selfish and overbearing and tyrannical, and whether he or she would be hard to get along with. They should find out whether he or she is jealous and suspicious or not. They should get a line on each other's tastes and habits and find out whether they like the same things and enjoy the same pleasures, for that would tell them whether they could get along together as husband and wife. And they should find out whether each could stand unlimited periods of the other's society or got bored after a few hours' association.

But romance can wear out, and if an engagement lasts too long, all of its luster wears off and often those who once thought themselves so much in love and were so eager to marry discover that they have grown tired of each other and don't want to marry at all.

For a long engagement puts a man and woman in an unnatural relationship. They are neither bond nor free. They have neither the security of marriage to bind them together and make their interests one nor the liberty to go about with other girls and boys and make other friends and seek other pleasures. Hence a long engagement is almost always full of jealousy and suspicion and unrest.

But just how the length of an engagement depends more upon financial conditions than it does upon the wish of sweethearts. DOROTHY DIX.

Dear Dorothy Dix—My sweetheart's father has not worked for the last year and her small salary has been the only support for her parents and a minor. We are planning to be married very soon, but I wonder if I would be obliged to have her family live with us and if the law would force me to support them. She lives a very unhappy life at home and the more she does for her family, the more they expect. PERPLEXED.

Answer: The law would not compel you to support your wife's father, but a mortal law would. You could not see them starve, and that is apparently what would happen if all they have to live on is the girl's small earnings and that is taken away from them.

It is a common thing for men and women to say that when they marry they do not marry their husband's or their wife's people. But they do. And you had best accept that as a fact before you go on with the wedding. DOROTHY DIX.

GARDENING

Climbing plants are useful for covering unsightly fences and buildings or for making a screen for dividing the back garden from the front, or any place where one desires privacy can be shut off by them. Some kind of support must be provided and perhaps the most useful is one made of large meshed chicken wire. This must be fastened to strong stakes, as the weight of the plants is great and will bend the chicken wire unless it is well supported. When a fence or building is to be covered strings must be provided to which the plants can cling. The soil should be well prepared and if, as is often the case near a building, the ground is chiefly builder's refuse this should be taken away and replaced by good garden soil, or if this is not possible the biggest stones should be removed and some well rotted farmyard manure or pulverized sheep manure added to the soil.

In Full Sunshine

Sweet peas are one of the most beautiful flowers, both for the garden or for cut bloom. They should be grown in full sunshine and to get the best results the soil should be prepared in the fall. Dig a trench about two feet deep, two feet wide and as long as required, thoroughly break up the soil at the bottom and add a layer of well rotted manure, which must be incorporated with the soil. Fill in the trench, leaving the top spit rough so that it will be exposed to the action of the frost. As early as in spring sprinkle the soil with bone meal and superphosphate of lime and rake the surface smooth. It is advisable to have the trench a little lower than the surrounding soil so that any water will drain into it. Sow the seeds singly in a double row, so that they will be four inches apart each way and from two to three inches deep.

As soon as the seedlings begin to grow see that they have some support, such as small twigs until they are tall enough to reach the wire. The weeds must be kept down and the ground on each side of the row kept cultivated. During dry weather a thorough soaking of the ground should be given once a week, but surface sprinkling is useless. If the soil has not been prepared in the fall do the work in spring, being careful to use well rotted manure.

Cobaea scandens is really a tender perennial climber, but it is generally treated as an annual. It is a rapid grower when once started and soon covers the front of a verandah with its glossy foliage. The flowers are purple or white, but are not very conspicuous. Canary-bird vine (Tropaeolum canariense) has bright yellow flowers and light green, curiously cut leaves. Convolvulus major, Morning Glory and Ipomoea are very much alike and their large dark green leaves make a thick screen. The flowers are funnel shaped and white, pink or blue in color.

Ornamental gourds are very strong growing vines with large leaves. They are grown for their odd shaped fruits, some of which resemble eggs, spoons, dippers or oranges. Wild cucumber (Echinocystis lobata) is a rapidly growing climber with large leaves and sprays of fragrant cream colored flowers. It is very useful for covering unsightly buildings and fences and grows to a great height during the season. Nasturtiums are so well known as to need no description. It is perhaps a good thing to mention that they flower well in much poorer soil than many plants.

Scarlet Runner Beans are useful as well as ornamental. They will grow up to 12 feet high and the clusters of bright scarlet flowers are very attractive. The pods when gathered young are excellent for food.

