

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

What Men Dislike in Girls

**Dorothy Dix**

Suggests Need for Caution

## No Man Likes a Girl Who is Hard-Boiled or Mannish, or Who Paints Her Face Until it Looks Like Nothing Human; Nevertheless, He Can Forgive a Girl for Everything Else But Hinting

"What do you dislike in girls?" I asked a group of young men the other day. "Well, the thing that repulses me at sight is long fingernails," said one young man with a shudder. "I mean these long claws that some girls affect. Of course, women are sort of catty anyhow, and when a girl's hands end in long, sharp fingernails she looks as if she had reverted to type and wasn't three lays from the jungle. I always think I would hate to be her husband, for I'll bet that in any little family fight she would scratch him up good and proper."

"The thing I hate in a girl is for her to paint herself up until she looks like nothing human and especially for her to put on lipstick until her mouth resembles a raw cut of butcher's meat," said another boy. "There used to be an old song that said 'the lips that your wine shall never touch mine.' Believe me, I would like to substitute a modern masculine version, which would say 'the lips that are greasy don't please me.' It makes me positively seasick to get a mouthful of lipstick every time I kiss a girl."

"Now I am not opposed to the use of cosmetics. Heaven forbid! I think it is a noble and a kindly act for every woman to make herself as easy on the eyes as she can and if nature hasn't bestowed upon her a peaches-and-cream complexion, it is her solemn duty to buy one at the drug store. There is no virtue in a shiny nose nor a sallow skin, but when a girl starts to make up, why does she bung the job?"

"Why doesn't she learn to do it artistically? Why doesn't she regard her face as a canvas upon which she is painting a beautiful portrait instead of a barn on which she is slapping as much paint as it will hold? Every time I see one of these girls who look as if a drunken sign painter had assisted at her toilet I pass her up. I wouldn't like to spend thirty or forty years breakfasting with a lady with the make-up of a clown."

"The thing that I dislike most in a girl," said another, "is when she appears in public in these new-fangled futuristic pajamas. I want to turn my head away and weep and tell her to hie to some quiet place and read a few chapters of Mr. Froude and find out why she is trying to make a man of herself."

"The prettiest woman in the world looks like a figure of fun in men's attire. The Venus de Milo herself would look like a beet in breeches, and the funny thing about it all is that when a woman dresses herself up like a man she never manages to look like a gentleman. She always looks like a tough. Men's clothes are ugly at best, drab, tubular garments, with no lovely soft color to flatter the wearer, no folds or draperies to hide a defect, and why girls are so hell-bent on swiping them is a mystery of feminine psychology that nobody can explain. Unless they have that sort of complex."

"My objection is based solely on the artistic side of the question and has nothing to do with modesty. In fact, I consider breeches the most modest garb a girl can put on and one that would be the best protection against the attentions of men. I can't imagine a man making love to a girl in pants any more than he would to any hobbledehoy boy."

"The thing I don't like about a girl is for her to be hard-boiled," said another young man. "I know the modern girl considers it smart to be sophisticated and to have heard all there is to tell. If she has any illusions left she hides them as carefully as she would a physical blemish. She has thrown belief in God and family affection and respect for the conventions into the discard, and she would sooner be caught stealing than crying."

"I know girls who boast about how much liquor they can drink and how much money they lost at poker and who tell stories that raise the hair on my head and who announce that if they ever bother to go through the antiquated and outmoded marriage ceremony they have no idea of sticking to it if they happen to lose their taste for their husbands."

"Now, I don't believe that many of these girls are as red as they paint themselves. I think they adopt this pose of being hard, bitter, worldly wise

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women because they think it makes them stand out from the crowd, or because they think it is fascinating to men. And I always feel like giving them a good shake and knocking their silly little heads up against a wall until I beat some sense in them and telling them that there isn't a man in the world whose ideal is a hard woman; it is a soft one. Not a woman who is black with vice, but one who is white with purity.

"No matter what a man is himself he wants a wife who says her prayers at night. He wants a wife who is tender and sympathetic, and he wants a wife who is marrying for keeps and who hasn't one eye on the divorce court as she walks to the altar."

