

Woman's Realm Social and Personal Fashions Literature

Dorothy Dix Says—

MOTHER URGES DAUGHTER TO STOP BEARING CHILDREN Motherhood Calls For More Intelligence And Courage Than Do Other Careers

DEAR MISS DIX—I am a young married woman and the mother of a dear little baby. I would be perfectly happy if it were not for the teachings of my mother that keep me mentally upset. My mother is an artist and lives upon such a high spiritual plane that things that are not of an artistic type irritate and bore her. She is dreadfully disappointed and hurt because I chose to "just get married" instead of following some ambitious career.

She has taught me that it is a crime to bring a child into the world to suffer, and begs me not to be responsible for another life. But I cannot see that it is wrong to want to be a mother when my aim is for the children's welfare. My mother is lovely and I want to respect and obey her, but as a woman I desire to think the right thoughts and do the right deeds. Can you relieve me of any doubt on the subject?
MARGARET.

ANSWER—Your mother is entirely wrong in her point of view and you are right. The greatest career that any woman can follow, the one in which she can most fully express herself and in which her achievement can be most useful to the world, is that of wife and mother. It is the career for which Nature intended her, and it is the one in which she is most successful and reaps the greatest reward in happiness.

Also, it is the career that calls for more intelligence, more talent, more tact and diplomacy, more courage and grit, a higher morale than any other. For the wife and mother must be a Poon Bah who is master of all professions and arts and crafts. She must be a lawyer and a doctor, a preacher and a disciplinarian, a cook and a leader, a seamstress and a commissary general, and Heaven knows what else, in order to pull off an even average job of wife and mother.

So when your mother voices her disappointment in you because you did nothing but get married, point her to your achievements. Ask her if any artist, even Raphael himself, ever painted a cherub as beautiful as your baby. Ask whether it is better to write a jazz tune, or make life a glad, sweet song for a husband and children.

WHO IS THE MORE SUCCESSFUL?

Ask her whether a woman is more successful as a lawyer, or as the mother of a MacArthur. Ask her whether it is better to be a film star with a dozen divorces, or the adored wife of one husband. Ask her whether the woman achieves most who writes a novel about an imaginary home, or the one who makes a real home that is a place of peace and rest and a benediction to all who cross its threshold.

Ask her what woman does as much for her country or for humanity as the woman who rears a family of fine sons and daughters and sends them forth into the world to do its work worthily? Ask her what woman's influence is so great as that of the mother who has impressed her ideals upon her children so that they will transmit them to their children and send them down for uncounted generations.

Of course, every child that is born must suffer. It must know sickness and struggle and hardships and disappointments, but it is wrong to think of these as bringing us only misery. Out of them comes strength and the glory of achievement and wisdom and real manhood and womanhood. Furthermore, there is the joy of the battle that outweighs all the pleasures of peace. Only the flabby-souled would always want to be wrapped in luxury and softness and ease.

A DISHONORABLE PLAN

DEAR DOROTHY DIX—I am at the cross-roads of life and do not know which way to turn. Will you direct me? I am 17 and hope to love with a young man of 21 who also loves me; but he is poor and cannot be able to marry for many years. On the other hand, there is an elderly man of 70 who is wealthy and wants to marry me.

Don't you think that it would be better for me to feather my nest by marrying the old man who cannot live forever and then marry the young man later on? My young lover says that he will wait for me, and as the old man is a great church-goer I could see my boy friend often. What do you think?

ANSWER—

I never heard of a more dishonorable project, and I think that if you carry it through you will be as unhappy as you deserve to be. Believe me, no marriage which is staked with the money that you get in that way will ever turn well. There will be a curse upon it.

Let us advise you not to marry a man of 70 for his money in the hope that he will soon die. He isn't old enough. To 17, 70 seems the extreme limit of age, but it isn't in these days of the prolongation of life, and the chances are that your septuagenarian will live on for ten or twenty years. I have seen many a girl marry an old man for his money and then have to nurse him and sit by the fire with him until she was old and broken herself. So, believe me, don't sell your love and romance for money. There is nothing but misery for both parties in the marriage of an old man to a young girl. You are too young to marry, anyway, so wait until your sweetheart can make enough money to afford a wife; then marry him.

