

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

The HOUSEWIFE and HER ACTIVITIES

MORNING GLORIES ON A GARDEN WALL

Heavenly blue, fresh morning glories climb an old grey wall. The treasure-seekers come, slip their fill, and speed away; gold butterflies tilt in the sun; a little wind plays quietly, nor stays.

(Blow sweetly little blue horns!) Fragments of sky are tethered for a while, suspiciously, exquisitely, bluer than Lake Michigan in mid-August when dunes are white.

Singing sands know their music, their day-song of joy. Blow blithely, little blue horns.

Remembered they are a flash of bright bird wing and their song— I can hear it now while I dream of a steep hillside above blue water where sky blue morning glories climb an old grey wall

(Blow softly, little blue horns!) —Ethel Louise Knox, in the Christian Science Monitor.

HOUSEHOLD HINTS

When a beret has served its purpose, do not discard it, but thread a string through the double part of the rim and slip it over the head of your polishing mop. This new head will produce an excellent polish, and when soiled may be removed and washed quite easily.

THE TONGUE OF OC.

The tongue of Oc, language of the ancient settlers of the Southwest of France and still spoken by hundreds of thousands of natives, in seven departments to the exclusion of French, is to be taught in French schools as part of the regular curriculum. Ten years ago, however, its use was forbidden in the schools with the result that many children are now unable to speak properly with their own parents, who know no French.

GREASE SPOTS

To remove grease spots from clothing place a clean blotter under the spot and another one on top of the garment. Put a warm iron on the upper blotter and move it back and forth until the grease vanishes.

CLOSETS

Furs and silk are said to keep much longer and in better condition if they are hung in cool closets. So try to find the coolest spots for these particular garments.

Certain rules are well kept in mind if you would have a perfect sandwich as the result of your efforts.

- 1—Use a very sharp knife. 2—Cream the butter before spreading. 3—Most people prefer the crusts removed from the bread. 4—Sandwiches will keep nicely moist if wrapped first in waxed paper, then in a damp cloth. 5—For most sandwiches, day old bread is preferred. 6—For rolled sandwiches, very fresh bread is necessary. To slice it thin and even, heat the knife slightly. 7—Sandwiches require rather high seasoning. This is particularly true if the filling is a mixed one. Plenty of salt, pepper, mustard, Worcestershire sauce will make a piquant sandwich. 8—Do not let sandwiches in which lettuce is used stand too long. The lettuce wilts and the sandwich is a sorry thing. 9—Toasted sandwiches are delicious, and the bread may be toasted either before or after the filling is used, depending on the type of filling.

MAPLE NUT SANDWICH

1 1-2 cups maple sugar 2 tablespoons butter 2 tablespoons cream 1-2 cup chopped pecans. Method: Crush maple sugar to remove any lumps. Cream butter and add sugar until mixture is stiff. Add cream and enough more sugar to make a stiff butter. Add finely chopped nuts and spread on thin slices of buttered bread.

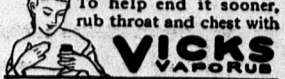
TOASTED TONGUE

SANDWICHES WITH JAM Butter slices of bread and spread half of them with a thin coating of mustard. Place a slice of cold, boiled tongue over this, and then spread with a teaspoon of any tart jam, rhubarb, plum or currant. Cover with a second slice of buttered bread and toast under broiler until delicate brown.

TIPS ON SENDING KIDDE TO SCHOOL

Many small children are experiencing their first days of school. It will be kindness both to the children and to many teachers in a kindergarten if mothers will bear the following points in mind. See to it that the child's clothes are all marked with his or her name. Teach the little one to put on his own coat, shoes and gloves—even if

Caught a Cold?



To help end it sooner, rub throat and chest with VICKS VAPORUB

A Morning Smile

RETOUR DISCOURTEOUS

The young couple were having a little quarrel, and she was accusing him of being a boaster. "You say you were a public speaker," said she. "Why, you couldn't speak to save your life!" "My dear girl," said he, "I have made lengthy addresses which have been taken down by reporters!" "Pooh," sneered she. "The only person to take down your address would be a policeman!"

