

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

What the Fashionable are Wearing
Illustrated Dressmaking Lesson Furnished
With Every Pattern
 By Annette Worthington



The princess slip is indispensable in smart woman's wardrobe to wear with the new slim silhouette frocks. Its moulded line hugs the figure to

well below the hips where it starts to widen so as to have a comfortably full flaring hemline.
 Its unbroken line from shoulder to hem does away with any conflicting lines to the outer garment, that entirely runs an otherwise perfectly charming appearance.

It's easily made! A few seams to join. The hem may be finished with picot-edge or binding.
 Style No. 2668 may be had in sizes 14, 16, 18, 20, 22, 24, 26, 28, 30, 32, 34, 36, 38, 40 and 42 inches bust. Size 36 requires 2 1/2 yards of 35-inch material with 2 yards of binding.

It's very French in flesh colours crepe de chine with pale blue binding at neck, armholes and hem.

Pattern price 15 cents in stamps or coin (coin preferred). Be sure to fill in size of pattern. Address Pattern Department. Spend 10c to save \$10. How? By ordering a copy of our new Fall and Winter Fashions. It gives the answer to the often asked question, "How does she do it?". For it shows how to dress up to the minute at little expense. You can save on every dress and save on the children's clothes too. That means more and better frocks for you and yours. Order your copy now. Just enclose 10 cents in stamps or coin and mail with your name and address to Fashion Department.

No. 2668. Size
 Name
 Street Address
 City State

Baby's Colds
 Best treated without dosing—Just rub on
VICKS VAPORUB
 FOR COLDS OF ALL THE FAMILY

Etiquette

By Roberta Lee

Q. Is it proper when stirring tea or coffee to stir with a determined air, and for some length of time?

A. No; one or two quick stirs will sweeten it.

Q. What should a bride give her attendants as a memento of the occasion?

A. A bracelet, a charm, or a dainty pin.

Q. When one is unable to accept a formal reception invitation and does not send in his card to arrive on the day of the reception, what does it indicate?

A. Ignorance of social laws, or an intended discourtesy to the hostess.

For The Cook

ROLLS ARE ALWAYS POPULAR
 —TRY THIS RECIPE

HOME-MADE ROLLS

1 cake compressed yeast.
 3/4 cup lukewarm water.
 2 1/2 tablespoons butter, melted.
 2 tablespoons sugar.
 2 teaspoons salt.
 2 cups milk, scalded.
 7 1/2 cups bread flour (about).
 Soak yeast in 1-4 cup lukewarm water. Add melted butter, sugar and salt to milk heated to the scalding point. The liquid should be cooled to about 86 degrees F. (which is not quite lukewarm). Add yeast and mix thoroughly, then add flour until dough is stiff enough to knead.
 Knead vigorously for ten minutes or until the dough is not sticky, is elastic and has a satiny surface. In a warm place (about 85 degrees F.), free from draughts of air, let rise for about one and one-half or two hours. If the dough recedes when the hand is thrust into it, it is ready to punch. This means to fold the dough over two or three times and allow it to recede as much as it will.

Cover and let it rise again for fifteen or twenty minutes. Pinch off even-sized balls for rolls, or roll out and cut with a biscuit cutter. Shape in any desired way, place on an oiled tin and let it rise in a warm place, preferably a closed container that has a pan of warm water on the bottom to supply steam and keep the outer surface of rolls moist.
 Let rise until bulk has increased about two and one-quarter times. This will be accomplished in forty to forty-five minutes if the temperature of rising is around 90 degrees F. Bake in a 425-degree F. oven (hot oven). Total time of making and baking should not require more than four hours. Yield, three dozen rolls.

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Why Do Women Crave Pity? Deplores Feminine Yen for Martyrdom

Dorothy Dix

Isn't It Odd to What Lengths Women Will Go to Get Pity?—If They Have No Just Cause They Invent One, And if Others Won't Pity Them They Pity Themselves.

