

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

Of What Use is a Husband? Dorothy Dix Lists Chief Virtues to Wives What Good is a Husband? — Why, He Puts Mrs. Before a Woman's Name, Provides the Reason for a Show Wedding and a Home and Gives Her a Bona Fide Grievance and Object of Reform

A woman who signs herself "Cynical Spinster" asks: "What's the good of a husband, anyway?" Well, of course, there is the old story about the widow who never missed her husband when he died because she still had a parrot that swore, a chimney that smoked and a cat that stayed out at nights. Still, and for all that, there are many things about a husband that make him worth his board and keep and a desirable household ornament.

Perhaps the chief virtue that a husband has in the eyes of the majority of women is that he keeps a woman from being an old maid and enables her to put those sacred letters MRS. before her name which she covets more than she does all of the alphabet handed out by colleges. The possession of a husband, no matter what a poor, weevily, moth-eaten specimen of the genus he may be, saves her face among the matrons and protects her against their insulting sympathy. She, too, is of the elect.

Since few wives bear the outward and visible signs of having drawn the head prize in the matrimonial lottery, it is not easy to see why women are so anxious to marry. Nor, since marrying is a trick that any female mason can perform with her eyes shut and one hand tied behind her, is it apparent why women regard it as the chief accomplishment of their lives. But the fact remains that as a sex women regard being old maids as a sort of disgrace and feel that it shows that they lack pulchritude and attractiveness. Hence husbands are necessary to save distressed damsels from the fate they dread worse than death.

Another thing a husband is good for is as a justification for a show wedding. Of course, nobody ever notices him and probably he wouldn't be missed if he wasn't there, but custom and convention demand him as one of the props and there couldn't be any performance if he wasn't among those also present.

From the time every little girl can think at all she begins planning out her wedding and deciding on how many bridesmaids she will have and what sort of dresses they will wear and the length of her own veil and white satin train and her whole life would just simply be nothing, I mean nothing at all, if some obliging youth didn't come along and help her to realize her dreams.

Then a husband is necessary for the making of a home. Inasmuch as all that most men do in their homes is to knock things and drop cigarette ashes on the floor and growl over the bills, it looks as if they could be easily dispensed with. Such, however, is not the case.

Somehow it takes a man to give flavor to a home and put some pep into a woman's housekeeping. The homes of widows and old maids seem always to have a flat atmosphere, no matter how much period furniture and Oriental rugs they have in them, and it is notorious that lone women are nearly always half-starved, because they don't think it worth while to get up a good dinner unless some man is to eat it.

A husband is also useful because he furnishes a woman a victim who can't escape her upon whom to work out her reform complex. That saves the balance of us the few liberties we have left, for every woman thinks that everything she doesn't like to do is wrong and everything she likes to do everybody else should be forced to do by law, but through a merciful provision of Providence this mania is generally diverted toward changing her husband's manners and grammar and habits and food and politics and religion. You will observe that virtually all reformers are unmarried women and men with lady-like tendencies.

A husband is well nigh indispensable as a source of secret sorrow, without which no woman is really happy. Every woman has to have a trouble even if she has to manufacture one out of whole cloth, but if she has a husband she has a genuine bonafide grievance right in her hand. If he drinks or steps out nights or has an eye for pretty flappers, she has something to weep over and talk over with Mother and the girls and her best friend and that justifies her in her own eyes in going on an orgy of self-pity. And falling all else she can always have a husband who doesn't understand her, whereas the poor, unfortunate spinster is simply debarré from the martyr role.

A husband is also priceless as a standing excuse, and what those unlucky women do who have no one to blame things on, I'm sure I don't know. When a woman says that she will have to ask her husband if she can do this and so, every woman knows that she is framing up an alibi. "The plans for your club sound perfectly fascinating, Mrs. Smith, and I would just love to join, but my husband is so old-fashioned he is opposed to women's clubs except, of course, bridge, which isn't a club, is it?" "I'd love to subscribe to your fund for the Hospital for Disabled Cats, but I will have to ask my husband." And so on and so on. Alas, for the old maids who have no husbands to whom they can send out SOS calls in time of need.