SHE TAKES THE CAKE

DEAR DOROTHY DIX—My father and mother died when I was 3 years old; and since then my sister and I have been living with an uncle and aunt. I am now 18 and through high school. My uncle and aunt had six children of their own. Some of them went through high school, but none to college. I want to go to college, but my uncle says that he can't afford to send me. He is a poor man, works hard and is 55 years old, but don't you think he ought to raise the money somehow to send me to college?

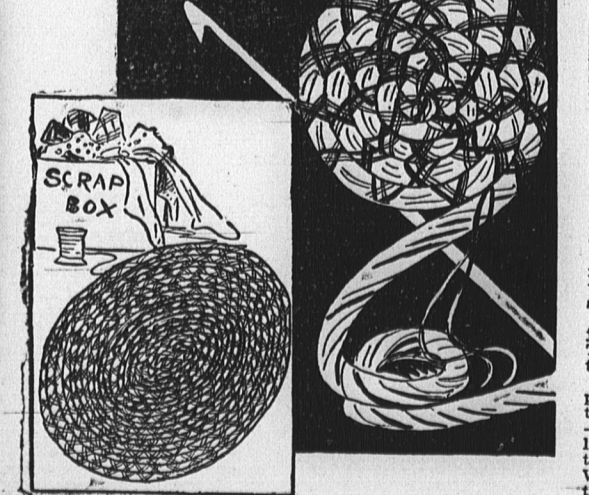
ANSWER—

Well, for nerve and ingratitude you certainly take the cake, Grace. You show no appreciation of all that your generous uncle and aunt have done for you, and you demand that they give you advantages which they have not even given their own children. And, more than that, you are willing to run them into debt to gratify your desire to go to college. You should be ashamed of yourself.

I certainly don't think your uncle should send you to college. If you pine for the higher education, go to work and earn the money for it. Hundreds of girls better than you are working their way through college.

CROCHETED RUGS

X 360



DESIGN NO. 360

The ideal crocheted rug is made from cast off silk hosiery & men's socks, and two shades of carpet wool. These rugs may be made in any room, and may be either round or oval. Pattern No. 360 contains list of materials needed, illustration of stitches and complete instructions.

To order pattern: Write, or send above picture with your name and address with 15 cents in coin or stamps to Needlework Bureau, Charlotte-town Guardian.

To Charlottetown Guardian, Needlework Department.

Design No. 360

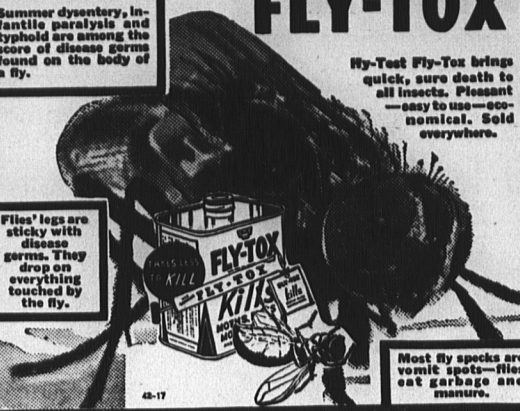
NAME

STREET ADDRESS

CITY

PROVINCE

KILL FILTHY FLIES WITH FLY-TOX



Summer dysentery, infantile paralysis and typhoid are among the score of disease germs found on the body of a fly.

Fly-Tox Fly-Tox brings quick, sure death to all these germs. It is easy to use—economical. Sold everywhere.

Fly-Tox kills germs. They drop on everything touched by the fly.

Most fly specks are vomit spots—flies eat garbage and manure.

Remembered April

By Stewart Van der Veer

CHAPTER V

It was noon the next day when Sidney's car drew up in front of the Louisville apartment hotel where Linda lived. He left Anne and Judith there, saying that he would be back at seven to take Judith out to dinner.

A bellhop carried the girls' suitcases up to the apartment. Linda had said over the phone the night before that she wouldn't be home until three o'clock but would leave instructions that they were to be admitted to the apartment.

It was a colorful, cheerful place. The living room was furnished with modernistic green-leather furniture and platinum-colored curtains and rugs. There was one thing about Linda, thought Anne—she always managed to surround herself with an atmosphere that contributed to a gay outlook on life.

In the small, orderly kitchen, the two girls investigated the ice box. They found frozen fruit salad and sliced ham. Coffee was already measured in the percolator.