LOOKING BETTER

An old farmer was moodily regarding the ravages of the flood. "Hiram," yelled a neighbor, "your pigs were all washed down the creek." "How about Flaherty's pigs?" asked the farmer. "They're gone, too." "And Larsen's?" "Yes." "Humph," ejaculated the farmer, cheering up. "Tain't as bad as I thought."

it cannot manage the shoe strings at first.

Provide self-help clothes as far as possible, large buttons to coats lightning fasteners to leggings, etc. See that the child has a handkerchief and somewhere to keep it. Don't send the child to school with a cold. It is the quickest way of spreading infection among a number.

Don't talk about the child's little idiosyncrasies to the teacher in front of the child.

Don't start asking the child a lot of questions as soon as he comes home from school. You are more likely to hear all about it if you possess your soul in patience. If stories are a little distorted at first there is nothing to worry about. If you are not really troubled about anything it is wiser to see the mistress yourself, without the child or else put a letter into the post, rather than give it to the child to take.

SALVAGING FOOD FROM CABAGE HEALTH MENACE

Describing the salvaging of fruit and vegetables from the garbage bins on the market square as a "health menace," London dealers will take immediate steps to put a stop to the practice. Dealers said that children pick through the piles or refuse during the day in search of bruised melons and other delicacies. Flies are thick on the garbage and vendors are afraid that the children, in some manner will become infected.

One man is said to have "done up" more than 200 bottles of catsup from tomatoes picked up at the market.

FOR EVENING

Helm shows a formal evening gown with a tailored jacket to be worn at dinner.

FALL WINDS

The winds that blow across the football field and the brisk breezes that put color in your cheeks as you ride along brick paths are excellent for your spirits and health, but unless you list a tissue cream as one of your best friends, are not especially good for your complexion. This is the season when skin needs protection in the daytime and special nourishment at night.

At night, after you have cleaned face and neck thoroughly apply a generous layer of tissue cream and using upward and outward strokes, pat it in with fingertips. Don't stop until some of the cream has been absorbed. Then remove with soft tissue. If your skin seems unusually dry or wind-burned, take off only the excess, allowing the surplus to remain on all night.

Before you start to a football game, take off old make-up, pat on tissue cream remove, apply skin tonic and fresh cosmetics. Remember that foundation lotion, powder and even rouge protect your skin from over-exposure to cold weather. Don't go without them.

If you are a liquid cleanser addict, better use one of a rather creamy consistency. If you use foundation cream instead of lotion, put it on with a cotton pad that has been soaked in skin tonic. This way, you get on even film from base of your throat on upward to your hairline. Put on cream rouge while the foundation is moist. Let it dry before your powder. Don't forget that lipstick protect the lips and keeps them from chapping. If, in spite of it, yours seems to get dry and rough, buy a colorless pomade and put it on over your regular lipstick.

RED-HEADED MEN.

Astonishing prescriptions are contained in a medical book published in London in 1669, once owned by William Penn, and recently presented to the Philadelphia College of Pharmacy and Science. One prescription requires as an ingredient "the carcass of a red-haired man (whose blood is thin and fresh therefore better), whole and sound, twenty-four years old, not dying of disease, but killed." The precise use of this "drug" is not mentioned. "This recipe probably originated hundreds of years ago," says Dr. Julius W. Sturmer, dean of science in the

Dorothy Dix

What Modern Woman Wants Career Instead of Fireside? Says it is up to Husbands to Make Home Pleasant Place

Expression of Appreciation on the Part of Husbands and the Same Interest They Show in Business Would Keep Women in Their Homes

Lots of modern women do not go domestic after marriage. The role of wife, mother and housekeeper does not satisfy them. They yearn for careers. They want to work outside of the home instead of in it. So we are confronted with the spectacle of hundreds of women, under no compulsion to earn money, who leave their children and houses to the care of servants while they devote their time and energy to running tea places, or setting up Ye Olde furniture Shoppes, or selling insurance, real estate or whatnot.

This is a great disappointment to their husbands, who dreamed of being met, when they came home at night, by a smiling wife with the incense of savory cooking surrounding her like a halo, instead of having to wait dinner for a tired and bedraggled woman, all frazzled out with business worries and anxieties, to drag herself in to an inefficient cook's conception of a meal.

