

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

Dorothy Dix Letter Box

Too-Indulgent Mother Has Herself to Thank for Son's Ingratitude - Allure of Forbidden Fruit Waned for This Husband When He Found He Could Have it

Dear Miss Dix—I was left a widow with a small boy less than 3 years old. I received only a pittance from my husband's estate, the most of it, which was considerable, went to the child. I went to work and supported my son so that his inheritance might increase. Now he is grown, has finished school and he will soon come into his estate. Owing to the depression I have lost my job and my son tells me that I must leave the house, that he wishes to have nothing more to do with me and that I shall never receive any money from him. Is there no gratitude among children? L. V.



Answer: Not unless they are taught to appreciate what is done for them. You are simply reaping what you have sown. You have spent twenty years in pampering and spoiling your son and you haven't any right to complain that he is a self-egotist. He is what you have made him.

That's a hard thing to say to a mother, but it is true. Her children are given into her hands as plastic as dough and she forms their characters. She sets the pattern of their conduct. She determines their attitude toward her.

If she demands respect of them, she will receive it. If she insists upon courtesy from them, she will get it. If she sets herself up as an authority to them, they will always think that mother knows best. If she expects appreciation from them, they will be grateful for everything she does for them.

Whenever you see children who think that mother is the most beautiful woman in the world, and the wisest, and that mother's taste is always infallible, you know that mother has set herself on a pedestal and taught her children from their cradle up to worship her. And when you see children who pet and spoil their mother, who voluntarily hush their noise when mother is taking a nap, and save their pennies to buy mother a little present, and who consider her in every way, you know that mother has implanted in their minds an ideal of herself as a sort of Lady Fair that it is an honor to them to serve and protect.

And when you see children who are impudent and insulting to their mother, who run roughshod over her, who make her nothing but a slave to serve them, and who never give a thought to her happiness or comfort or well being, you know that their mother has made herself nothing but a doormat for them. She has taught them to have a contempt for her, and they neither love, honor nor respect her.

Most mothers bring up their children on the miracle plan, in the idiotically optimistic belief that they can let little Johnny and little Mary tread them as the dust beneath their feet and then when little Mary and little Johnny are grown they will somehow change and appreciate all mother has done for them, and love her and look up to her as she desires. But there are no miracles in child-rearing. It is all relentless logic. Cause and effect. If a woman has let her children "sass" her when they were babies, they will say things to her that will break her heart when they are grown. If she has gone shabby that they might have finery, they will take the very clothes off her back when they are grown to buy themselves gawags with. If they have never thought of her as anything but a servant to minister to their comfort, they will never lift the cookstove off her back, and when they are married they will make mother a nurse girl to take care of their children whenever they want to take a nap, or the children get on their nerves.

"Train up a child in the way he should go and when he is old he will not depart from it," said the wisest man who ever lived. And that goes double for mothers. Every mother writes her own price-tag for her children and they value her just according to the figures she puts on it. If she teaches them to treat her with respect and consideration and be grateful to her for what she does for them, they honor her and consider her. But if she teaches them that mother will stand for any old treatment, she gets just precisely that.

It is too late for you, Mrs. L. V., to undo what you have done. You must reap the consequences of your own folly, but I trust some of the mothers who read this will profit by your misfortune and save themselves from the bitterness of having ungrateful children. DOROTHY DIX.

Dear Miss Dix—I am a man 35 years old and had been happily married for ten years to a fine woman when I met a pretty young girl, with whom I fell in love. I knew I wasn't giving my wife a square deal, for she had helped me to make a success, yet I felt that I couldn't live happily without this young woman. My wife found out about this affair and went away, leaving me free to get a divorce so I could marry the girl, but now that I am free and could marry her, I am beginning to have doubts in my mind about it. Will she always love me as she says she does? Will she be true to me? She knew I was a married man, yet she did all she could to take me from my wife, saying all is fair in love and war. Will she be as pleasant to get along with as my wife was, who was always thoughtful, considerate and never nagged? Will I not be happier if I put this woman out of my life and try to win back my former wife's affection and trust? DOUBTFUL.

Answer: Well, Mr. Adam, I think you are the finest example of the lure of forbidden fruit that I have ever encountered. Apparently the only real attraction that this girl has for you is that she was an apple that hung just out of your reach and that every law of God and man forbade you to pluck, and now that all the bars are down and you are free to reach out your hand and take her, you don't want her.

I think there are a lot of men like you. There comes a time when domesticity palls upon you. They get a little tired of the wives that in their hearts they really love. The fetters of matrimony gall a little and they begin to feel bound and long for freedom. They are tired of the honest roast beef and potatoes of family life and think how good the highly spiced caviar of an illicit love affair would taste, and it is then that any adventures who happens to come along can lure them into doing some apple-eating and get them fire out of Paradise.

As for your doubts about the wisdom of this marriage, it doesn't take any seventh daughter of a seventh daughter to settle them, or to perceive that you are already over your brief infatuation for the girl because the glamour of the liaison is over and now when it comes to the question of marriage with her, it doesn't look so good. Also, your fears of what she will do are well founded, because a woman who will deliberately take another woman's husband from her and break up her home hasn't any of the rockbottom principles upon which you can bank.

