

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

What the Fashionables are Wearing

Illustrated Dressmaking Lesson Furnished With Every Pattern

By Annabelle Worthington



It's effectively carried out in light navy blue novelty woolen in combination with plain Persian red. The wrapped arrangement at the front makes it so distinctive. Style No. 809 is designed for sizes 6, 8, 10, 12 and 14 years. Size 8 requires 1 1/4 yards of 39-inch material with 1 yard of 35-inch contrasting.

Form for dress pattern No. 809, including fields for Name, Street Address, and City/State.

Economical Yet Most Delicious Deserts

Apple Crisp. Slice as many apples as will fill a medium-size pie dish about six settings. Add 1 cup of boiling water and the grated rind of 1 large lemon. For the top part sift 3-4 cup of flour and 1 cup of sugar together, then rub in with fingers 4 tablespoons of butter; rub until like bread crumbs. Now put on top of the apples and pat down evenly. Cover the dish and bake in a moderately hot oven from 1-2 to 3-4 of an hour. Just before taking out of the oven, remove the cover and leave for a few minutes to make it crisp. Serve plain or with cream.

Lemon Cheese for Pie. 3-4 cup sugar. Yolks of 3 eggs and the white of 1 Juice and grated rind of 3 lemons. 2 small teaspoons of potato flour, 1-2 cup boiling water, 1-3 cup cold water, 1-8 teaspoon salt, 2 tablespoons butter.

Method—Beat the eggs well with the sugar. Add the grated rind and juice of 3 lemons. Mix the potato flour with the 1-3 cup cold water and add to the egg mixture. Put all into a double boiler and add the 1-2 cup of boiling water and stir quickly one way until it thickens like custard. Add the butter and salt when it begins to thicken. Use the 2 extra whites for top of pie.

Date and Nut Pudding. 1 egg, 2 teaspoons baking powder, 1 cup sugar, 1 teaspoon vanilla, 1-2 cup milk, 1 cup dates (chopped), 1 cup flour, 1 cup nuts (chopped), 1-2 teaspoon salt.

Method—Beat the egg, add sugar and vanilla, chopped dates and nuts, mix dry ingredients and nuts and then add them to egg mixture. Mix well and turn into well-greased individual molds, filling 2-3 full. Put molds in a pan of boiling water to the depth of an

When You're Invited

to the holiday parties and festivities, how happy you'll be if all your party things are freshly back from a careful, beautiful cleaning here. Be ready. Let's have the garments now.

Advertisement for New Method Cleaners Ltd. with phone number 983 and address information.

Household Time Savers

TEACHING THE BABY TO EAT

By the time the baby has reached the age of ten to twelve months, he should have learned a good deal about eating, and if he is doing well, he has been getting cereal, jellies and other things. Make haste slowly. Do not go on to another food until he has acquired the taste for the last new one and made a success of it.

Bread and milk, thin bread and butter, crisp bread and toast or biscuit may be given one after another from 9, 10 or 11 months. Let him play with a crust or a "drum-stick" of a chicken, or an apple when he is about 9 months old.

Vegetable Soups are made from cooked vegetables, finely chopped or strained, and skim milk with a bit of butter, or whole milk, slightly thickened. Almost any vegetable may be used.

FAMOUS OPEN-AIR SCHOOL AT CHARLOTTENBURG, GERMANY Serves Soup Three Times a Day Following is the daily routine:—"When the children arrive at about a quarter to eight, they receive a bowl of soup and a slice of bread and butter. Classes commence at eight and there is an interval of five minutes after every half hour's instruction. At ten o'clock, the children receive one or two glasses of milk and another slice of bread and butter. Dinner is served at half-past twelve and consists of about three ounces of meat with vegetables and soup. After dinner the children rest or sleep for two hours. At four o'clock, rye bread and jam are given. The last meal consists of soup and bread and butter and is given at a quarter to seven, after which the children return home.

What a pity mothers can't realize this and accord their grown-up daughters the freedom they crave! If they did, they would find that it would eliminate a lot of friction in the family circle; that daughters would stay in a home where they were treated as intelligent adults instead of as morons who had never grown up, and that girls would freely give the confidences that they withhold when mother eavesdrops their callers and spies on their correspondence.

But perhaps it is too much to hope that mothers will ever treat their children like regular human beings. DOROTHY DIX.

Dear Miss Dix—A fine young man, who is a very hard worker, is in love with a rich girl. This girl is rather a globe-trotter, while his work requires him to stay in one place. She wants him to give up his work and run around with her and live on her income but he has too much pride to do that. "Shall he marry her and keep on working, or take the easy life she offers him?" V. V.