They had finished lunch, when Judith brought up the subject of Sidney. "I hope he has luck this afternoon," she said. "He's gone to see a friend who may be able to land a job for him."

"I thought he was going to take over the management of one of Otis farms," said Anne. "Not if he can help it!" Judith pushed to her feet, walked nervously back and forth.

She was getting to get away from Otis. He is trying to dominate him, Sidney wants to go to Springbrook to manage his own life. Everybody knows Otis is a screw-up.

Anne was silent a moment. Then, abruptly, she asked, "Are you engaged to Sidney?" "Not offhensively, but we're going to get married as soon as he can make enough money."

"Oh, Judy! You mustn't!" "Why not?" Judith demanded. "Why shouldn't I marry him? I don't want to waste my life on the farm like Aunt Sue."

"But you're young, Judy—you don't know your own mind. Sidney's not the man for you. You'll have plenty of chances for marriage. Don't throw yourself away on a screw-up."

Linda reached for a small black box, flipped it open and took out a gold-tipped cigarette. She lit it and sat in the chair on the couch and watched the blue smoke drift upward.

"You baffle me," she said, shaking her platinum-haired head. "Here you are, looking like a glamorous girl, and yet you want to bury yourself in the country? What you ought to do is get out where you can be seen. Flaw down a man—get married. Let somebody else raise horses. It's a man's job, anyhow. In my opinion, you muffed the ball when you let Evan get away from you. He's got real promise. Already he's a partner in one of the oldest law firms in Louisville. Why don't you bait your hook again—make a fresh cast? He's still crazy about you."

Anne's eyes widened. "How can you say that when he's engaged to Pamela Gordon?" "You've told me a dozen times that—"

Linda held up her hand. "Right, I have, but I was talking about my—well, not you. I failed to make a go of marriage. You're different—you blend with a softer fat. The blending is done thus. Melt two cups rendered beef fat with one cup of rendered pork fat or lard. Remove from the heat and stir constantly while the mixture is cooling to prevent separation. This will yield a soft, pliable fat. Fresh pork fat rendered, or lard, may be used for any cooking or baking purposes."

Rendered pork fat may be used for frying, making sauces or "flavored" soups. Then, if it is clarified in the manner given above, it may also be used in making pastry for meat pies or in biscuit doughs to be served with meat or fish or creamed vegetables. This can also be used in making cakes, breads or cookies that are spiced.

Rendered butter or lamb fat is a hard fat and is a rather strong flavor, and therefore, although it may be used in preparing meat dishes, is not satisfactory for use in baking.

Chicken fat is a bland, soft fat and has been found suitable for baking purposes merely on being rendered—i.e., it is not necessary to clarify it.

Most fats cannot be substituted cup for cup with butter and the following gives the proper amounts of the various fats to use in replacing butter.

1 pkg. lemon-flavored jelly-powder
1 cup hot water
1 cup grapefruit juice and water
1-2 tsp. salt
1 tbsp. vinegar
2 tbsps oil
Dash of pepper
2 cups diced apple
1-2 cups diced tomatoes
12 tins asparagus
2 cups diced grapefruit (sections free from membrane)

Dissolve jelly-powder in hot water. Add grapefruit juice and water, salt, and vinegar. Chill until slightly thickened. Combine oil, vinegar, salt, and pepper and mix well. Marinate apples, tomatoes, and asparagus by mixing each with one-third of this mixture. Let stand 15 minutes. Arrange diced fruit and vegetables in grapefruit shells, filling one-third with apples, another third with tomatoes, and the remaining third with grapefruit. Stand asparagus tips in centre. When jelly-powder mixture is slightly thickened, pour into shells, filling them half full. Chill. When firm, pour over remaining jelly-powder, blaring surface well. Chill until firm. Serve on crisp lettuce. Serves six.

Minard's Kills pain.

Living & Leisure The Woman's Realm

SWEET PEA BLOSSOMS

Puck called to the fairies, "Come, see what I've found—A flock of young butterflies, Fettered and bound. 'Nip off those green stemlets as fast as you may!' And all the bright butterflies fluttered away. —Florence Westacott, in Canadian Calendar.