Roses shading from deep gold to pale yellow and other Spring flowers were used to adorn the drawing-room of the Chateau Laurier, Ottawa; when Mrs. W. A. Gordon, wife of the Minister of Labor and Mines entertained at a delightful tea. The hostess wore a charming costume of black crepe with touches of white, a silver fox scarf and a smart black straw hat. Tea was served at two tables, effective with pale yellow linen and centred with turquoise blue bowls of lovely Tallman roses and baby's breath and deep gold tapers. Those presiding were Mrs. Edgar N. Rhodes, Mrs. C. A. Cahen, Mrs. Robert Rogers, Mrs. Maurice Dupre, Mrs. George Black, Mrs. R. J. Manion, Mrs. Murray MacLaren, Mrs. H. H. Stevens. Those assisting were Miss Patricia Stevens, Miss Katharine McLennan, Miss Lena McLure, Miss Frances Moloney, Miss Margaret MacLaren, Miss Freda Frapp, Miss Anne Maloney and Miss Norah Perley.

The host of friends of the Hon. H. D. McEwen are delighted to have him home again after his extended winter visit to the Southern States. The Study Lovers' Club, after a most interesting winter's reading, held their closing meeting at Mrs. (Dr.) Tidmarsh's home on Friday of last week, and made it the happy occasion for presenting their President, Mrs. Cecil Stewart, with a pretty Amythest pin. Mrs. Stewart is also Honorary President of the Anne Hatheway Literary Club

END THOSE HEADACHES



For two years I suffered continually from dizziness, headaches, weak stomach and bad nerves. I was very run-down and discouraged. Nothing seemed to do me any good. I tried 'Fruit-a-tives' more by accident than design, and I certainly wish I'd taken them earlier. They made me feel so well and happy that I wonder now if I ever was sick. Fruit-a-tives... all drug stores

MOTHER'S WAY

Tender, gentle, brave and true, Loving us what'er we do— Waiting, watching at the gate For the footsteps that are late; Sleepless through the hours of night Till she knows that we're all right, Pleased with every word we say— That is ever mother's way.

Others sneer and turn aside, Mother welcomes us with pride; Ever boastful of us, too, Glorifying in all we do; First to praise and last to blame, Love that always stays the same, Following us where'er we stray— That is ever mother's way.

She would grant us all we seek, Give her strength where we are weak. Beauty? she would let it go For the joy we yearn to know. Life? She'd give it gladly, too, For the dream that we pursue; She would toil that we might play— That is ever mother's way.

Happenings of the Week

At the last moment an attack of rheumatism in a shoulder prevented King George from attending the first of this year's Royal Courts, but his place at the side of the Queen was taken by the Prince of Wales. Many American's were among the debutantes presented. It was announced that His Majesty's illness was not serious, but merely prevents the wearing of a uniform. There was another Court last night when nineteen Canadian ladies were presented and three others are to be held later in the season. The functions were largely official in character, with the diplomatic corps in attendance.

Mrs. Mathieson, wife of Chief Justice Mathieson, entertained at a delightfully arranged afternoon Bridge yesterday inviting other friends in for the tea hour.

Mrs. Donald Nicholson, Mrs. Ryan and Mrs. Emma Nicholson who spent the winter in Miami, Florida, are at present in Boston on their way home.

Mrs. A. A. Bartlett left on Thursday morning to visit in Toronto the guest of Mr. and Mrs. Arthur Bearlsto.

Hon. Dr. W. J. P. MacMillan, Minister of Education and Acting Premier, left for Ottawa on Friday, and is expected to return on Monday evening. He will discuss with the authorities at Ottawa final arrangements for old age pensions, the closing of the U. S. Consulate here, the car ferry accounting system, and other matters of provincial interest. During his absence, Hon. G. Shelton Sharp, Minister of Public Works, is filling the position of Acting Premier.

Mr. and Mrs. Ernest Champlon are being welcomed home from Miami, Florida, where they spent a delightful winter.

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Have a little organdie here and there in your costume, and you'll find it looking as cool as a lettuce leaf. Organdie on your hat... organdie ruffles at your pique gloves.

Miss Marion Alexander of New Glasgow, N. S., is enjoying a vacation in this city. Miss Alexander is a sister of Mrs. Aubrey Randall.