These men consider that running a house and rearing a family is not only a full woman's size job, but that it is the job she contracted to do when she got married, and they want to know how to get wife back onto it and to doing the work that is really her lifework.

Nothing could show more completely how the social order has changed than that husbands should now be asking how to keep their wives at home. Thirty years ago it was the wives who were demanding to know how to keep their husbands tied to their own firesides. And the answer then invariably was: Give your husband at home what he seeks abroad. Make your home as comfortable and cheerful as any club. Give him as good food as he would get at a restaurant. Be as entertaining and amusing to him as any strange woman.

Well, what was sauce for the goose is sauce for the gander. No better advice for keeping a wife at home can be given than that which was offered to wives for keeping their husbands at home: Give wife at home what she seeks abroad. For men and women stray away from their own hearthstones for the same reason. Because the fire has gone out on them and they are cold and dead and cheerless.

Suppose, then, Mr. Husband, if you want to keep your wife a homebody, you try making home more interesting for her. Housework is dull and monotonous labor. It is sweeping floors that are littered the next minute. It is starting another meal before the last one is fairly eaten. It is ordering the same old beef and potatoes and onions and spinach off to school, doing a thousand chores that only take up one lobe of one's brains, and doing it with no one to talk to but an infant who says "ga-ga" when spoken to.

And often after a dull and lonely day the wife spends a dull and lonely evening with a husband who sits up like a dummy behind his paper and only grunts when she tries to talk to him. Can you blame a woman who lives that sort of drab existence for wanting to chuck it and get a job downtown where she will, at least, have movement and life around her and a chance to exchange a few words with an articulate human being?

Believe me, if husbands would try as hard to sell domesticity to their wives as they do a new streamline effect in automobiles to a customer, there wouldn't be so many women trekking out of kitchens into offices. Just a little pleasant conversation and a few of the good stories that set other people's dinner tables in a roar would do a lot toward keeping wives from hankering for the outside world where they would have some companionship.

Give your wife at home what she would get abroad. One thing would be appreciation. If she did good work, her employer would commend her for it. If she was faithful and loyal and devoted to her firm; if she worked overtime; if she devised new ways of saving money, she would be patting on the back and told how invaluable she was. But husband takes all of her labor and penny-pinching for granted and never remarks on her achievements except to criticize them. So it is no wonder she wants to change bosses.

And if your wife is young and pretty, away from home she gets flattery and love-making. She is made to feel that she is a woman and not a domestic utensil. Other men feel her on angels' food. Her husband stuffs dust and ashes in her mouth. So it is no wonder she wants to leave home to be a saleswoman in a confectionery. It is because husbands don't provide homemade bonbons for their wives that they nibble on forbidden sweets.

Finally, if husbands want to keep their wives at home, they must make the domestic job worthwhile. She mustn't be expected to work for her board and clothes and never have a dollar that she can spend as she pleases. She must have her pay envelope as well as the hired girl. It isn't enough for a man to say that all he has is his wife's. He must give her fair share of it if he wants to keep her from thinking of taking up stenography or going in for dress modeling.

So, gentlemen, if you want to keep your wives at home, make home attractive to them. Make marriage a grand career instead of a chore. DOROTHY DIX.

THE COOK'S CORNER

RICH TOMATO PICKLE

Seven pounds ripe tomatoes (skinned and cut in two), 5 pounds white sugar, 1 teacup cider vinegar, a 3-inch stick of ginger, 1 tablespoon each, whole cloves and all spice, put in a bag, 1/2 sticks cinnamon, small piece red pepper.

Method: Put salt over tomatoes and let stand overnight, next day drain off fluid. Add sugar, ginger (after cracking) spices and pepper. Cook between 20 and 30 minutes. Lift tomatoes, and boil syrup until quite thick. Add vinegar, boil a few minutes, pour over tomatoes, stirring syrup through them. Seal. About 5 pints.

Philadelphia College. "Red heads were scarce in southern Europe, particularly among the Romans. Any light-haired men were therefore very noticeable, and being usually from the north were considered barbarians or were slaves or captives in war. "Those who devised the prescription were doubtless careful that neither they nor their family should be called on to fill it. "The most drastic prescription apparently was the "blood of a young man taken in May," which was "distilled in a small glass still," but in case the young man could not be taken in May goat's blood was offered as a remedy. "The goat is a cheerful creature, swift of foot quick of hearing, and ravenous," adds the book, but nothing is said about the young man in the case being cheerful.