She will always take the easiest way and do the thing that will give her the greatest kick, and if another man comes along who looks better to her than you do, she will stick to her slogan that all is fair in love and war.

But, you poor simp, what makes you think that you can win back your wife's love and trust? Once gone, they are gone forever. She may take you back, but she will never love or believe in you again as she did. You can't make a broken vase whole again. And that will be your punishment. DOROTHY DIX.

Dear Miss Dix—I am a boy of 19, going with a girl who is very much in love with me, but while I like her, I can't bring myself to love her. What must I do? PETER.

Give her up. You can't love her. DOROTHY DIX.

Salad Helps Keep You Cool

THEY EVEN LOOK COOL WHEN MADE WITH LIME GELATIN

More and cooler salads! There's a plank for any woman's platform these hot days.

Salads, by way of a change from heavier fare and hot dishes, are a welcome relief. Served cool and dainty on crisp lettuce, and topped with delicious mayonnaise, they will tempt jaded appetites.

Besides actually being cool—serve only after having chilled in the refrigerator—salads should also look cool. One easy way to accomplish this is to create your salads out of lime gelatin. Its fresh, delicate green coloring will help do the trick. Its delightful flavor is also greatly in its favor as the ideal base for a Summer salad.

The fact that salads are so economical to prepare, with the prices of vegetables and fruits what they are, should also appeal to you.

And another thing. Salads help keep you slender. Many movie stars including Lilyan Tashman, Lily Damita, Jean Arthur, and others who boast lovely figures, have confessed it! They eat two salads regularly every day, garnished with mayonnaise, in the interest of their forms.

Cool Melon Salad

1 Package lime gelatin 1 pint boiling water 1 1/2 cups Cantaloupe or honey dew melon, cut in 1/2-inch balls. Dissolve gelatin in boiling water. Chill. When slightly thickened fold in melon balls. Turn into individual

molds and chill until firm. Unmold on crisp lettuce and garnish with double-whipped mayonnaise. Use only firm, ripe, sweet melon. Serves 6.

Cherry Mayonnaise Salad

1 package lime gelatin 1 teaspoon vinegar 1/2 cup cherry juice 2 cups canned white cherries, seeded 1 cup boiling water 1/4 teaspoon salt 1/4 cup double-whipped mayonnaise.

Dissolve gelatin in boiling water. Add vinegar, salt, and cherry juice. Chill. When slightly thickened, fold in mayonnaise and cherries. Turn into mold. Chill until firm. Unmold on crisp lettuce. Garnish with additional cherries and mayonnaise. Serves 6.

Lime Salad Supreme

1 package lime gelatin 1 pint boiling water 5 teaspoons vinegar 1/2 teaspoon salt 1 cup apples, diced 1 cup crisp cabbage, chopped 4 olives, chopped

Dissolve gelatin in boiling water. Add vinegar and salt. Chill. When slightly thickened, fold in apples, cabbage, and olives. Turn into molds. Chill until firm. Unmold. Serve with double-whipped mayonnaise. Serves 6.

Recipes For New Kind Of Bread

VARY THE LOAF WITH ORANGE CHEESE, COCOA, RYE, HONEY OR NUT

Romance and glamor turn up at the oddest corners. Take bread, for instance, crumbly French breakfast rolls, crisp Scotch scones, agile Polish twists, Vienna buns—even our own crusty-moist loaves that come in such an assortment of colors, flavors and makes. They all look prosaic enough on the surface of things. But just give them a chance to talk about their pasts and they become actors in as entrancing an adventure tale as any that ever quickened the heart thumps and sent delicious shivers chasing down the backbone.

For instance, do you know— That once the social mark of a family determined the color and age of the bread they served at the table?

That the word "lady" meant originally "bread giver"? That there is a country where often a six months' supply of bread is made at one time?

That in this same country large sheets of such "hardback" have been used as shields in time of war? That white bread happened as the result of a whim of an English earl planning a pure white banquet?

That the Romans taught the English to break bread over the head of a new bride and distribute the pieces among her friends?

That Russian peasants pack a bit of bread with their household wares when they move as a charm against hunger?

In short, had you realized that this "staff of life," which we take so much for granted nowadays, has a fascinating and often sanguinary history extending back to the very earliest beginnings of man?

Few of us had—which makes the telling of it all the more interesting.

For while with better understanding of this business of proper feeding and eating, the phrase "Man cannot live by bread alone," is being accepted literally and bread is being supplemented by an abundance of dairy products, eggs, meats, fruits and vegetables, yet in many lands over half the strength and nourishment of the people still comes from the bread they bake in public ovens, in bakeries or in their homes.

For ways of varying the loaf bread, there are delicious orange, cocoa, rye, graham, honey, nut and bran breads.

Or cheese bread has a zest and tang and makes scrumptious sandwich slices. Here it is:

CHEESE BREAD

1 1/2 cups milk 1 cup grated cheese (1 1/2 lbs.) 1/2 cake compressed yeast 1 teaspoon salt 4 cups bread flour.