Miss Mabel F. Hersey, who has a host of friends in this city and Province, this year attains the twenty-fifth anniversary of her appointment as lady superintendent of the Royal Victoria Hospital, Montreal, since when the institution has grown to be one of the greatest in the Empire. Miss Hersey was president of the Canadian Nurses' Association from 1928 to 1930, the office following immediately upon two years as president of the provincial organization. During her term as head of the national organization, she was hostess to 6,000 nurses from all parts of the world, when the International Congress of Nurses met in Montreal, in 1929. In the autumn of 1929, Miss Hersey went to England, where she had the honor of an audience of the Queen at Buckingham Palace, and was privileged to make a tour of the palace.

Deepest regret is expressed in business and social circles over the departure in the near future of U. S. Consul W. A. Bickers and Mrs. Bickers, and Mr. Bickers' assistant Mr. R. J. Cavanaugh and Mrs. Cavanaugh, who, since coming to live in Charlottetown, have endeared themselves to a wide circle of friends.

Miss Kathleen Hornby is recuperating nicely after an operation for appendicitis performed some days ago.

Mrs. Douglas of Georgetown

A Morning Smile

A party of tourists were enjoying the wonders of the Grand Canyon. A native passing by was asked by the driver of the car: "I say, neighbor, can you tell us what caused this terrible gorge?" "Well, they say a Scotchman once owned a ranch near here, and one day he lost a golf-ball down a gopher hole."

The very particular housekeeper was having her bedroom redecorated. Wishing to learn what progress the painter was making in his work, she crept to the bottom of the stairs and listened. Not a sound reached her ears from inside the room. "Painter," she called out, becoming suspicious, "are you working?" "Yes, ma'am," come the reply. "I can't hear you making a sound," she returned blithely. "Perhaps, not, ma'am," he shouted back. "I ain't puttin' the paint on with no hammer."

The old lady was looking for something to grumble about. She entered the butcher shop with the light of battle in her eyes. Old Lady—"I believe you sell diseased meat here?" Butcher—"Worse."

Old Lady (astonished)—"What do you mean, worse?" Butcher—"The meat we serve is dead."

spent a day with her daughters Miss Grace and Miss Marion Douglas on her way to Summerside where she attended the Conference, the guest of Mr. and Mrs. C. Harris.

Miss Edith Douse and Miss Marion Whitehead are in Montreal on a holiday visit.

Mrs. J. A. S. Bayer has returned from an enjoyable visit to Halifax.

Many home friends and relatives will be interested to know that Miss Elizabeth Balleen, daughter of Dr. and Mrs. J. C. Balleen, has arrived at her home in New Glasgow, N. S., from Halifax, where she is studying Arts at Dalhousie University. Miss Balleen's brilliance as a debater was a big factor in winning the Bennett Shield for the Freshman Class this year.

Miss Ruth Mutart has hostess for a shower and Bridge of three tables last Friday evening at the residence of her parents, Mr. and Mrs. H. G. Mutart, Central Street, Summerside, in honour of Miss Kellie Holman, one of this month's brides. Miss Holman was the recipient of many lovely gifts.

Many women who possess beautiful gems are following the example of Queen Mary by wearing more of their private jewels in the evening than has been the mode in recent years. The Queen gave a lead in this direction at the dinner parties which have been a feature of Buckingham Palace entertaining last month. Her collection of jewelry is one of the finest in Britain, and she has had many pieces reset in accordance with modern ideas. Colored stones are favorite with her majesty, who inherited some fine sapphires from her mother, the late Princess Mary of Cambridge. Among the bizarre decorative modes seen recently was the artificial fingernail. These are made in a transparent material and colored in all the hues which fashionable women affect nowadays, only the tops and the half-moons being left uncolored.

The nails are affixed and removed with special preparations, but will stay on for days if untouched, and they can be revarnished if desired.

"How I made my beautiful 'hooked rugs'"

"Women are always envying me my lovely hooked rugs and ask me how I got such artistic colors in them," writes a City of Quebec woman. "I'm glad to tell them my secret. I simply used old scraps and dyed them with Diamond Dyes. Old silk stockings dyed also make beautiful rugs. Diamond Dyes give colors like no other dyes—soft, lustrous, fast and washable." The reason Diamond Dyes give such lovely color effects is because they contain a greater amount of the finest aniline dyes. Use Diamond Dyes always for permanent dark colors by boiling. And for light dainty shades without boiling, for underwear and light silk dresses and blouses, use the wonderful new Diamond Tints. All drug stores have both Diamond Dyes and Diamond Tints.