A cure which might prove expensive was made of rubies, "either drunk or hun around the neck." Among the virtues of this cure were those of preserving against the plague, evil dreams, and "frightful thoughts." It also "kept the baby safe."

THE GOOD OLD DAYS

Ladies wore bustles. Monday was washday. There were no flappers. Nobody had appendicitis. There was no traffic cop. There were no Bolsheviks. Everybody played croquet. Nobody worked but father. Men sported wry whiskers. Cream was five cents a pint. Ice cream was "iced" cream. Boys' shoes were copper toed. Nobody was ashamed to walk. No one was fined for speeding. Vitamin gauges were unknown. Saturday night was bath night. Milk shake was a popular drink. Widows' weeds were a cigarettes. Only little girls wore short skirts. Only small boys wore short pants. Doctors asked to see your tongue. Nobody was told, "This line is busy."

Neither men nor women played golf. Whiskey was fifty cents a quart bottle. The livery stable was the social circle. Farmers came to town for their mail. Nobody cared for the price of gasoline. Only lumberjacks rolled their stockings.

No one had to look for a parking place. Chickens all went to roost at sundown. Beer was five cents a glass including lunch. A good car set you back a whole nickel.

The shekrs all lived in Arabia or Turkey. Shows in the town hall came only so often. Paper and celluloid collars were popular. Food stuffs came in bulk not in packages. Women wore bathing dresses not undresses. Candles for the girl cost her fellow fifteen cents a bag. School teachers "licked" pupils good.

The boyish form was displayed only by the boy. Ladies used side saddles not the wheel road. Statistics were merely a mathematical study at school. There were days mostly—everything over at 10 P.M. No one had to listen to a saxophone.

Everybody went to church, or to sleep, on Sundays. Girls set their caps—not their kneecaps—for a man. Oyster suppers and church socials were twenty-five cents a throw. Moving pictures happened only at housecleaning time. Females all wore corsets—at least we think they did.

The hired girl drew \$1.50 a week and did the washing. They bobbed your hair only after they got you in jail. The melodies—not the radio supplied the family music. The family bible and family album were popular institutions. Everyone in the family took sulphur and molasses each Spring. They didn't have to hire a big husky man to teach the boys how to play.

The hired man got a dollar a day for "steer hours"—and earned it too. Ladies' clubs were the Ladies' Aid, Sewing Circle, and rolling pin. Milk was delivered into your pitcher from the dealer's tin measure. There was no crooner, except mother when she rocked her restless baby to sleep.

People used to arise and retire on the same day; now they retire and arise on the same day. Boys were boys and girls were girls, but nowadays, mother and grandmother are girls also. High flyers used to "take a drop" often, now they take off and take a drop only once. People took tonic when they were run down, now they usually take an ambulance or hearse.

The most prominent part of an attractive girl was the bustle and frill, now it's the bustle and thrill. Young people turned in at nine P.M.; now they tune in and don't turn in until the next morning. Man wanted but little here before; now it's the woman who not only wants it but wears it also. Girls were many worthy mentionables, and now they wear hardly anything worth mentioning. ers; women pedestrians trailing skirts did the job free and plenty. Father got most of his outdoor exercise with the family horse, the saw-horse and shank's mare. "Step-in" was merely an offhand neighborly invitation preliminary to a social glass or two or three. Ladies stockings were on general view only in the Dry Goods stores and on the family wash line. Mary's little lamb finally got into a stew, now Mary's little calf sometimes gets her into a "stew" too. The seven Sutherland sisters with their seven-foot long hair were the envy of womankind the world over. Daughters always helped their mothers to prepare dinner, but now they're not usually home even to help eat it. Mother used to put on more clothes when she disrobed to go to bed than her daughter now does when she dresses to go out. The right way of living lengthened many a man's days; nowadays the right-of-way living shortens many another man's days. Women, when fully dolled up, wore about twenty-nine pounds of clothing; now they display their charms in only a few ounces of "skin's."