"The thing I hate in a girl is for her to high-hat me and make me feel small and cheap," said another young man. "The thing I hate in a girl is affection," said another.

"The thing I hate in a girl is for her to telephone me during business hours where I work and try to make dates with me" said another. "The thing I hate is for a girl to be a gold-digger," said still another boy.

"So say we all," chorused the group. "You can forgive a girl everything else but hinting."  
DOROTHY DIX.

## Cookies With A Christmas Flavor

Every pantry shelf has its "jar for cookies," but the trouble is to keep that jar filled, and to have as many varieties as possible. At this time of the year, one starts to think of "cookies" with that Christmas flavor, and below are offered a few suggestions that ought to satisfy that very thought:

**St. Nicholas Filled Cookies**  
Half cup butter, 1-2cup brown sugar, 1-2 cup molasses, 1 well beaten egg, 4tablespoons sour milk, 3 cups flour, 1 teaspoon baking powder, 1 teaspoon soda, 1teaspoon cinnamon, 1-2 teaspoon nutmeg, 1-2teaspoon cloves, 1-2 teaspoon salt. Filling: 1-2 cup honey, 1-2 cup chopped nuts, 1-4 cup cocoanut, 1 teaspoon flour.

Cream the butter and sugar, add the molasses and well beaten egg and milk. Sift the flour, soda, baking powder and spices all together, and sift them again into the liquid mixture. Roll the dough out thin and cut with a rather small cookie cutter. Spread half the cookies with the filling given above, and put the other half of the cookies on top of the filling. Crimp slightly with a fork and put them into a quick oven for fifteen minutes. If the dough seems sticky at rolling, it may be set in the refrigerator for an hour or so. This relieves the difficulty almost entirely. It is essential to use a small cutter on these cookies, since the dough spreads considerably in cooking.

**Baked Chocolate Drops.**  
Half a pound of sweet chocolate and half a cup of condensed milk are placed in the top of a double boiler to blend and melt. When the chocolate is well softened take the pot from the fire and stir vigorously until the two substances are well mixed. Then add one cup of shredded moist cocoanut and one cup of finely chopped dates. Stir them in well. Drop the mixture by teaspoons onto a buttered cookie sheet and place them in a slow oven. Five

minutes is sufficient cooking time. Don't overbake these delicate little bits. It spoils them completely.

**Date Bars** are popular wherever there is a cookie jar, so we can scarcely expect to do anything startling new in that line. A varied technique, a new motion as to what flavoring tastes best with dates is here given.

**Date Bars.**  
One and three-quarter cups flour, 2teaspoons baking powder, 1 cup nuts, 1 cup dates, 1 cup sugar, 1-4 teaspoon salt, 3 eggs, not beaten, 1-2 cup cold water, 1-4 teaspoon grated lemon rind, 1 tablespoon lemon juice. Beat the eggs and sugar until light and thick. Add the lemon juice, water and rind. Mix, add the rest of the ingredients, flour, nuts and dates. Beat well together and pour on a greased cookie sheet. Bake in a moderate oven for 15 minutes, remove from the stove and slice in bars three inches long and one inch wide. While the cookies are still warm roll them in powdered sugar.

**Maple Hermits.**  
Three-quarters cup maple sugar, 1-1-2 cups flour, 1 tablespoon milk, 1 teaspoon cinnamon, 1-2 cup butter, 1 egg, 1-4 teaspoon cloves, 1-2 teaspoon soda, 1-2 cup currants. Beat the butter to a cream, gradually add the sugar and spices, beating them in well. Add the milk and the well beaten egg. Sift the flour and soda together and blend them with the cookie mixture. Roll to half an inch thickness and cut either in rounds or squares. Cook in a quick oven 12 minutes.

**Orange Cocoanut Jumbles**  
Orange cocoanut jumbles are tiny, delicate little cakes suited more to teas and bridge luncheon parties than to the voracious consumption of the family at large. But if one cookie-making must do for both, we suggest that the cook drop the party cakes from a teaspoon and the family

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supply from a tablespoon. In both cases there must be plenty of room between cookies, two inches at least, for it is the nature of this delicacy to spread until it is almost flat.