And husbands are a post-graduate course in psychology and higher mathematics and salesmanship and diplomacy. No woman who has ever been married but is the wiser and broader, a more tolerant and a more tactful woman for the experience. And husbands are useful as bill-payers. They are certainly handy to have around the house on the first of the month. Every woman who has to earn her own bread and butter envies her sister who can sit back pretty and let George do it. And a nice, house-broken husband makes the loveliest sort of a pet. He is far superior to a pom or a canary bird.

And sometimes a husband is so kind and gentle and understanding that he is good for that heart hunger that gnaws at every woman's vitals and he feeds his wife on the love that is manna for her soul. DOROTHY DIX.

Made from Sweet Pasteurized CREAM! BAUMERT Cream Cheese BAUMERT FOR EVERY TASTE Plain Cream Roquefort Cream Rellish Cream Pimento Cream Pineapple Cream

Serving Sandwiches On All Occasions

This is the height of the sandwich season—if anything is universally useful as the sandwich even is said to know the limitations of a season at all! With picnic, lunch or tea in the garden, excursions of all kinds on the tapis all the time, the making of good and suitable sandwiches is a thing the house-maker has to face frequently; sometimes the plans are made well in advance; again, the need is one of the very moment.

This list of fillings will prove so useful to the chronic sandwich-maker, that it will be worth keeping conveniently handy, and many of the materials suggested are those that can be kept available, and ready to meet the call whenever it comes.

There are many ready-to-use aids for the sandwich-maker on the market these days. There are pastes of meat, fowl, fish—delicious mixtures. There is canned chicken in varied forms—sliced delicately, canned in pieces for chopping, or made already into sandwich paste. Then there are delicious mixtures that have a salad-dressing base; and others that have the piquancy of a top-hot chili sauce. Add to these the sardines, shrimp, lobster and other tinned fish, the eggs that can so quickly be scrambled (maybe with a touch of chopped bacon) or even hard-cooked, all the bits and bobs of your refrigerator that, if you have "the sandwich slant," can be pressed into such telling service—and the task of raising to any such occasion is really not a hard one.

Sandwich Sauce

Chop meat very fine; season with salt, pepper and any suitable condiment, etc., and spread between thin slices of buttered bread.

Beef with salt, pepper, a dash of Worcestershire, horseradish or mustard sauce; onion juice if liked.

Lamb with salt, pepper and tomato sauce, catsup, mint sauce, chopped capers or tart jelly.

Pork with mustard pickle or English mustard and spiced apple.

Veal with pepper, celery, salt and chili sauce.

Ham with mustard pickle or English mustard and mayonnaise. Or chop and mix with tongue, egg or mayonnaise.

Bacon, crisply fried or broiled, between slices of brown bread a touch of orange marmalade on one side.

Chicken with pepper, salt or celery salt, cream sauce or mayonnaise; add ground nut meats, diced bacon, chopped celery, peppers.

Chicken Salad—Fill into crisp scooped-out and buttered rolls, or tiny puffs made with choux paste; or put between buttered slices of bread or hot toast.

Fish with salt, pepper, lemon juice, vinegar, piquant sauce.

Hot meat with gravy, between slices of hot toast.

Salmon, sardines, tuna fish or cold left-over fish, mixed to a paste with salt, pepper, lemon juice or vinegar or piquant sauce or salad dressing.

Caviar, seasoned with lemon juice.

Shrimps, chopped very fine, mixed with melted butter, salt, pepper, lemon juice and Worcestershire sauce.

Anchovies, rubbed to a paste, with equal quantity chopped olives.

Shredded lettuce and French or Thousand Island dressing.

