

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

CHOCOLATE CUP CAKES

1/2 cup shortening
1 cup sugar
2 eggs
3/4 cup milk
2 cups pastry flour (or 1 3/4 cups bread flour)
2 teaspoons Magic Baking Powder
1/2 teaspoon salt
1/4 teaspoon soda
1 teaspoon vanilla extract
2 1/2 squares unsweetened chocolate

Cream shortening; add sugar slowly; add well-beaten egg yolks. Sift dry ingredients together and add, alternately with milk, to first mixture. Add vanilla and melted chocolate; fold in egg whites beaten stiffly. Put into greased muffin tins and bake in moderate oven at 375° F. about 25 minutes. Cover with chocolate icing.



Why Miss Lillian Loughton's Chocolate Cup Cakes are famous



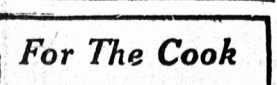
"I use Magic Baking Powder," says Miss Lillian Loughton, Dietician and Cookery Expert of the Canadian Magazine. "My successful baking results are due in large part to its freshness, uniformity, and consistent high quality."

"My own recipes are planned for Magic, and I recommend it for all recipes calling for baking powder."

Miss Loughton's high praise confirms the judgment of other Canadian dietitians and cookery experts. The majority of them use Magic exclusively, because it gives consistently better baking results.

Magic is first choice of Canadian housewives, too. It outdials all other baking powders combined.

FREE COOK BOOK—When you bake at home, the new Magic Cook Book will give you dozens of recipes for delicious baked foods. Write to Standard Brands Ltd., Fraser Ave. & Liberty St., Toronto, Ont.



For The Cook

WHOLE-WHEAT BREAD

Soak 1 yeast cake in 1 pint of warm (never hot) water (part of which may be potato pourings) for 30 minutes, add two tablespoons sugar. Stir in enough whole-wheat flour to make a batter. Put in a warm place until morning. Put into bread pan 1 tablespoon salt, 1 tablespoon melted shortening and add enough water or scalded milk for the required number of loaves, using 1 pint liquid for each loaf, add your batter to this and beat well. Put in enough whole-wheat flour to keep it from sticking to the board, knead well and put in warm place to rise until double its bulk. Knead down and let rise again. Put into pans, let rise until light. Bake in moderate oven 50-60 minutes.

In the Summer Growing Children Get Strength from Vitamin rich Scott's Emulsion EASY TO TAKE

What the Fashionables are Wearing

Illustrated Dressmaking Lesson Furnished With Every Pattern

By Annabelle Worthington

Summer will soon be with us again. And how glad you'll be to have some fresh little frocks to don. Isn't this one pretty?

It's a practical dress as well. It was one of those deliciously lovely crepe silk prints that made this charming model. It was blue to be certain. For as you know, Paris is very fond of blue this season. It's lovely too in vivid red crepe silk.

The new looking sheers are enticingly cool and lovely.

Style No. 991 is designed for sizes 14, 16, 18, 20 years, 36, 38 and 40 inches bust. Size 16 requires 3 1/2 yards of 39-inch material.

Be sure to fill in the size of the pattern.

Price of Pattern 15 cents in stamps or coin (coin is preferred.) Wrap coin carefully.

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Dorothy Dix Letter Box

A Father Takes Exception to Dowry System for Daughters—Should Husband and Wife Deny Themselves Pleasures to Please Each Other?—Generous Sister

Dear Miss Dix—I do not agree with what you say in regard to a girl coming to her young husband with a dowry or money some one else has earned. If the two young people were workers and each had saved up something, then we would have the only union in marriage that is worth a nickel. The curse of our people today is that they have got so much in an easy way. Nothing is any good that you don't have to work hard for. I have four children and have never given them a penny after they were 16 years old. My two daughters have been warned that when they marry, if their husbands cannot support them they are out of luck so far as getting help from Dad is concerned.

A FATHER.

Answer: My contention was that if a father has reared up his daughter in the lap of luxury, if he has cultivated in her crepe de chine tastes, so to speak, and she has been accustomed all of her life to soft living and Paris finery, then it is his duty to provide her with a dowry that will enable her to go on living in the way in which she has been bred. He should not expect any poor young man alone and unaided, to assume the burden of providing his pampered darling with the frills to which she has been used.