CLEAN RUGS OFTEN

Dirt embedded in rugs and carpets wears them out quickly. Going over the rug with the vacuum cleaner for a short period two or three times a week is better than using it once a week for a longer period. Don't beat rugs or carpets, and don't shake small ones. Such treatment breaks the fibres in the back of the rug.

HOUSE PLANT CARE

In the average home, it can safely be said that house plants should receive all the daylight possible. In addition to temperature and light, there are two other important factors, namely, watering and ventilation.

HOW TO REACH

In reaching for objects from a sitting position it is better to bend the whole trunk forward than to reach from the shoulders and strain the weaker back and shoulder muscles.

FOR 'WON'T EAT' CHILD

Banana orange salad with peanut cream dressing is one successful way to get vitamins into the "won't eat" child. It tempts the appetite with favorite foods. Cut peeled bananas in quarters. Roll in lemon juice to keep color light. (Do this also for apple, peach, pear and avocado in salads.) Arrange 2 bananas in quarters in a bed of shredded lettuce.

My opinion, you muffed the ball when you let Evan get away from you. He's got real promise. Already he's a partner in one of the oldest law firms in Louisville. Why don't you bait your hook again—make a fresh cast? He's still crazy about you."

Anne's eyes widened. "How can you say that when he's engaged to Pamela Gordon?" "You've told me a dozen times that—"

Linda held up her hand. "Right, I have, but I was talking about my—well, not you. I failed to make a go of marriage. You're different—you blend with a softer fat. The blending is done thus. Melt two cups rendered beef fat with one cup of rendered pork fat or lard. Remove from the heat and stir constantly while the mixture is cooling to prevent separation. This will yield a soft, pliable fat. Fresh pork fat rendered, or lard, may be used for any cooking or baking purposes."

Rendered pork fat may be used for frying, making sauces or "flavored" soups. Then, if it is clarified in the manner given above, it may also be used in making pastry for meat pies or in biscuit doughs to be served with meat or fish or creamed vegetables. This can also be used in making cakes, breads or cookies that are spiced.

Rendered butter or lamb fat is a hard fat and is a rather strong flavor, and therefore, although it may be used in preparing meat dishes, is not satisfactory for use in baking.

Chicken fat is a bland, soft fat and has been found suitable for baking purposes merely on being rendered—i.e., it is not necessary to clarify it.

Most fats cannot be substituted cup for cup with butter and the following gives the proper amounts of the various fats to use in replacing butter.

1 pkg. lemon-flavored jelly-powder
1 cup hot water
1 cup grapefruit juice and water
1-2 tsp. salt
1 tbsp. vinegar
2 tbsps oil
Dash of pepper
2 cups diced apple
1-2 cups diced tomatoes
12 tins asparagus
2 cups diced grapefruit (sections free from membrane)

Dissolve jelly-powder in hot water. Add grapefruit juice and water, salt, and vinegar. Chill until slightly thickened. Combine oil, vinegar, salt, and pepper and mix well. Marinate apples, tomatoes, and asparagus by mixing each with one-third of this mixture. Let stand 15 minutes. Arrange diced fruit and vegetables in grapefruit shells, filling one-third with apples, another third with tomatoes, and the remaining third with grapefruit. Stand asparagus tips in centre. When jelly-powder mixture is slightly thickened, pour into shells, filling them half full. Chill. When firm, pour over remaining jelly-powder, blaring surface well. Chill until firm. Serve on crisp lettuce. Serves six.

Minard's Kills pain.

MAYBE IT'S BILL!



THE COOK'S CORNER

MARBLLED APRICOT WHIP

This frosty-looking fruit whip is decidedly good to look at and eat.

GLAZED GRAPEFRUIT CUP SALAD

1 pkg. lemon-flavored jelly-powder
1 cup hot water
1 cup grapefruit juice and water
1-2 tsp. salt
1 tbsp. vinegar
2 tbsps oil
Dash of pepper
2 cups diced apple
1-2 cups diced tomatoes
12 tins asparagus
2 cups diced grapefruit (sections free from membrane)

Dissolve jelly-powder in hot water. Add grapefruit juice and water, salt, and vinegar. Chill until slightly thickened. Combine oil, vinegar, salt, and pepper and mix well. Marinate apples, tomatoes, and asparagus by mixing each with one-third of this mixture. Let stand 15 minutes. Arrange diced fruit and vegetables in grapefruit shells, filling one-third with apples, another third with tomatoes, and the remaining third with grapefruit. Stand asparagus tips in centre. When jelly-powder mixture is slightly thickened, pour into shells, filling them half full. Chill. When firm, pour over remaining jelly-powder, blaring surface well. Chill until firm. Serve on crisp lettuce. Serves six.

