

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

What the Fashionable Are Wearing Illustrated Dressmaking Lesson Furnished With Every Pattern By Annebelle Worthington



Just like older sister's new frock with very flat neckline. They are gathered, and assume a diagonal course with bow at left hip. This attractive frock is a very inexpensive affair in printed rayon crepe in geometric pattern in red tones on navy blue background. The pointed bodice yoke and cuffs simply reverse the colour scheme in rayon crepe in red ground printed in the dark blue. The piping is in the dark blue tone in grosgrain ribbon. Style No. 3250 comes in sizes 8, 10, 12 and 14 years. Navy blue wool crepe with vivid red piping and hip bow, printed woe, challis in beige and brown tones, tweed-like cotton print in red, white and blue and almond green wool jersey are darling combinations. Pattern price 15 cents. Be sure to fill in size of pattern. Address Pattern Department. Our Fashion Magazine is 15 cents, but you may order a pattern and a Fashion Magazine together for 25 cents.

No. 3250. Size Name Street Address City State

The Right Sandwich For Afternoon Teas

The cool afternoons between the winter holidays and the Lenten season offer splendid opportunities for afternoon teas and "at homes." What could be more cheerful than a cup of tea beside a blazing hearth with congenial friends about you? The nicest thing about an afternoon tea is that everything but the tea can be prepared beforehand. There is no bustle or apparent hurriedness about an affair of this kind. The hostess can be far more calm and gracious when entertaining at dinner than when entertaining at afternoon tea. Here the hostess can use her own ingenuity and imagination and achieve wonders in the art of sandwich making. There should be at least five or six kinds made, with an eye to color combinations. Bread for these sandwiches should be cut about one-quarter inch thick, except rye bread, which may be kept thin. Crusts may be left on. Of course, one of the novel things about these sandwiches is their many different shapes—crescents, stars, circles, fingers, half-moons, diamonds, triangles and oblongs, or any other pattern one's brain may devise.

Lemon juice, rind, flour and salt. Shape into a roll, cover with wax paper and keep in the icebox overnight. The next day slice thin and on each slice decorate with raisins, sugar, nuts, orange peel or coconut. Bake in a quick oven (425 degrees Fahrenheit) until delicately browned. An interesting deviation from the usual cookies and cakes are: Graham Fruit Bars (Makes 30 bars.) 1-2 teaspoon salt. 1 cup white flour. 1 cup graham flour. 3-8 cup cold water or more. 1-2 cup shortening. 1 teaspoon lemon juice. 1-2 cup chopped pitted dates. 1-2 cup chopped dried figs. 1-2 cup chopped raisins. 1-2 cup chopped walnuts. 1-4 cup sugar. 1-4 cup orange juice. Grated rind of 1 large orange. Mix salt and flour, add shortening and cut into flour, mixing well. Add slowly enough cold water to which lemon juice has been added to make a stiff dough. Roll out dough into very thin sheets to fit bottoms of square or oblong baking pans. Make a filling of the fruits and nuts which have been put through a food chopper, sugar, orange rind and juice, mixed well together. Spread about 1/4 inch thick on one sheet of dough, cover with another large layer of dough. Bake in a hot oven.

Lemon Icebox Cookies (Makes 7 to 8 Dozen) 1 cup shortening. 1 1/2 cups sugar. 3 eggs, beaten. 2 tablespoons lemon juice. 1 teaspoon grated lemon rind. 5 cups flour. 1-2 teaspoon salt. Candied orange peel, coconut, chopped nuts, raisins or sugar. Cream fat and sugar. Add eggs.

Baked Chicken Dress, clean and cut up in convenient pieces a good-sized chicken. Place in a long baking pan, well greased; sprinkle each piece with salt and pepper, and dredge with flour. Dot generously with butter. Bake forty minutes in a hot oven, basting every five minutes with melted butter and hot water. Make a gravy with the fat in the bottom of the pan. Add cream with baked potatoes and green peas.

Radio Announcement Three-year-old Nancy's father had installed a new radio. Nancy listened with rapt attention to everything: music, speeches, and station announcements. That night she knelt to say her "Now I lay me." At the end she paused a moment, and then said: "Mind you night at this time there will be another prayer."