Answer: I think the man who makes his living by being a rich woman's husband has the hardest job on earth, and the one that brings him the least happiness. A man has to be a born parasite to be able to enjoy being dependent on a woman, and not any American men, thank God, have that talent.

Whether it is because tradition makes it incumbent on a man to support his wife or not, I do not know, but I do know that very few marriages between a rich woman and a poor man are successful. The wife may be ever so generous, ever so tactful in handling the situation, but somehow it hurts the pride of the man and kills his self-respect for him to live in her house and eat her bread and ride in her cars and have her pay the bills.

And this feeling becomes particularly acute if the man gives up his business and has to have even his cigarette money and carfare handed out to him.

Yet, if he doesn't do this he fails to make any return for the luxuries his rich wife lavishes upon him, for what she wants and what she married him for, is a playfellow, somebody who will help her enjoy her money, somebody who will travel with her, who will spend summers gadding about Europe with her and winters dancing attendance in resort

A Morning Smile

"Husbands are verra like teeth," said an old Scotch lady. "They're mighty hard to get an' they're a deal of trouble all the time ye hae them, but they leave an awfu' blank ahint them when they're gone."

MR. AND MRS.



Dorothy Dix Letter Box

Shall Self-Supporting Girl Submit to Having Her Mail Opened by Her Mother?—Why Man Who Marries Wealth Had Better Keep His Job

Dear Miss Dix—I am a woman well in my 20s. I am intelligent, trustworthy and capable. Hold down a good job and support myself and pay my way at home. Nevertheless, my mother treats me as if I was a nitwit child of 3, and she feels that she has the right to dominate my life in every way. She opens all of my letters and reads them before I see them myself, and I frequently have the embarrassment of having the family discuss the contents of my letters that I have not even seen. Have adult children no rights as long as they stay at home? J. E. S.

Answer: Certainly adult children have rights, but they have none that a mother feels bound to respect. For it is one of the peculiarities of most mothers that they never realize that their children grow up and become men and women with brains enough to manage their own affairs. To mother they remain perpetual babies who have to be held by the hand and guided every step.

This is exasperating enough to the children, but there is no help for them as long as they live under mother's jurisdiction. She is simply incapable of seeing them as anything but pulling infants and she couldn't change if she wanted to. And she never wants to, because the one fixed idea of all parents is that they are infallible wisdom so far as their children are concerned and are perfectly capable of directing their lives.

Of course, it is an outrageous thing for your mother to open your letters. It is an unwarranted invasion of your privacy and it is only vulgar curiosity that makes her do so, but no one could convince her of this, though they spoke with the tongues of men and of angels, and your only recourse is to have your letters sent to your place of business or else hire a box in the postoffice.

It always seems to me such a pitiful thing that mothers bring upon themselves the thing that hurts the most by their stubborn refusal to treat their children as adults and give them the liberties they have a right to expect. Everywhere the air is full of the wails of mothers who beat upon their breasts and complain that their children never confide in them and that their children never want to stay at home a minute more than they can help.

And these poor mothers never realize that it is they themselves who are driving their children away from them by their petty tyrannies. They open their children's letters. They put them through questionnaires about everything they do and don't do. They make them furnish alibis for every minute they are away from home. They listen in over the telephone when they talk to any one. They try to select their friends for them. They try to regulate their uprisings and their down-sittings.

Of course, boys solve the problem by getting up and leaving at the earliest possible moment. But it isn't so easy for girls, although their situation is worse than the boys, because mother feels that she has more right to boss them and that they are less capable of taking care of themselves. But girls resent the dominance just the same not because they want to do anything wrong or anything of which mother would really disapprove, but because they have a natural human craving for a little liberty.

Make a very short biscuit dough (by adding twice the usual shortening) roll the soft dough until it is about one-eighth inch thick; cut with a large biscuit cutter twice as many foundation pieces as you need to serve. Use half for the bottoms of the tarts; with a smaller biscuit cutter cut out centres of the remaining rounds. Brush the large rounds with melted butter, then lay the outer rings on top, put a spoonful of jelly or jam in each tart and bake in a hot oven for ten minutes. With the small cut-outs you can make delicious little tea cakes if you will brush them with butter and sprinkle lightly with sugar and ground nuts.