Olives, chopped and mixed with mayonnaise.

Cucumber, sliced thin, soaked in vinegar if liked; salt and pepper.

Tomato, sliced thin, sprinkled with salt, pepper and vinegar.

Hard-cooking egg, seasoned, moistened with cream or salad dressing; or mixed with chopped ham, bacon or tongue; or egg may be scrambled.

WEAR LONG GARTERS

Round garters interfere with circulation. Many physicians say that they cause broken blood vessels. Therefore, the long garter is safer and healthier, as a rule.

Stockings should be washed in luke warm water and soap or soap flakes just as soon as they are removed. Never wear a pair twice without washing them. A half hour's wear turns a clean pair into a soiled pair.

If the feet of your hose are large enough—but not too large; if the legs are long enough—but not too long; and if the stockings themselves are scrupulously clean, you will travel the road to beauty in much greater comfort.

She Shouldn't be Tired

No energy... circles under her eyes. Hints would only try Lydia E. Pinkham's Vegetable Compound in tablet-form, she could be strong and happy again.

Pancakes

I will make no bones about it. In this little article I am going to do all I can to uphold the name of pancakes, or at least hot-cakes, griddle cakes or what you like to call them. Of course pan cakes and griddle cakes are quite different things really. The pancake being cooked in a frying pan with considerable grease while the griddle cake is cooked on a griddle with but a fine film of grease over the griddle.

In an endeavor to uphold the name of pancakes I start at a disadvantage. In fact I start with two disadvantages. The first is that I know dietitians have legitimately condemned the pancake as poor food. Secondly, I am a male individual and am trespassing from my appointed realm.

As a boy I always thought of pancakes as a food for Shrove Tuesday alone, and I can still taste the lemon and sugar coated cakes Grandma used to make. Also there was the excitement of turning the cakes by flipping them in the air. I often think of these things here now in the backwoods where I have had to eat pancakes at least once a day for the past ten years. Pancakes and Shrove Tuesdays have lost a lot of their significance to me. I still like pancakes but in quite a different way than I used to and they are a different type of cake than the ones I used to know. They are the Buckwheat griddle cakes—in my estimation the elite of the pancake world!

I no longer delight in tossing the pancakes. We don't do it that way, but I do like to come in from the woods in the evenings and as I round the shelter belt, to smell the first batch on the stove just beginning to send out their aroma. I like to slip in and get washed as quickly as possible then get a chair and a knife and relieve the pancake cooker of her job. I like to round off the plate just to the fullest capacity; carry them in triumph to the table and just simply 'dig in' with everybody else. The stove warms me up; the cooking of the cakes just gives my stomach the finishing touch of preparedness for the evening meal.

Buckwheat is essentially a pancake flour, in any other form of food it takes an inferior aspect. On the griddle it is verily the king of flours. The batter splashed onto the griddle steams a minute, then little holes form all over it; flipped over it displays a rich brown hue, with stripes of darker brown radiating from the central darker still spot where the batter first hit the griddle. It is a sight for hungry eyes indeed. With a little maple syrup or molasses they outclass the lemon coated affairs of Shrove Tuesday completely. What would not taste nice with lemon and sugar anyhow? And think of the ingredients used in those pancakes. The batter was as rich as cake batter. They out to be good. The buckwheat cakes need have but yeast, water, flour and a little soda to be as good as they can be made. The good buckwheat cake is turned just as the psychological moment when it is, so to speak half done; and the two sides will each have an equal amount of cooking. It is ruinous to cook a cake too much on one side. The last side will dry up yellow and hard, if this error is made.

There are two chief varieties of buckwheat: Smooth and Rough. The Smooth variety is shiny, black in appearance, while, the rough buckwheat is brown and slightly smaller in size—that is the kernels. The smooth buckwheat makes a flour more resembling wheat flour than does the rough buckwheat. It is a poor yielder however, in the ordinary run. It favors a wet year and wetter ground than rough.