One-half cup butter, 1 cup sugar, 2 eggs, 1-3 cup orange juice, 1 teaspoon lemon extract, 1 teaspoon grated orange rind, 21-2 cups flour, 2 teaspoons baking powder, 1-4 teaspoon salt, 1 cup shredded dry cocoanut. Cream the butter and sugar, add the eggs and beat until the mixture is thoroughly smooth. Add the orange juice, lemon extract, orange rind and the dry ingredients mixed and stirred. Add the cocoanut last, stir it in and drop the dough from the tip of a teaspoon, allowing two inches between each cookie.

**Filled Scotch Sticks.**  
One and one-half cups flour, 1-4 teaspoon salt, 2 teaspoons baking powder, 1 cup rolled oats, 1-2 cup shorting, 1-2 cup brown sugar, 2 tablespoons milk or water, 1-2 teaspoon cinnamon, 1-4 teaspoon nutmeg. Filling: Cook one and a half cups pitted dates with 3-4 cup of water and three tablespoons orange and lemon juice mixed in the top of a double boiler until the mixture has the consistency of marmalade. Remove from the stove and cool while the cookies are being prepared. Mix and sift the flour, salt and baking powder. Cream the shorting and add the sugar gradually. Add the liquid stir and add the spices the oats and the flour. Mix thoroughly and divide into two parts. Roll one half on a lightly floured board to form an eight or nine-inch square and lay it in a buttered and floured cake pan near the same size. Spread the date filling evenly over the dough, roll out the second half of the dough

and lay it over the filling. Bake in a moderate oven thirty or forty minutes, remove from fire and cut into sticks immediately.

**Chocolate Robins.**  
One and one-half square of bitter chocolate, 1-2 cup butter, 3 eggs, 1 cup sugar, 1-2teaspoon baking powder, 3-4 cup flour, 3-4 cup nuts, 1-4 cup chopped dates, 1-2 teaspoon salt, 1-4 teaspoon cinnamon. Melt the chocolate over hot water with butter. Beat the eggs, add the sugar and then the melted butter and chocolate. Sift the flour, baking powder, salt and cinnamon together and add them to the first mixture. Last fold in the nuts and fruit, spread the dough on a buttered baking sheet and place in a moderate oven for fifteen minutes. Cut in squares.

**CANADA HOUSE IS COSTLIEST DIPLOMATIC ESTABLISHMENT**

OTTAWA, Dec. 9.—The office of the high commissioner at London is the most expensive of the diplomatic establishments which Canada maintains. The vote for the current fiscal year, 1930-1931, was \$117,260, a sum exactly similar to the vote for the previous year. In 1929 it was \$10,000 less. This sum includes all salaries contingencies and current expenses. The legislation at Washington presents an annual bill of \$100,000, while Paris and Tokyo come a little cheaper at \$80,000 apiece.

Two-thirds of the cost of the London establishment in the past has been salaries and wages, the average bill recently being as follows: high commissioner's salary, \$12,000; his secretary, \$7,000; his permanent

## Make Some Hot Biscuits Today!

Make a dozen delicious biscuits this way. Sift together twice, 2 cups Purity Flour, 2 tpsns baking powder, 1 tspn salt. Cream 1 tpsn each of lard and butter and mix with the dry ingredients, using the tips of your fingers. Add 3/4 cup each of milk and of water, mixing with knife until you have a very soft dough. Pat out lightly on mixing board until 3/4-inch thick. Cut out and bake in hot oven for 15 minutes.

These biscuits—made with Purity Flour—will keep moist for several days and may be re-heated without getting dry.

**DELICIOUS SAUSAGE ROLLS.**—can be made from the above dough, but use half the shortening. Roll to about 3/4-in. thick, cover sausages and bake 25 minutes, or until brown, in hot oven (450°).

**MEAT PIE COVERINGS** using same dough are extra tasty.

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