It isn't fair to the young man, for it sells him into slavery to the department store and the automobile dealer and the beauty parlor. And it isn't fair to the girl, because it thrusts her into a lower scale of living and there are not many young women who have the strength of character to accept philosophically the change from being waited on by a host of servants to doing their work, from riding in a limousine, to walking, and from wearing imported French models to wearing hand-me-downs. Our unsatisfied desires make a torment for us.

Any of us can point to half a dozen cases we know of marriages that have gone on the rocks for no other reason than that the young wives could not endure the poor living that was all their husbands could afford them, and these catastrophes could all have been averted if the girl had been provided with a dowry by her father that would have given her at least a few of the luxuries to which he had accustomed her.

Another reason advocates the giving of dowries to girls is because it would enable many poor young couples to marry while they are still young and ardent instead of having to wait until the fires of their passion have cooled while the man is toiling on to get a position to support a family unaided.

And still another reason why I believe in dowries for girls is because of the happiness and independence it gives a woman to know that she has a little something of her own and that she does not have to go to her husband for every penny.

Of course, if a father is not financially able to settle anything upon his daughter when she marries, that is that, and fortunately it does not cause her to make any less desirable marriage nor does her husband love her less.

Nevertheless, I am sure it makes for the happiness of the woman and for the stability of the family for girls to have a marriage portion, and I think that it would be a good thing and a wise thing if parents put less on their girls' backs and more in their hope chests.

DOROTHY DIX.

Dear Miss Dix—How much should husbands and wives deny themselves in their personal comforts and pleasures in order to please their mates? Should a wife go out with her husband when she would rather stay at home and read of an evening? My husband and I have bitter arguments about this. He contends that the romance which drew us together should be made to continue and that we should make a mutual effort to please each other, even though our preferences would dictate otherwise. Also, he says that the end of romance in marriage is what leads men and women to finding outside interests which wreck the home. We are writing this letter together and would appreciate your reply.

DOROTHY T.

Answer: I think your husband is right, and that it is only by husbands and wives making a never-ending effort to adapt themselves to each other and to please each other that marriage can be made a success. The idea that people will go on loving each other, no matter how they treat each other, just simply because they are married is all wet. So is the theory that romance is a life-everlasting plant that grows by the doorstep and that no neglect will kill.

Quite the opposite is true. If husbands and wives keep in love with each other, they have to do everything in their power to make themselves attractive and agreeable to each other. They have to make themselves necessary to each other, and this is only done by hard work and many sacrifices of one's own personal tastes and desires.

For the old poetic ideal of two souls with but a single thought is an impossibility. It never existed and it can't exist when one of the souls wears breeches and the other one wears skirts, so to speak, and one would want to go fishing and the other one would want to go shopping; one would want to order roast beef for dinner and the other chocolate eclairs.

But all the same I think that the husband and wife should cater to each other. I think that if a woman knows that her husband is particularly fond of certain dishes she should serve them before him, no matter whether she craves them or not. That if he wants her to be dressed up of an evening when he comes home, she should doll herself up, even if she would prefer taking off her corset and putting on a loose kimono; if he gets any satisfaction out of lolling in a chair and dropping cigarette ashes on the floor she should sweep up after him without a word, and if he wants to step out of an evening she should grab her hat and go.

And I think a man should be equally willing to gratify the whims of his wife, and that these mutual sacrifices bring them closer together and promote companionship between them.

It is because husbands want to do one thing and wives to do another and neither is willing to give in to the other that separates so many

Cuticura Ointment

Works Wonders in the Care of Your Hair

Massage the scalp with the Ointment to remove the dandruff. Then shampoo with Cuticura Soap to cleanse the hair and restore its natural gloss and vigor.

Obtain Cuticura Soap and Ointment at all drug stores. J.T. Wall Company, Ltd., Montreal.



HER STRAWBERRY JAM "NEVER

FAILED TO WIN A PRIZE"

method of making perfect jams and jellies. No failure—no waste—50% more jam or jelly from a given amount of fruit—always a perfect set. All these you can have if you follow directions carefully.

Recipes a-plenty

The Certo recipe booklet is found under the label of every Certo bottle. These splendid recipes show how to use nearly every fruit, including luscious fruits that never before would jell. Use Certo any month with any fruit, fresh, canned or dried—or fruit juice. What wonderful variety, this gives you throughout the year!