SMART CLOTHES FOR THE HOME DRESSMAKER

Here's a jaunty sports type blouse for your fall suit. It's the smart simple type you'll love. It is Renaissance green plaided velveteen that goes so perfectly with a brown, green or a black suit. It also makes up attractively in lustrous satin crepe in gold, rust, purplish blue, etc. Rose, grapestone apricot, chamois, peacock blue, etc., are new smart shades in crepe silk that are much favored this season. This model would also be smart in wool jersey. Style No. 424 is designed for sizes 14, 16, 18 years, 36, 38, 40 and 42-inches bust. Size 36 requires 2 1/2 yards of 39-inch material with 1/2 yard of 39-inch contrasting for long sleeve blouse. Price of PATTERN 15 cents in stamps or coin (coin is preferred.) Wrap coin carefully.



No. 424. Size Name Street Address City State

COOKING VEGETABLES Most people will admit that summer vegetables are one of the greatest "treasures" of the year. They are easy to cook if you know how, but may be quite spiffy for the want of a little knowledge. New Potatoes.—For instance new potatoes should be scraped very gently, putting them straight into cold water as each one is finished. For cooking, put into a saucepan of boiling water, with a little salt and a sprig of mint; cook gently for 20 to 30 minutes. Drain off the water and remove the mint, put 1 oz. of butter (for 2 lb. of potatoes), into the saucepan and shake over the gas to coat the potatoes all over. Turn into a hot vegetable dish, and sprinkle with very finely chopped parsley. Carrots.—Prepare the young carrots by scraping them carefully, then boil in water with a little salt. It, until tender, drain them well. Melt a piece of butter in the saucepan and toss the carrots in it. When thoroughly hot sprinkle with chopped parsley and serve them, standing upright, in a hot dish. Mashed Turnips.—Even young turnips need to be peeled fairly thickly; put them into boiling water with salt and cook them gently, with the lid on the pan, skimming as they require it. When tender drain well and mash, add butter a little cream salt and pepper and pile in a hot dish. If very moist it improves the consistency and the color to shake in a little flour, allowing a short time for it to cook afterwards. Broad Beans.—Almost more than any vegetable broad beans need to be young and fresh; then they are one of the best. When shelled put them into a saucepan of boiling water with salt and boil them quickly, uncovered, until tender, then drain well and serve in a hot dish coated with a good parsley sauce, that is a sauce in which neither the butter

nor the finely chopped parsley are stunted. For those who do not like take long, but they must of course, be reheated. Green Peas.—Shell the peas, looking them over carefully, then wash them. Put into a saucepan of boiling water with a sprig of mint and a lump of sugar, bring to the boil again, remove the scum, and cook very gently uncovered, for 15 to 20 minutes. Drain them, remove the mint, and put back into the pan with a good lump of butter. Serve in a hot dish. The French fashion of serving peas and young carrots, cut into cubes, is a very good one and looks very attractive. They should be cooked apart and mixed before putting into the dish. When peas begin to get old, the best way to cook them is in a saucepan well-coated with butter and with a covering of lettuce leaves. No other water should be added except what is clinging to the lettuce leaves and there should be a sufficient amount of butter to prevent burning. Cook very slowly uncovered, with the lid on until tender. Anyone who has not tried this way of cooking old peas will be surprised at the result. Plainly before they will never get tender.—R.

424

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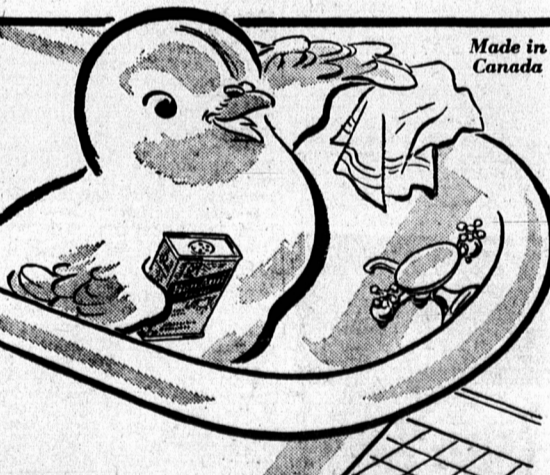
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