

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

Dorothy Dix' Letter Box

Thoughtless Sister-in-Law Who Fans Bride's Natural Jealousy - Will a Sweet Girl With no Education Prove a Good Wife for a Lawyer? Should Poor Girl Accept Fur Coat

Dear Miss Dix—I am a bride very much in love with my husband. A few weeks ago his sister came to visit us. She is very crazy about him, as he is her only brother, and he is devoted to her. He tells her things that he doesn't even mention to me, and while I am doing the housework they are in another room talking. Now she has decided that she will stay with us all winter and go to business school, my husband paying for everything, although she has a good home and her father is able to support her. This hurts me very much, as I had hoped to get a good start in married life and have been trying very hard to save something. What is your suggestion? JEALOUS WIFE.



Answer: No other one thing has wrecked so many marriages and broken up so many homes and caused

such rivers of tears to be shed as family jealousy. In especial there is no other jealousy so devastating as that which a woman can feel for her son's wife or which a wife can feel for her husband's mother and sisters.

Many a mother is so crazed with jealousy at the thought of her son loving some other woman better than he does her, of his going to some other woman with his confidences and for advice, that she is urged on by the devil that possesses her into alienating him from his wife by continually pointing out her faults to him and fomenting discord between them until she drives them to the divorce court.

Many young wives go through the torments of the damned and have all of their married life embittered by their senseless jealousy of their husbands mothers and sisters and their groundless belief that they are trying to take them from them. Indeed, a great many wives are always jealous of the part of their husbands' lives in which they had no part. This jealousy extends even to their husbands' boyhood friends, and the first thing the average young wife does it to cold-shoulder her husbands chums out of his life.

It is a strange thing that we do not more fully recognize what a power for evil family jealousy is and take more precautions to guard against it. The young wife might, for instance, as in this case, try to realize that when a man marries he does not automatically break off all his old ties and cease to care for those whom he has loved all of his life.

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But if the wife will only look at this situation with clear eyes instead of jaundiced ones she will see that this does not endanger her own position. It doesn't show that her husband prefers his sister to her or loves her better or respects her opinion more. It is just that the man and his sister are in the habit of talking things over and if the wife will listen in she will discover that they are not discussing her faults, as she imagines, but chatting about some perfectly innocuous thing. Probably nothing more personal than somebody's new automobile or what station they get best over the radio.

In a word, the bride should use some sense in trying to cure herself of being green-eyed, but the husband and his family should not only heal themselves of the same affliction, but they should avoid provoking the young wife to jealousy.

Certainly every man deserves to be incarcerated in a home for the feeble-minded for the balance of his life who feeds his wife's jealousy by always running home to mother with his troubles and problems and who is always sighing for mother's ples and telling his wife how mother does things and throwing up his sisters as models to her.

Nor can any man be excused for sacrificing his wife to his family and taking the money that she has pinched pennies to save to indulge them in pleasures and luxuries that she does not have.

And mothers and sisters should realize that when a man marries he belongs to his wife and not to them, and that they should neither seek to monopolize his time nor his pocketbook. And when mothers and sisters perceive that their beloved son and brother's wife is jealous of them the least thing they can do is to remove themselves from the scene as quickly as possible and try to convince the jealous wife that they mean her no harm. And that is what this particular case calls for.

DOROTHY DIX.

Dear Miss Dix—For the last month of my summer vacation I went rather regularly with a beautiful girl in my home town. She has the kindest, sweetest, most amiable disposition. She is everything a man could pray for, and more, except that she virtually has no education, while I love the higher things of life—good literature, drama, etc., and some day I expect to be a lawyer. I feel that unless my wife can understand me to a reasonable extent we won't be happy, yet I am crazy about this girl. Do you think I would be happy if I married her? ALBERT.

Answer: Many intelligent men marry Dumb Doras and are apparently happy and contented with them. They are satisfied with a wife who is a good housekeeper, a good cook, amiable and easy to get along with.

Their idea of a wife is a convenience and not a companion. All they ask is a wife who will make them comfortable and they get all of the outside mental stimulus they want abroad. You must know dozens of such households in which the husband calls his wife "mother," where he only listens with one lobe of the brain when she tells him about the baby's new tooth and that the neighbors have real lace curtains at the windows and that Johnny needs shoes and to which he merely grunts by way of answer from behind his newspaper of an evening and where the silence is so thick you can cut it with a knife.