Why have women a morbid yearning to be pitied? Since pity always involves a certain condescension of the pitier toward the one who is pitied—a recognition of the fact that the poor unfortunate creature with whom one sympathizes is less fortunate than one is oneself—it would seem that a woman with any self-respect and pride would resent pity as a deadly insult. Such is far from being the case, however, she simply laps it up and begs for more and she will go to as shameless lengths to get more as a drug addict will to get cocaine or morphine.



Back of nearly all of the walls of women at the hardships of their lot is this curious longing to be pitied. Take the case of the working woman as an example. In reality the average woman likes to work outside her home. She enjoys doling herself up and going down to the store or office in which she is employed. She likes seeing new people; the barter and chattering of selling goods; the delight of handling beautiful and delicate fabrics and fine feminine fripperies; the orderly routine of the office. The sense of independence and the handling of her own pay envelope thrill her to the marrow of her bones.

But just about one woman in a thousand will admit to liking her job and to having the time of her life earning her own living. The other 999 pull a long face and moan over the hardness of their lot because they are poor working girls.

Actually they are not sorry for themselves. They realize that they are having a better time, more fun and more beaux than the rich girls have who sit at home and wait for a stray man to happen to stroll their way, for they are down in the places where men abound and they have first choice at the go-getters and hustlers. Nonetheless, they feel that they have to put up their whine for sympathy. But why they wish to be pitied instead of envied Heaven alone knows.

It is woman's insatiable appetite for sympathy that explains why so many wives endure the martyrdom of unhappy marriages. All of us know women who have put up with drunken and brutal husbands for years, and we have wondered why they did not leave them. All of us know wives who support trifling, no-account husbands who are so ungrateful and abusive that they are like snarling dogs which bite the hand that feeds them, and we have marveled that their wives did not chuck them out and lock the door behind them.

All of us know women who come and weep upon our breasts and tell us that they are married to men so surly and ill-tempered, so stingy and hard, that they make their lives a purgatory on earth, and we have lain awake at night speculating over why they stuck at it.

The simple explanation is that they were amply repaid for whatever woes they endured by the pity they evoked. The sympathy their pathetic fates called forth was a sweet morsel that they rolled under their tongues and they wouldn't have traded off their drunkards or their loafers or their grouches for the model husbands of the community.

For the woman with a real bona fide A-1 grievance that everybody recognizes at sight as a genuine grievance, and that calls forth the public sympathy, has a never-ending source of bitter pleasure that gives her a kick she never gets out of any mere placid, everyday happiness.

Nor does this avid appetite for pity satisfy itself on the sympathetic handout we give to those women who have really made unfortunate marriages and have cruel husbands. It causes the women who have nothing to complain of to make a bid for our tears also.

Women who are married to generous, kind men who are good providers; women who have lovely homes and ride around in limousines and wear imported frocks and who live on the fat of the land, are forever bemoaning their destinies and appealing to us to pity them because their husbands are business men instead of poets, or because they have magenta longings that their husbands do not share, or the aura of their husbands' souls doesn't match theirs, or because of some other tom-foolishness.

The extent to which women will go in their mad desire to be pitied finds its fullest illustration in the fact that they will even sacrifice their children to it. It is the commonest thing in the world to hear mothers complaining of their children and telling how ungrateful they are and how much they sacrificed for them and how little their sons and daughters do to repay it. Worse still, a mother will sit up and traduce her children just for the pleasure of having some one "poor Mrs. Jones" or "poor Mrs. Smith" her.

And the poor, foolish mother doesn't realize that she is paying for the sympathy she is begging for by blasting Mamie's chances of marriage and blackening Sally's character and ruining her boys' opportunities of getting in with worth-while business men.

But the worst phase of all of women's mania for being pitied is that if no one else will pity them they can get absolutely maudlin drunk on self-pity. A woman can sit down and get actually dopey thinking how sad it is that she has to put up with a husband who is just a human being instead of a movie hero, and how terrible it is that she has to take care of her children and keep house instead of always standing on the stage in the spotlight or being the Queen of Sheba.