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For The Cook

HAM BAKED IN CREAM GRAVY

Large slice of smoked ham. 1 1/2 tablespoons fat. 1 1/2 tablespoons butter. 2 tablespoons flour. 1 teaspoon sugar. 1/4 teaspoon plain mustard. 1 to 1 1/2 pints milk.

The ham should be one-half to three-quarters of an inch thick. If it is very salty, cover with cold water and soak for one hour. Then dry with a cloth. Otherwise proceed without soaking. Put the fat into a heavy frying pan and when hot put in the ham and brown thoroughly on both sides; then pour off the fat. Put the ham to one side of the pan and then cook the flour in the butter until quite brown. Mix the sugar and mustard in one-half cup of milk and pour over the ham. Cover and let it simmer slowly one and one-half hours, turning the ham occasionally. Add milk from time to time, keeping the ham nearly covered with it.

Upset Stomach

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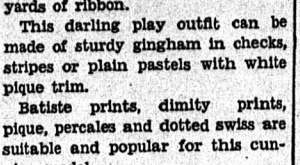
Dr. Williams' BABY'S OWN TABLETS

MISTAKES

A life is great not by the measure of few mistakes, but by splendid mastery over all mistakes.

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How YOU thrilled in the certainty of your lasting loveliness—heightened by the clinging, velvet-texture of Pompeian Beauty Powder. As his eyes caressed you, how thrilling to know that a touch of Pompeian Rouge had kept for you the girlish flush he loved. Be sure always use Pompeian. You may pay more for beauty preparations but you cannot buy better than the NEW



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Skirt Lengths

The style world is waging a battle over skirt lengths this summer. "Day skirts shorter than last season," is one couturier's answer to the controversial question, while another advocates models longer than those displayed last winter. Daytime skirts a half inch or an inch shorter than the winter length are the choice of a number of smart Parisians, however, who have further taken matters into their own hands by adjusting their hemlines to suit their figures.

A Morning Smile

"Think of the golden moments you have wasted playing bridge," said the serious friend. "Yes," replied Miss Cayenne, regretfully, "besides a lot of silver coin and paper currency."

WHAT'S IN A PINCH?

Many a tasty dish would be just a little tastier, and many a sad stew would be just a little less sad if cooks would make some effort to standardize their "pinch," said Max Worder, Assistant Victualling Superintendent of the Canadian National Steamships in a recent issue of hints to housewives.

Mr. Worder advises all cooks to measure their fingers and weigh their "pinch" capacity so that a "pinch of salt" or a "small pinch of cayenne pepper" will become terms with some meaning. He says the former amount should be a quarter of an ounce and the latter a sixteenth of an ounce.

"Is that your college diploma you have framed there?" "Well, it's a sort of diploma. It's a worthless stock certificate showing that I've been through the school of experience."

holstery. Light beige with a slight gray cast is the favorite color, a sheer weave or a fine net weave has produced new interests in the most popular effect.

Ethel Clayton is lovelier than ever LUX Toilet Soap 10c ACTUALLY growing more attractive every year! Look at these pictures—they tell you plainly that it is possible to keep youthful charm, to grow lovelier, through the years. If you know the secret. Ethel Clayton does and she says: "No woman need fear added years any more—if she knows how to take care of her appearance. A young-looking skin is absolutely necessary. For years now I have used Lux Toilet Soap and I think my complexion is younger looking than it was years ago." 9 out of 10 Screen Stars use it This is Ethel Clayton's secret of complexion beauty—such a sure and simple way to guard and keep youthful charm! It is Hollywood's favourite beauty insurance. Of the 694 important Hollywood actresses, including all stars, actually 686 use fragrant Lux Toilet Soap regularly. It is such a favourite with them that it has been made the official soap in all the big studios. Lux Toilet Soap is so gentle—so beautifully white—that no other soap can rival it.