Etiquette When travelling for a day or two on the train, it is permissible to chat with strangers across the aisle? A. Yes; introductions under such circumstances are not necessary. Q. Who participates in the bride shower? A. Only the very intimate friends of the bride. Q. Is there any set hour for dinner in America? A. No; because it varies in different sections of the country.

Milady Beautiful By Lois Leeds

BEAUTY QUESTIONS ANSWERED Center Part Coiffure

Dear Miss Leeds—(1) I am letting my hair grow long and I wear it parted in the center. But it is too long to let it hang now and too short to do it up. How can I dress it at this stage? (2) Will peroxide brushed on my hair make it light? (3) I am 17 years old and 5 feet 3 inches tall. What is my correct weight? (4) My teeth are inclined to be yellow. How can I whiten them? BESSIE T. Answer—A pretty way to dress hair like yours is to part it in the middle and draw it back. Comb each section smooth and flat. Fasten it with a metal clip or a narrow barette, then fold the left hand section over to the right side of the head, then turn the ends under and pin; fold the right-hand section of hair over to the left side, turn under and pin. If your hair is not long enough to fold or turn under, just fasten it with two pretty little barettes at the nape of your neck and curl the ends upwards. (2) Peroxide bleaches the hair, but it should never be used diluted as it tends to make the hair streaky. The frequent use of undiluted peroxide on the hair will make it dry, brittle and strawlike. Use two tablespoonfuls of peroxide, two tablespoonfuls of lemon juice and one tablespoonful am-

Is the Modern Woman a Total Loss? Dorothy Dix Finds Her Superior to Her Mother

The Modern Woman Makes Just as Good a Wife as Her Mother did, and Better, Says Dorothy Dix, Because She Puts a Lot More Time and Energy into Trying to Make a Success of it

A man writes me that he considers the modern woman a total loss as a wife, and that the reason he doesn't marry is because he can't find a girl who will make the kind of wife his mother has made.



Oh, blah. That is an alibi that a lot of bachelors offer for shying at the altar, but when you put it to the test you can shoot holes all through it. There are a lot of reasons why men don't marry, but not one of them is because they can't marry their mothers, and, as a matter of fact, the modern man would no more be satisfied with his mother's type of wife than he would with an automobile of the vintage of 1922.

The mother complex that so many men have is very curious and touching, but this attributing all of the virtues to the women of the past is just part of the sentimental hokey that makes us idealize the good old times, and the old home of our childhood, and feel that they were far superior to anything in the present. But in reality we wouldn't go back to them if we could, and if we did we would find out that grandma had just as much nerves and temper and was no better cook than Maud is, just as we would find out that the good old times had just the same ups and downs as our own, and that the old home wasn't half as comfortable to live in as our new bungalow, or steam-heat apartment.

What are the qualifications of a good wife? Judge the modern woman by every one of them, and see how well she measures up with the women of the past.

First is love. A woman marrying a man with no thought of gain, but simply and solely because she cares enough for him to dare life at his side and fight the battle shoulder to shoulder with him. More women do that today than ever did before in the whole history of the world. No man can be so sure that the woman he takes for a wife is marrying him for himself alone as can the modern man, because practically every girl now can make as good, or a better, living for herself than the average young man can offer her, and she can do it at easier labor than housework.

Grandma had to marry whether she loved a man or not, because a husband was her only meat ticket and card of admission into society, but the modern girl can earn her own bread and butter and go where she pleases. So she doesn't have to marry until she finds some man for whom she cares enough to sacrifice her pay envelope and her personal freedom.

The next qualification of a good wife is for her to be a helpmate. All honor to our pioneer grandmothers who, turning their backs upon civilization, helped their husbands win the wilderness, who trekked across the continent in ox carts, who fought Indians and planted gardens, who bore children far from any medical aid, who endured hardships and loneliness and grinding toil. No one would dim the lustre of their glory, but their granddaughters are worthy of their ancestry. They have the same spirit, and are cast in the same heroic mold.