Minard's Kills pain.

Minard's Kills pain.

Minard's Kills pain.

Minard's Kills pain.

Minard's Kills pain.

Minard's Kills pain.

Minard's Kills pain.

Minard's Kills pain.

Minard's Kills pain.

Minard's Kills pain.

Minard's Kills pain.

Minard's Kills pain.

Minard's Kills pain.

Minard's Kills pain.

Minard's Kills pain.

Minard's Kills pain.

Minard's Kills pain.

Minard's Kills pain.

Minard's Kills pain.

Minard's Kills pain.

Minard's Kills pain.

Minard's Kills pain.

THE COOK'S CORNER

MARBLLED APRICOT WHIP

This frosty-looking fruit whip is decidedly good to look at and eat.

GLAZED GRAPEFRUIT CUP SALAD

1 pkg. lemon-flavored jelly-powder
1 cup hot water
1 cup grapefruit juice and water
1-2 tsp. salt
1 tbsp. vinegar
2 tbsps oil
Dash of pepper
2 cups diced apple
1-2 cups diced tomatoes
12 tins asparagus
2 cups diced grapefruit (sections free from membrane)

Dissolve jelly-powder in hot water. Add grapefruit juice and water, salt, and vinegar. Chill until slightly thickened. Combine oil, vinegar, salt, and pepper and mix well. Marinate apples, tomatoes, and asparagus by mixing each with one-third of this mixture. Let stand 15 minutes. Arrange diced fruit and vegetables in grapefruit shells, filling one-third with apples, another third with tomatoes, and the remaining third with grapefruit. Stand asparagus tips in centre. When jelly-powder mixture is slightly thickened, pour into shells, filling them half full. Chill. When firm, pour over remaining jelly-powder, blaring surface well. Chill until firm. Serve on crisp lettuce. Serves six.

Minard's Kills pain.

Minard's Kills pain.

Minard's Kills pain.

Minard's Kills pain.

Minard's Kills pain.

Minard's Kills pain.

Minard's Kills pain.

Minard's Kills pain.

Minard's Kills pain.

Minard's Kills pain.

Minard's Kills pain.

Minard's Kills pain.

Minard's Kills pain.

Minard's Kills pain.

Minard's Kills pain.

Minard's Kills pain.

Minard's Kills pain.

Minard's Kills pain.

Minard's Kills pain.

Minard's Kills pain.

Minard's Kills pain.

Minard's Kills pain.

Minard's Kills pain.

Minard's Kills pain.

Minard's Kills pain.

Minard's Kills pain.

TILLIE THE TOILER—SACRIFICE TO SAVE



TIPPIE AND "CAP" STUBBS



OH, BUBBLES, I'VE DECIDED TO JOIN THE W.A.A.C. THEY'RE GOING TO DO ALL KINDS OF WORK TO RELEASE SOLDIERS FOR ACTIVE DUTY. ISN'T IT THRILLING?



BUT COULD YOU MAKE THE SACRIFICES THEY HAVE TO MAKE? WHY? THEY CAN MAKE RED FIREARMS! THAT'S TOO MUCH FOR A GIRL OF YOUR INDEPENDENCE!



LISTEN, BUBBLES, IF SOME OF US DON'T SACRIFICE EACH OF OUR INDEPENDENCE, HE'S GOING TO LOSE ALL OF HIS



WELL, A FELLA CAN CHANGE HIS MIND, CAN'T HE??



TIPPIE AND "CAP" STUBBS



SEE! I'LL BET WE'LL HAVE A GREAT TIME AT YOUR PARTY, MYRTLE.



SAY! I THOUGHT YOU WEREN'T GOIN' TO THAT PARTY, CAP STUBBS—COUNTA MEBBE THEY'RE NOT GOIN' TO HAVE ICE CREAM!!



WELL, A FELLA CAN CHANGE HIS MIND, CAN'T HE??



By Edwina

THE CHARLOTTETOWN GUARDIAN

AUGUST 4, 1942