FOR THE WOMAN READER

If I were drowned in the deepest sea, Mother O mine, O mother o' mine! I know whose tears would come down to me, Mother O mine, O mother o' mine!

THE MOTHER'S EYE AND THE BOY'S HEART A mother says that if she can persuade her little son to look her straight in the eye and make her a promise, he never breaks his word. Norman Duncan's mother, too, in "Dr. Luke" seems to have had faith in eye suasion, if one may call it so. She sat me in her lap, he writes. "Look in your mother's eyes, lad," she said, "and say after me this: 'My mother—' " "My mother!" I repeated soberly. "Looked upon my heart—" "Looked upon my heart,"—I said "And found it brave." "An' found it brave." "An' sweet—" "An' sweet—" "Willing for the day's work—" "Willing for the day's work—" "An' harboring no shameful hope." "An' harboring no shameful hope."

THE COOK'S CORNER

CUSTARD PIE

Two cups milk, 1/2 cup sugar, 1-1/2 teaspoon grated nutmeg, 1/2 teaspoon salt, 1/2 teaspoon vanilla, 4 eggs. Beat the eggs only slightly, as air bubbles will produce holes in the custard when cooked. Add the sugar, milk, and flavorings, and mix well. Have the pie crust high up in a deep pie plate, and a well-fluted rim. Flour the crust lightly, and have the oven heated to 425 degrees Fahrenheit. Pour the custard up to the brim, and place them in the oven. (Carry the plate to the oven rack and pour the custard in there.) Cook for 10 or 12 minutes at the above temperature, so that the crust will be well cooked, and the custard will not soak into the crust. Care must be taken, however, not to allow the custard to boil. Reduce the heat to 350 degrees, and continue to bake about one-half hour longer, or until a silver knife inserted into the centre will come out clear. Cool the pie gradually, as a quick cooling will cause the custard to whey, and soak the crust. Leave the pie in the oven, with the door open, for a while, then remove it to a cooling rack. Serve cold, but always serve it on the day in which it is baked.

SILVERWARE IN TABLE SERVICE

There are several important rules for setting a cover, and the basic idea of these rules applies to informal meals as much as it does to formal meals. Knives, since they are used in the right hand, are placed in a straight line on the right side of the plate, parallel to each other; and spoons, with the bowls up, are placed at the right of the knives. Forks are placed at the left of the plate, with the tines up. If an oyster fork is necessary, it is placed on the right of the knives and spoons, and parallel to them, or on the plate on which the oysters are served. The silver should be placed in the correct sequence, so that the person eating may use first the utensils farthest from the plate, and "work toward" the plate. Not more than three knives and three forks (not counting the butter knife or oyster fork) are laid at one cover. If necessary, additional pieces are laid just before the course is served. Usually the silver is placed on the table for all the courses including the salad course; and the dessert silver is either placed at the plate before the dessert is served, or brought in on the dessert plate. For every item of food the necessary piece of silver should either be placed at the cover or brought in before the course is served.

TAPIOCA CREAM

Three tablespoons tapioca. Soak in 1 cup water overnight. Add 4 cups of milk and pinch of salt and cook 20 minutes in double boiler after milk is boiling. Beat 3 eggs separately, adding cup of sugar to yolks with teaspoon of vanilla. Add a little of the boiling pudding to yolks, then pour into pudding. Cook a few minutes. Beat whites stiff in pudding dish and pour pudding over it. Serve cold.

Daintiness With Chic Styles

ILLUSTRATED DRESSMAKING LESSON FURNISHED WITH EVERY PATTERN BY ANNABELLE WORTHINGTON

Loads of chic is caught up with this stunning little jumper dress. It is dawn-blue thin woolen weave. The gumpe is lingerie-crisp white organdie, so fresh and flattering. The gumpe would be lovely too in plain white or in a blue and white crepe silk print. Style No. 710 is designed in sizes 12, 14, 16, 18, 20 years, 36 and 38 inches bust. Size 18 requires 3 1/2 yards of 39-inch material for jumper, with 2 1/2 yards of 35-inch material for blouse. Price of Pattern is 15 cents in stamps of coin (coin is preferred). Wrap coin carefully.

Form for ordering dress pattern No. 710, including fields for Name, Street Address, City, State, and a section for special instructions.