Don't be perplexed by any problem of jam or jelly making. Should you desire any information whatsoever, write to the Consumer Service Department, General Foods, Ltd., Cobourg, Ontario.

PLAIN PASTRY 1-1/2 cups flour 1-2 cupful shortening 1-2 teaspoon salt 3 to 4 tablespoonfuls ice water

Have all the ingredients, the mixing bowl and utensils as cold as possible. Sift the flour and salt together. Cut in the shortening with two knives, leaving it in thin slices or small pieces to give the desired flakiness. Add sufficient ice water to hold the mixture together. Handle quickly and not out lightly, taking from the bowl only half the mixture at a time. Prick the top crust to permit the steam to escape, thus preventing soggyness.

WASHINGTON, June 27.—A gigantic \$2,300,000,000 unemployment relief bill, designed to provide food and work for the jobless and give new impetus to industry, was passed today by the United States Senate.

It carries with it to conference the \$2,300,000,000 bill sponsored by speaker John Garner which the House passed several weeks ago. The final form of the bill will depend entirely upon the nature of the compromise worked out between the House and Senate.

The bill which goes to the White House is certain, however, to contain the bond issue feature which President Hoover has indicated unyielding opposition, as both measures contain it in one form or another.

combination with such other flavorings as olives, cheese, date-paste and so forth. Ground almonds and honey, made into a paste. Olive butter—plain or with ground nuts. Chicken butter, deviled ham or other deviled meat combinations. Caviar, anchovy paste, sardines rubbed to a paste with seasonings and a dash of lemon juice. Minced preserved ginger and ground almonds, moist-

Fingers of thin buttered toast, simple as they are, are always delicious with a cup of tea. For cinnamon toast, cream powdered sugar and a little cinnamon thoroughly into the butter and after spreading set in the oven for a few minutes. A recent variation of this old favorite was served to me not long ago. The bread had been cut in half-inch slices, and these into fingers half an inch wide. Spread on all sides with the sweetened cinnamon butter, they were put into a very hot oven for a few minutes; the result was a crisp, highly flavored shell, soft within, and very delicious.

Dainty rolled bread and butter, with a tiny sprig of pepper grass or cream mixed with the butter, is always acceptable. The same rolls spread on your baking sheet and popped into a hot oven until they are a delicate golden brown, are good. Still better, spread the lightly buttered bread with grated or softened cheese and sprinkle with salt and paprika before rolling it; or for other savory morsels, use a flavorful ham or other paste.

The ordinary flat thin sandwich, cut in triangles or fingers, can always be toasted when its filling is suitable.

Here are a few fillings we can recommend to you, they must be very spreadable—and so savory that a thin layer will have plenty of taste.

Minced ham with a little green pepper and salad dressing to moisten. Finely ground nuts, moistened with mayonnaise or bottled dressing; or the nuts in

married couples and makes them as much strangers to each other as if they spoke a different language.

In many homes you will find that the wife lives in a world of women. She goes to hen parties and belongs to clubs and societies of which her husband knows nothing, and the man lives in a world of business in which the woman takes so little interest that she does not even listen when he tries to tell her of his adventures in it. Such couples rarely go out together and when they are at home they are bored to death because they have nothing to talk about.

The wisest thing that any husband and wife can do is to make life pleasant and agreeable for each other. That keeps the divorce lawyer away from the door.

Dear Dorothy Dix—My sister, a girl of 15, is not married and is doing to be a mother soon. I have been thinking about adopting a child. Do you think it would be wrong for me to take my sister's baby when it is born? Would people gossip about it? They already know about her trouble.

Answer: Of course, people will talk, but there is not one who will not say that it is a fine and splendid thing for you to take your sister's baby and give it a name and a home and good rearing. I urge you to do so by all means.

No other child could have upon you the claim that this poor little creature has, and you will love it all the more because it is of your blood.

TEA TOASTS Varies For Good Luck WE MIGHT ALSO SAY GOOD APPETITE, FOR THERE IS PEP IN VARIETY

Start the day with flavor!

Enjoy a bowl of Kellogg's

A BOWL of crisp Kellogg's Corn Flakes and cool milk or cream at breakfast makes your appetite get busy. And it's great for you! Rich in energy. Easy to digest. Enjoy Kellogg's for lunch. And what could be better for the children's supper? Kellogg's make any meal better! Quality guaranteed.

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