She can reduce herself to a sodden pulp, if she isn't married, by dwelling on her lack of husband and home and children. And she can dissolve herself into a perfect hydrant of tears by contemplating the miseries of either being a domestic woman or a business woman. Either way she has a perfectly grand time being miserable and feeling herself an object of sympathy, who doesn't get her just appreciation in this cruel world.

Funny, isn't it, how women like to be pitied? Martyrdom is their favorite indoor sport. DOROTHY DIX.

DO YOU REMEMBER THE SMELL OF WARM MOLASSES COOKIES?

Sour Cream Molasses Cookies.
 3-4 cup shortening.
 3-4 cup brown sugar.
 1 egg.
 3-4cup molasses.
 3-4 cup sour cream.
 3 1-2 to 4 cups flour.
 1 teaspoon salt.
 1 teaspoon soda.
 1 teaspoon ginger.
 2teaspoons cinnamon.
 1-2 teaspoon cloves.
 1-2 teaspoon nutmeg.
 1cup raisins.
 Cream the shortening and sugar together. Add egg and beat well. Add molasses and sour cream, then the dry ingredients which have been sifted together, and the raisins. Drop by spoonfuls on to a greasy cookie sheet. Bake in a moderately hot oven.

Gingersnaps.
 2 cups molasses.
 1 cup shortening.
 7 cups flour.
 1 teaspoon soda.
 1 1/2 tablespoons ginger.
 1 tablespoon cinnamon.
 1 tablespoon salt.
 Heat the molasses and pour it over the shortening. Add sifted dry ingredients. Chill thoroughly. Roll very thin (a little more flour may be needed); cut in desired shape. Bake on cookie sheets in moderately hot oven.

The Debut of LADY PATRICIA
 An exquisitely slender pen created for feminine hands...

WOMEN inspired it—woman designed it—and Waterman's fashioned it—to fulfil the feminine desire for slenderness, daintiness and colourful beauty. Its chic clasp could only have been inspired by a woman, to hold the Lady Patricia securely in handbag, pocket or belt.

A small, slender barrel—a new short cap—the whole pen a poem of grace and beauty—in colour combinations that go hand-in-hand in happy harmony with fashion's smartest costumes.

Persian—a blend of flame, emerald and rich violet, gleaming like a black opal.
Jet—the eternal style favourite, made irresistibly smart by the silversmith's craftsmanship.
Onyx—an artist's dream in cream and henna—autumn's master painting.

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 Service and selection at 5,500 Canadian Merchants

Pencil \$3.00
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"My Back Ached, Stomach Bad, Legs Pained. Not a Sign Now."

Suffered 15 Years. Now Fine. Thanks 'FRUIT-A-TIVES

"For 15 years I was miserable with kidney trouble, constipation, indigestion and nervousness," writes Mr. D. Richer of St. Adele, P.Q. "My back ached all the time. I had pains in my legs and over my kidneys, and my stomach felt as if I had been torn. I tried all kinds of medicines and examinations but nothing helped until I started to take 'Fruit-a-tives'."

HAS KEY TO CITY

GLOUCESTER, Mass., Oct. 8.—Captain Angus Walters, of the Nova Scotia schooner Bluenose, which will race the Gertrude L. Thebaud of this port, for the Lipton Cup, is one of the very few persons ever to receive the key to the city. Mayor John E. Parker revealed today when returning the welcome which was given the Nova Scotians at last night's parade, in which 20,000 persons marched with Captain Walters and Captain Ben Pine at the head. Yesterday the city was decorated with Union Jacks, a liberal supply predominating in all sections, particularly in the business centre. The race on Thursday will be the closing sports event of the national convention of the American Legion,

A Morning Smile

A man holding in his hand an open map and a real estate circular left a suburban train at the station. As he reached the street, he accosted a truckman: "Can you tell me how far the Sunnyside bungalows are from here?"
 "About an hour's walk down that path," replied the man, pointing with his hand.
 "That's strange," remarked the traveller. "The circular says they're only two minutes' walk."
 "Well mister," answered the truckman, "you can believe me or believe that circular—but I ain't trying to sell them bungalows."

which is being held in Boston and preparations are being made here for the entertainment of 50,000 guests!