But that kind of marriage is dull as dishwater. The ideal marriage is one in which the wife can feed her husband's soul as well as his body, the marriage in which she can enter into all of his interests and hopes and plans; a wife with whom he can discuss a new play or a new book, sure of finding something stimulating in her point of view, a wife who can keep him entertained and amused, a wife whom he can be proud of and who will be a help to him in realizing his ambitions.

An uneducated woman can never be a satisfactory wife to an educated man, no matter how amiable and good looking she may be. Her attraction for him is only physical and as soon as that wanes they have nothing in common. You will find that most of the unfaithful husbands are clever men who married dull women. They are driven to seek abroad the companionship they did not find at home. DOROTHY DIX.

Dear Miss Dix—I am a young girl working in the 5-and-10-cent store and love pretty things. One of my many admirers wants to give me a fur coat. My mother's objects. My father thinks he should give me an Alaskan seal. We are not engaged. I want this coat very badly. Should I accept it? FRANZ.

Answer: Certainly not. Girls should not take expensive gifts from men to whom they are not engaged. There are two reasons for this. One is that the man always expects to be paid for his gift and the second is that a poor girl who wears fur coats is always under suspicion. No one believes she got it honestly. The old melodrama used to say of the noble heroine, "Rags are royal raiment when worn for virtue's sake." And that still goes even in this hard-boiled age. DOROTHY DIX.

The NEW JELL-O : A Modern Thriller



A BIG IMPROVEMENT 5 minutes after making old-fashioned jelly powder—even old JELL-O, good as it was! Still steaming! Flavour escaping! Setting delayed! 5 seconds after making NEW JELL-O Into the refrigerator! Flavour saved! Setting begun!

Canadian Cookery For Canadian Women

By Mari Moore. Specially contributed to The Guardian for Guardian Readers.

Sponge Cakes—Plain and Fancy But All of Them Delicious By Mary More

By publishing this Sponge Cake article at this time of year when eggs are certainly not at their cheapest, I am exposing myself to censure. But I have two reasons for doing it, and two reasons are enough excuse for doing anything (even murder, as the negro pappy said as he shot the nurse when she announced "tw nst").

My reasons are: I promised these recipes in January; and since the farmers have had such a large share of bad luck, let us at least help their cause by buying new laid eggs while they are getting a reasonable price for them. This is another example of "It is an ill wind that blows nobody good." Even if the present high cost of eggs (and I have seen them twice as high at this time of year) is hard on our pocket books, it at least helps the farmer to buy seed and other fundamentals for next summer's crop.

Many of us will make sponge cakes anyway because they are so perfect to serve at afternoon teas, and other social functions. Angel food cake recipes and variations have not been included because they were discussed in detail a few months back.

General Rules For Successful Sponge Cakes The treatment of eggs in making sponge cakes is of paramount importance. As most of you know there is no leavening agent in sponge cakes except eggs. Consequently they must be beaten separately because more air can be incorporated in the whites alone than when they are in combination with the yolks. Egg yolks contain fat and consequently cannot be beaten as stiff as whites. Eggs for sponge cakes are more satisfactory if they are three or four days old.

When the terms thick and lemon-colored are used to describe the condition of yolks when they are beaten, it means that enough air has been whipped to make the yolks paler, and also to thicken them as they would be in making mayonnaise. If the yolks are not whipped enough they may cause the cake to be tough. The whites must not be over whipped, on the other hand. If they are beaten until "dry" the cake will be dry. Only whip them until they are stiff enough to stand up in peaks. Fold the flour into the eggs—never the eggs into the flour.

Genuine Sponge Cake (Tender and Fluffy)

One cup cake flour, 1-4 teaspoon salt, 1 cup sugar, 4 teaspoons lemon juice, grated rind 1-2 lemon, 4 eggs. Sift the flour before meas-

uring all the salt and sift again three times. Separate the whites and yolks of the eggs and beat the yolks until they are thick and lemon-colored. Add the sugar gradually to them and beat again. Add the lemon juice and rind and beat all thoroughly. Sift in the flour and salt mixture alternately with the stiffly beaten egg whites. It is of the utmost importance that the cake is not beaten at this stage—use a folding motion only. Bake in tube pan or square tin a slow oven of 300 deg. Fahr. for from 40 to 60 minutes. Invert tin after baking and let cake drop out when it cools.