DATE AND NUT BARS. One-quarter cup flour, one-half teaspoon of baking powder, one-quarter teaspoon salt, one cup brown sugar, one-half cup chopped walnuts, one cup sliced dates, two eggs. Mix and sift the flour, baking powder and salt and mix the dates and nuts with them. Beat the eggs until light, gradually add

the sugar, continuing the beating. Add the dry ingredients. Spread the mixture evenly in a well-buttered pan and bake in a moderate oven until the surface will spring back when touched lightly with the finger. Cut in stripes four inches long and about one inch wide and remove from the pan while still warm. Roll each strip in sifted confectioner's sugar.

the sugar, continuing the beating. Add the dry ingredients. Spread the mixture evenly in a well-buttered pan and bake in a moderate oven until the surface will spring back when touched lightly with the finger. Cut in stripes four inches long and about one inch wide and remove from the pan while still warm. Roll each strip in sifted confectioner's sugar.

the sugar, continuing the beating. Add the dry ingredients. Spread the mixture evenly in a well-buttered pan and bake in a moderate oven until the surface will spring back when touched lightly with the finger. Cut in stripes four inches long and about one inch wide and remove from the pan while still warm. Roll each strip in sifted confectioner's sugar.

the sugar, continuing the beating. Add the dry ingredients. Spread the mixture evenly in a well-buttered pan and bake in a moderate oven until the surface will spring back when touched lightly with the finger. Cut in stripes four inches long and about one inch wide and remove from the pan while still warm. Roll each strip in sifted confectioner's sugar.

the sugar, continuing the beating. Add the dry ingredients. Spread the mixture evenly in a well-buttered pan and bake in a moderate oven until the surface will spring back when touched lightly with the finger. Cut in stripes four inches long and about one inch wide and remove from the pan while still warm. Roll each strip in sifted confectioner's sugar.

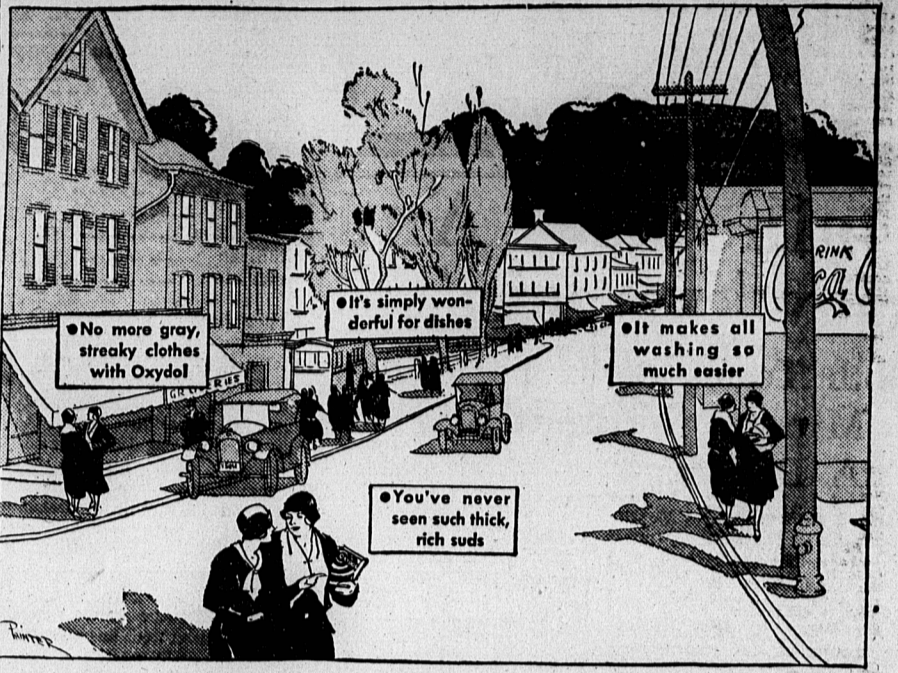
the sugar, continuing the beating. Add the dry ingredients. Spread the mixture evenly in a well-buttered pan and bake in a moderate oven until the surface will spring back when touched lightly with the finger. Cut in stripes four inches long and about one inch wide and remove from the pan while still warm. Roll each strip in sifted confectioner's sugar.

the sugar, continuing the beating. Add the dry ingredients. Spread the mixture evenly in a well-buttered pan and bake in a moderate oven until the surface will spring back when touched lightly with the finger. Cut in stripes four inches long and about one inch wide and remove from the pan while still warm. Roll each strip in sifted confectioner's sugar.

the sugar, continuing the beating. Add the dry ingredients. Spread the mixture evenly in a well-buttered pan and bake in a moderate oven until the surface will spring back when touched lightly with the finger. Cut in stripes four inches long and about one inch wide and remove from the pan while still warm. Roll each strip in sifted confectioner's sugar.

the sugar, continuing the beating. Add the dry ingredients. Spread the mixture evenly in a well-buttered pan and bake in a moderate oven until the surface will spring back when touched lightly with the finger. Cut in stripes four inches long and about one inch wide and remove from the pan while still warm. Roll each strip in sifted confectioner's sugar.