Only, other times, other manners. The modern woman helps her husband in modern ways. Every day she sees girls leaving their homes and families and associations to go with their husbands to the far places of the earth where business opportunities take them. Talk to any self-made man who has achieved a spectacular success, and he will tell you of a wife who has worked her fingers to the bone, and pinched and economized to help him get a start. And everywhere you see hundreds and hundreds of women who, after marriage, keep on with their jobs, and not only bake bread such as mother used to make, but make the dough like father used to make it.

The next qualification of a good wife is making a comfortable home. Of course science and mechanics have come to the aid of the woman, just as they have to any man, but compare the modern home with its steam heat, its electric lights, its electric refrigeration, its telephone and telegraph and radio, its bathrooms, with the home grandpa had. Why, people of modest means are more comfortably housed now than millionaires were a couple of generations ago.

Perhaps the modern woman doesn't spend as much time in the kitchen making pies and cakes and puddings as grandmother did, but she feeds her family far better because she sees to it that they have balanced meals with the proper vitamins, and she is not turning out a race of dyspeptics as the woman of the past did.

But the modern woman knows that she is married only so long as she keeps her husband vamped, and so she is on her tiptoes trying to maintain a girlish figure and be peppy and keep her husband interested and amused.

So, taking it by and large, the 1930 model wife is superior to the old-style domestic one, and if men don't like her they are hard to please. DOROTHY DIX.

very pleased to mail them if you write me again and comply with the necessary rule about inclosing a self-addressed, stamped envelope when requesting beauty leaflets. Mrs. F. H. T.—I shall be pleased to mail my leaflets on how to lose weight and beauty exercises which give the exercises you need in detail. (3) You should weigh between 125 and 135 pounds. (4) Wear a bandana of knitted silk or ribbon and tuck the short ends under. For parties or evening wear you may pin on a cluster of curls or a twist of extra hair. Massage your scalp every day, and brush your hair every night and morning. (5) Olive oil, coconut oil, liquid hair soap or pure castile soap liquid makes a very good shampoo and leaves the hair clean, soft and fluffy. Be sure to rinse your hair in several waters and dry between warmed towels. Avoid using heat to dry the hair unless it can be regulated so that it will not dry the hair too quickly, and thus dry out the natural oil. LOIS LEEDS. Remember S. A. E. When Requesting Leaflets. Miss Helen E. M. S. Gonnell, Miss F. M. H.—You have written asking for beauty leaflets and I shall be

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Avoid cold weather ills



DANGEROUS DAYS are here—uncertain weather, cold, wet, raw. For these days, Ovaltine is a wonderful "ounce of prevention". Make it your daily beverage and avoid cold weather ailments. Ovaltine is a source of that superb vitality which enables you to resist successfully both minor ills and epidemic infections. Nature's three best tonic foods, ripe barley malt, fresh eggs and creamy milk, are scientifically concentrated in Ovaltine. Mildly flavoured with finest cocoa. You will like it.

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Hocho'd Hints By Roberta Lee

Callouses To prevent callouses on the hands, caused by sweeping, cover the upper half of the broom handle with any soft material. Sew firmly, tack the lower end of the material to the broom, and the covering will not come off. Stewed Fruits Sweetened stewed fruits after they have cooked. They will require only half the quantity of sugar necessary if sweetened during cooking. Velveteen An old, worn velvet dress can be made useful by cutting up into polishing cloths.

Motoring With Mary By MARY JANE MOORE Every revolution of the engine sends out wisdom for the woman who drives a car, one of the things she has discovered.

EXCHANGING RECIPES "Together," said Bob, "we make one good driver." As a preface to the remark, we had just put our heads together and developed a system for getting out of a slippery place on the slight incline leading to the garage. I was at the wheel at the time and was doing a pretty fair job of getting nowhere when Bob, looking on, suggested I was trying too hard.

"Go a little bit slower," he counseled. "And you push slightly at the same time," I suggested. The car slipped into the garage without further ado. "You know," said Bob when we got into the house, "drivers ought to get together and exchange information on the little helps they have developed in handling their cars."

"Your idea is good," I agreed, "but what driver is willing to admit that he already does not know all there is about handling a car?" "I'm one," said Bob. "Maybe; though, that's just another respect in which I'm the only one of my kind. However, to treat the subject with becoming seriousness, I learned something from Charley Johnson the other night. I was riding home with him and, on the boulevard hill, I noticed that he retarded the spark when the car showed signs of struggling a bit. Immediately the engine began to purr smoothly again. I thought regarding the spark was passed even on those cars which do not have automatic spark. He not only told me differently but actually showed me differently."