Lenora's Sponge Cake Syrup (method)

One cup sifted cake flour, 1-4 teaspoon salt, 1-2 teaspoon cream tartar, 1 1-4 cups sifted granulated sugar, 1-3 cup water, 5 eggs, 1 teaspoon lemon or almond or vanilla flavoring. Add salt and cream of tartar to sifted flour and sift all four times. Make syrup of sugar and water and boil until syrup will form a soft ball in cold water. Pour syrup in fine stream over stiffly beaten egg whites beating constantly. Continue beating as mixture cools, then fold in beaten egg yolks and flavoring. Then sift in flour, a small amount at a time. Bake in ungreased tube pan in slow oven of 325 deg. Fahr. for about one hour. Invert pan one hour or until cold to remove cake.

Chocolate Sponge Cake

Six eggs, separated, 1 cup sugar, 1 tablespoon vinegar, 1-2 teaspoon any preferred flavoring, 1 cup pastry flour less one tablespoon, 2 squares melted cooking chocolate, 1-4 teaspoon salt. Beat yolks until thick and lemon colored; add sugar gradually while beating constantly. Add vinegar, melted chocolate and flavoring. Sift flour once before measuring, then sift it three times with the salt. Fold into egg and sugar mixture. Then fold in stiffly beaten egg whites and bake in ungreased tube pan in slow oven as directed in recipes above.

Potato Flour Sponge Cake

This is not a true sponge cake as it contains baking powder, but the potato flour gives it an individual flavor that makes it interesting. Yolks 4 eggs, 3-4 cup sugar; whites 4 eggs; 1-2 cup sifted potato flour, 1 teaspoon baking powder; 1-4 teaspoon salt; 1 tablespoon lemon juice. Whip yolks of eggs until thick and lemon-colored and sift in sugar gradually while beating constantly, then combine them with the stiffly beaten whites. Mix and sift dry ingredients and fold into eggs. Add lemon juice, and pour into ungreased cake tin, and pour in slow oven as directed in recipes above.

Hot Water Sponge Cake

Nor is this a genuine sponge cake but as it resembles it so closely and requires fewer eggs, it will be eagerly used by many. One cup flour, 1-2 teaspoons baking powder, 1-4 teaspoon salt, 2 eggs 1 cup sugar; 6 tablespoons hot water; 1-2 tablespoon lemon juice. Sift flour, baking powder and salt together three times. Beat yolks and whites separately. To the yolks add the sugar gradually, then the lemon juice. Then fold in the stiffly beaten whites. Sift in the flour mixture alternately with the hot water, folding lightly until the mixture is

Canadian Cookery For Canadian Women

Lady Fingers

These belong to the sponge cake family and are such delicate little morsels, their formula should be familiar to every cook.

Five tablespoons powdered sugar, 3 egg whites, 2 egg yolks, 1-2 teaspoon vanilla 1-3 cup sifted flour, 1-4 teaspoon salt. Add the powdered sugar to the egg whites which have been stiffly beaten. Add to these the two well beaten egg yolks and the flavoring. Fold in the sifted flour and salt. Cover or line a pan with brown or plain white paper but do not grease it. Press the batter through a pastry bag on to the paper forming strips 4 inches long by 1 inch wide. Sprinkle with powdered sugar and bake in slow oven for 10 minutes.

Home Made Jelly Roll

Three quarters cup sifted cake flour, 3-4 teaspoon baking powder, 1-4 teaspoon salt, 4 eggs (not separated), 3-4 cup sifted sugar, 1 teaspoon vanilla, jelly for filling. Sift flour before measuring. In a separate bowl put baking powder, salt and eggs and place bowl over smaller bowl of hot water and beat with rotary beater, add sugar gradually until mixture thickens and turns lights in color. Remove bowl from hot water. Sift flour into mixture and fold in; add vanilla. Turn into sheet pan lined with greased paper and bake in oven of 400 deg. Fahr. for about 13 minutes. Turn from pan at once onto cloth sprinkled with confectioners' sugar. Remove paper. Immediately cut off crisp edges of cake, spread with jelly, and roll. Wrap in cloth and cool on cake rack.

Sponge Drops

Drop Lady Finger mixture (see above) from tip of spoon on unbuttered paper. Sprinkle with powdered sugar and bake eight minutes in them.

A Morning Smile

ON THE JOB

One night a man in a car was run down at the level crossing. Consequently the old signalman in charge had to appear in court. After a grueling cross-examination he was still unshaken. He said he waved his lantern frantically, but all to no avail.