True dyes are easiest to use!

Dresses, drapes or lingerie look new when they're re-dyed with Diamond Dyes. No spotting or streaking; never a trace of that re-dyed look. Just rich, even, bright colors that hold amazingly through wear and washing. Diamond Dyes are the highest quality dyes you can buy because they're so rich in pure anilines. That's what makes them so easy to use. That's what they've been famous for 50 years. 15 cent packages—all drug stores.

Diamond Dyes Highest Quality for 50 Years

When nerves are ragged!

If your nerves are ragged it is nature's danger signal that they require nourishment and rest. Ovaltine supplies all the nutrients essential to perfect nerve health. It is a natural, wholesome food beverage, scientifically prepared from fresh eggs, rich creamy milk, and ripe barley malt. Physicians throughout the world recommend Ovaltine to nerve-ridden patients. Feed your nerves with this nutritious food beverage.

OVALTINE
 TONIC FOOD BEVERAGE
 Builds-up Brain, Nerve and Body
 At all good stores, in 50c, 75c, \$1.25 and special \$4.50 family size tins; also served at soda fountains.

WARNING—Do not confuse Ovaltine with any other product. Ovaltine has the endorsement of the scientific world. It is the supreme tonic food beverage.

- | | | |
|---|---|---|
| Gingercake.
1-4cup shortening.
1-2 cup sugar.
1 egg.
1-2 teaspoon salt.
1 teaspoon soda. | 1 teaspoon ginger.
2 teaspoons cinnamon.
1/2 cup sour milk.
1-2 cup molasses.
1 teaspoonful soda.
Cream the shortening and sugar | together. Add the egg; beat well. Mix and sift the dry ingredients, add them to the creamed mixture alternately with the sour milk and molasses. Bake in a moderately hot oven. |
|---|---|---|

FROM ONE HOME BAKER TO OTHERS WHO BAKE AT HOME

"I had great results"

states MRS. JOHN R. McDONALD

She joins Thousands of Women in Welcoming the New Quaker Easy Way of Baking Bread

THINK of baking bread in half the time, with half the effort—without kneading or setting the sponge; and getting bread or rolls that make the family smack their lips and ask for more. No wonder then that the new Quaker way of baking bread has made a hit in thousands of homes. It was developed by a master baker, but it is so simple that you get delicious results in record time.

Send the coupon for a free copy of the booklet "The Quaker Method of Easy Bread Baking" or ask any Quaker Flour dealer for one. It gives full directions.

When trying the New Method, be sure to use Quaker Flour. Its fine, unvarying quality makes you sure of light, delicious cakes, pies or rolls. Every hour tests are made during milling; every day a sample is baked in the Quaker ovens just as you bake at home. Furthermore, if Quaker Flour does not give you perfect satisfaction, the dealer is authorized to refund your money.

No. 2.—From a series of hundreds of letters received by The Quaker Oats Company, from enthusiastic users of the New Quaker Method of Easy Bread Baking. Thousands have written for the booklet describing this method—more than 50,000 booklets have been distributed.

HER ENTHUSIASM SHARED BY THOUSANDS
 "I received your book and I am very pleased with the new way for making bread. I tried it and sure had great results for which I thank you very much for your information.
 I would like very much to get three more books for my neighbors. If you have them on hand, please send them as soon as convenient, and oblige."
 Mrs. JOHN R. McDONALD, Antigonish, N.S.

THE QUAKER OATS COMPANY, Peterborough, Ont.
 I would like to try the Quaker New Easy Method of Bread Baking. Please send me FREE, a copy of your booklet which tells all about this marvelous new method.
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 Dealer's Name.....

Quaker Flour
 Always the Same Always the Best