"That reminds me of a trick Madge taught me the other day," I broke in. "We had parked on a slight incline and, in trying to back out, I stalled the engine a couple of times. Madge suggested that I might get better results if, before taking off the emergency brake, I set the hand throttle so it would keep the engine pulling the moment the clutch was let in. I did, and we got away nicely."

"I'm surprised at you," said Bob. "Why I have seen you do the same thing dozens of times on grades. How come you forgot it that time?" "The only explanation I can offer," I said, "was that I was backing out. If I had been driving out straight ahead I would have thought of it."

"Since this seems to be a yarn swapping occasion," said Bob, "I must tell you one I picked up several years ago. Jim Hamilton was riding with me. We noticed that there was mighty little gasoline in the tank. The nearest filling station was about three miles away. I started making a dash for it. That, Jim said, was the finest

way to secure running out of gas. He pointed out to me the gasoline consumption was greater at higher engine speeds and that it would be better to cruise along at 25 and take a chance. How right he was, was amply proved at the filling station. We drove in with a gas tank absolutely dry. My next anecdote dealt with the time the service manager had told me how much better results I would get if, instead of trying to use the rear view mirror, I looked behind over the side of car when backing. Bob matched it with a tip he had been given on getting out of a parking space easier by first moving in the direction where the space for moving was greater.

"It would seem," he summed up the case, "that if you got a big enough composite driver he might be fairly good."

CLEANING THE CARBURATOR "That carburetor certainly needs adjusting," said Bob, "and I'm surprised that so meticulous a car owner as you are did not notice it before. Maybe it is not such a bad idea for me to drive the car from time to time just to check up on the care you give it."

"I just noticed that yesterday," I replied. "What do you say we drive around to the service station right now and have it adjusted?" Bob agreed and headed in the direction of the service station. The foreman greeted us as we drove in.

"How about trying your mechanical genius on this carburetor?" Bob began. Bob's approach to the foreman always is sort of flippant and the latter always seems to like it. "What's wrong with the carburetor?" the foreman countered. "If there's nothing wrong with it, I'd hate to waste my genius on it."

"Why it just needs adjusting as all carburetors always do," Bob replied. "When a car owner talks that way," the foreman began, "I always refuse to adjust his carburetor without looking around. It is not true that all carburetors always need adjusting. The longer I'm in this business the more puzzled I become over the way every car owner blames the carburetor for everything. Let me tell you, if the carburetor was half as bad as car owners seem to think they'd have thrown the device away and found another means of vaporizing fuel."

"Remember," Bob interrupted "every word you say is going to be held against you. When you finally discover that I'm right about this carburetor, I swear I'm going to sit here and laugh at you for five minutes."

"That's a go," countered the foreman. "And," said Bob, "if I'm wrong, you can't sit here and laugh at me for five minutes -- and put the time on the bill."

While Bob was making this bargain, the foreman was lifting the hood. Noticing the foreman's action, Bob remarked: "Hey, the carburetor's on the other side."

"But the distributor is on this one and that's what I'm after," countered the foreman. He busied himself for a few minutes with various parts of the car's electrical system. Then, he lowered the hood. "Start the engine," he suggested to Bob. Bob did as directed. The motor never purred more beautifully. Bob looked surprised but by no means crestfallen. One of the best things about him is the way he enjoys a joke on himself.

"Come on," he said, looking at the foreman, "start laughing and then explain what was the trouble." "Well, I won't laugh," said the foreman, "but the trouble was in the distributor points. It might have been anyone of a dozen other things about the engine which caused it to act as if the carburetor was out of adjustment -- a fouled spark plug for instance, the engine running too hot,

Character Close-Ups LIGHT, ALMOST COLORLESS EYES SHOW SHE IS NERVOUS AND ENERGETIC UNDER THE YOKE OF ROUTINE DUTIES

One fishing boat recently landed at Yarmouth, England, with 240,000 herrings, the largest catch of the season.