The following day the Superintendent of the line called him to his office. "You did wonderfully well yesterday, Tom," he said. "I was afraid at first that you might waver." "No, sir," replied Tom, "not as long as that lawyer didn't ask me whether my lantern was lit."

Teacher—"How many bones have you in your leg?" Willie—"Nine hundred." Teacher—"That's a good many more than I have." Willie—"Yeah, but I had sardines for lunch."

Orange Dainties

Using genuine sponge cake mixture bake it in paper cases which may be purchased at the Five and Ten Cent store by the dozen or hundred. When they are baked, with a sharp knife cut a small portion from the top of each cake and fill the depression with Orange Filling (see below.) Replace top before serving. Sprinkle all with powdered sugar.

Orange Filling

Five tablespoons flour, 1 cup sugar, grated rind 1 orange, 1-2 cup orange juice; 3 tablespoons lemon juice; 1-4 cup water; 1 egg or 2 egg yolks slightly beaten, 2 teaspoon butter. Combine ingredients in order given, stirring well. Cook over double boiler for about ten minutes after it thickens. Stir constantly. Cool before filling sponge cakes.

If any of our readers desire more information regarding sponge cakes or making of any kinds of cakes Mrs. Moore will be glad to hear from

What the Fashionables are Wearing

By Annabelle Worthington

It is carried out in black and white crinkly crepe silk. The high neckline that ties at the back is one of the newest ideas which have "caught on" in Paris.

It can be made with long or with short sleeves. It is quite suitable for the woman of average build as well as for youth.

It's easily made. And it will cost you a very small sum, you'll be surprised.

The two surfaces of crinkly crepe satin can be worked out marvelously in this model.

You can also combine a lightweight woolen with crepe silk.

Combining two colours in crepe silk as brown and grey, is still another scheme.

Style No. 348 is designed for sizes 14, 16, 18, 20 years, 36, 38 and 40 inches bust.

Size 16 requires 2 3/4 yards 39-inch with 2 1/2 yards 39-inch contrasting.

Price of Pattern 15 cents in stamps or coin (coin is preferred.) Wrap coin carefully.

No. 348. Size

Name

Street Address

City



For The Cook

MYSTERIES OF BISCUITS

To make a good biscuit foundation, use two cups cake flour, four level teaspoons baking powder, a teaspoon salt and four level tablespoons of butter or other shortening. Mix and sift dry ingredients; cut shortening in with knife; add gradually two-thirds cup of ice-cold milk and mix to a soft, fluffy dough. Roll gently on a floured board to half-inch thickness. Cut with small biscuit cutter and bake in quick oven (450 deg.) F. ten to fifteen minutes.

Orange Turnovers

Roll biscuit dough to one-fourth inch thickness, cut and fold like a Parker-house roll. Dip quickly in melted butter, drain and put in

The 7 uses for FRY'S

- Hot Cocoa Drink Children's Drink Cakes and Puddings Cake Icing Chocolate Fudge Iced Cocoa Drink Chocolate Sauce



Healthy and Happy with FRY'S COCOA

Give your breadwinner a lunch kit treat tomorrow—a vacuum bottle of piping hot Fry's Cocoa. Men like Fry's for lunch because of its pleasing, chocolaty flavour, and also because it is a sustaining food. Unlike some other drinks which change in taste when kept in a bottle even for a short while, cocoa has the same enticing flavour when he drinks it at noon as when you made it in your kitchen.

The nourishing food value of Fry's Cocoa provides quick warmth and strength in wintertime.

To Make One Cup of Cocoa with Fry's To Make "Hot Chocolate" with Fry's

Mix one half to a teaspoonful of Fry's Cocoa with sugar to taste. Add three teaspoonfuls of cold milk and mix into a smooth paste. Pour on boiling water or water and milk brought to the boil. Stir briskly while pouring.

Take one heaped teaspoonful of Fry's Cocoa with an equal quantity of sugar to each cup. Mix into a paste with 3 teaspoonfuls of milk. Pour on hot milk stirring all the time. Put mixture thus obtained into a pan and bring to boiling point.

FRY'S COCOA

Other FRY Products: Fry's Premium Chocolate (unsweetened) and Fry's Chocolate Syrup Send for free Recipe Book to J. S. Fry & Sons (Canada) Limited, Montreal, Que.