Enthusiastic women spread its fame . . . OXYDOL!



Its 50% MORE SUDS will win you 100—Oxydol speeds up and lightens every washing task because of its 50% more suds. It gives the same rich, extra suds in either hard or soft water. And it leaves you fresher after your day's work, for Oxydol soaks clothes clean and white with no tiresome rubbing. It's great for dishes and glassware too—gets them sparkling clean, quickly and easily. And your hands will tell you, from the pleasant way it leaves them, that it's perfectly suited to even your most delicate clothes. Procter & Gamble Toronto, Ont.



OXYDOL THE COMPLETE HOUSEHOLD SOAP MADE BY THE MAKERS OF IVORY SOAP

hotels which the poor husband manifestly cannot do if he sticks to his own small job.

So there you are, and the answer to the problem seems to be that it is better for the rich and the poor to marry in their own classes. Which makes it rather hard on the rich girls whose money often stands between them and the men they love.

In the particular case you put to me I think the young man would be far happier if he keeps his job than he would be if he went globe-trotting with a rich wife, but perhaps she is tired of traveling and will be willing to settle down and explore the world of love with him. There is plenty of adventure in that to hold her for a while, anyway. DOROTHY DIX.

Dear Miss Dix—What do you think of a woman marrying a man twenty-five years older than she is? We are both very much in love, but he thinks that a man of 60 will not be treating a woman of 35 fairly to marry her, for he will be an old man while she is still in the prime of life. I believe that mutual affection as deep as ours is too precious a gift to throw away and that we should be happy while we can and let the future take care of itself. What do you say? B. L. H.

Answer: A man of 60 nowadays is still a young man. He isn't even beginning to get old for another ten years and there is no reason in the world why he shouldn't marry a woman of 35. At that age a woman is old enough to know her mind and to trust her own judgment in such a matter.

In any ways an old husband is the best husband because he is more considerate, more tactful, more unselfish and anxious to make his wife happy than a young one.

Anyway, age is such a matter of temperament that you cannot gauge it by birthdays. There are plenty of men of 60 who are really younger than boys of 26. DOROTHY DIX.

the sugar, continuing the beating. Add the dry ingredients. Spread the mixture evenly in a well-buttered pan and bake in a moderate oven until the surface will spring back when touched lightly with the finger. Cut in stripes four inches long and about one inch wide and remove from the pan while still warm. Roll each strip in sifted confectioner's sugar.

the sugar, continuing the beating. Add the dry ingredients. Spread the mixture evenly in a well-buttered pan and bake in a moderate oven until the surface will spring back when touched lightly with the finger. Cut in stripes four inches long and about one inch wide and remove from the pan while still warm. Roll each strip in sifted confectioner's sugar.

the sugar, continuing the beating. Add the dry ingredients. Spread the mixture evenly in a well-buttered pan and bake in a moderate oven until the surface will spring back when touched lightly with the finger. Cut in stripes four inches long and about one inch wide and remove from the pan while still warm. Roll each strip in sifted confectioner's sugar.

the sugar, continuing the beating. Add the dry ingredients. Spread the mixture evenly in a well-buttered pan and bake in a moderate oven until the surface will spring back when touched lightly with the finger. Cut in stripes four inches long and about one inch wide and remove from the pan while still warm. Roll each strip in sifted confectioner's sugar.

the sugar, continuing the beating. Add the dry ingredients. Spread the mixture evenly in a well-buttered pan and bake in a moderate oven until the surface will spring back when touched lightly with the finger. Cut in stripes four inches long and about one inch wide and remove from the pan while still warm. Roll each strip in sifted confectioner's sugar.

For The Cook

MARSHMALLOW MOULD For Bridge, Luncheon, Etc. Cut 1/2 pound of best marshmallows into small pieces with kitchen scissors, then add 3 slices pineapple, cut in pieces; 1/4 cup chopped pecans or blanched almonds, 1/4 cup maraschino cherries, cut in halves, and 1/2 pint heavy cream, whipped. Turn this into a mould, and put it in electric refrigerator for several hours. Serve on crisp lettuce, garnished with a whole cherry and small slivers of blanched almonds. Serve with plain sponge cake.

Etiquette

By Roberta Lee Q. Is coffee already poured when served in the drawing room after dinner? A. Yes, it is poured into tiny cups and served on a large tray. Q. Who contributes the names for the wedding invitation list? A. The bride and her mother, the groom and his mother. Q. Should the dessert be served to the children first merely to allow them to run out and play? A. No, the adult members of the family are served first.

"Have you an independent class?" "Cooks."—Detroit News.

By BRIGGS

Just An Old Christmas Card Brought Up To Date