Dissolve the yeast in one-fourth cup of milk. Heat the remaining milk until lukewarm and blend with the grated cheese. Add the sugar and the dissolved yeast. Add one cup of flour gradually and beat with a rotary beater until smooth. Cover and let rise about one hour in a warm room, then add salt and mix to a kneading dough with as much as necessary of the remaining flour. Knead ten minutes, let rise until light. Knead again and place in two small rolls. When risen again bake bread an hour, or rolls twenty five minutes. The oven should be hot (450 degrees F.) during the first ten minutes and then should be lowered and kept at 350 degrees F. throughout the remainder of the baking time.

Orange bread is something else delightful to keep in your baking repertoire.

ORANGE BREAD

1 cake compressed yeast 3-4 cup lukewarm water 1 tablespoon milk 1 teaspoon salt 5 cups bread flour 1 egg yolk, well beaten 3 tablespoons orange juice 2 teaspoons grated orange rind 3 tablespoons sugar 3 tablespoons butter

Crumble the yeast into the water and thoroughly dissolve. Stir in the salt, milk and enough of the flour to make a smooth, soft sponge. Add the beaten egg yolk, sugar, melted and cooled butter, orange juice and rind. Beat hard, then stir in the rest of the flour. Knead until smooth and full of air bubbles. Cover and let rise in a warm place until double in bulk. Mold into two loaves and brush the surface with melted butter. Let rise again until double in bulk, then bake in a hot oven (400 degrees F.) about an hour, or until done and well browned. Cover with uncooked plain or orange frosting.

A Morning Smile

A LONG WAIT

A pompous stranger stalked into the office and demanded to see the manager. "I'm sorry, but he's not here," replied the clerk. "Is there anything I can do?" "No," snapped the visitor. "I never deal with underlings. I'll wait until the manager returns." About an hour later the man became impatient. "How much longer do you think the manager will be," he demanded. "About two weeks," was the reply. "He just left on vacation."

In the Summer THIN CHILDREN NEED Scott's Emulsion EASY TO TAKE

Beets Are Ideal For Canning

AND THE OVEN METHOD IS PARTICULARLY EASY AND MOST SATISFACTORY

Beets are one of the few vegetables that do not lose their flavor and natural sweetness if more than an hour's time elapses between the gathering and use. They are less perishable than almost any summer vegetable, and for that reason the woman who buys her vegetables for canning runs less risk of spoilage after canning.

Although winter beets are available, many homemakers find them inconvenient and expensive to use on account of the long cooking required. The housekeeper who buys her fuel by feet or units discovers that several hours spent in cooking of a vegetable is quite an item.

The oven method of canning is particularly easy for beets. If you have a thermostatic controlled oven, the regulator is set to 250 degrees F. and the oven heated while packing the vegetables. A portable oven thermometer can of course be used, but frequent checking is necessary to insure satisfactory results.

Slice Larger Beets

Small beets known as "baby beets" (they're about the size of a walnut) require no dicing or slicing and are most attractive for serving. Larger ones should be cut in quarters, diced or sliced ready for canning.

How to Prepare

Wash beets thoroughly, using a vegetable brush. Cut off tops, leaving about two inches of stem. Take care not to break the skin nor cut the long, straight "tap" root. Drop into a kettle of boiling water and boil fifteen or twenty minutes. Dip into cold water and slip off skins.

What the Fashionables are Wearing

Illustrated Dressmaking Lesson Furnished With Every Pattern

By Annabelle Worthington



The becoming V neckline and graceful length of line, which is slimming and most attractive.

And you'll be surprised at how easily this model is made.

A blue and white bastiste print is a splendid choice. It is cool and practical. Plain white bastiste contrast is effective.

Style No. 651 is designed for sizes 36, 38, 40, 42, 44, 46 and 48 inches bust.

You can also make it up in almost any silk of the pliable type. White crinkle crepe silk is especially smart.

Novelty cotton meshes are also suitable. Size 36 requires 3 3/4 yards 35-inch, with 1/2 yard 35-inch contrasting.

All patterns 15 cents in stamps or coin (coin preferred.) Wrap coin carefully.

No. 651. Size Name Street Address City State

the other, if the oven is large enough.

Work fast and dip beets in cold water only long enough to slip skins, not long enough to chill them.

Pack in hot sterilized jars, adding 1/2 teaspoon salt, 1 teaspoon sugar and 1 teaspoon lemon juice to each pint jar. Add enough boiling water to fill jars to within an inch of the top, half seal and place in reheated oven. Leave two hours, remove from oven and completely seal. Invert for a few minutes to be sure the seal is perfect, then place upright and let stand until cool.

As soon as a jar is filled, place it in the oven and keep jars about two inches apart to allow for circulation of heat around each jar. Two racks may be used, one above

For The Cook

PEACH CREAM PIE

1 tablespoon cornstarch. 1 teaspoon vanilla. 1 cup milk. 2 tablespoons lemon juice. 2 eggs. 1/2 cup sugar. 1 1/2 cups peaches dried and cooked or canned. Mix the cornstarch and half the



What's the Most Important Impression?

The First Impression WEAR

Penmans Hosiery and Sweaters

sugar and add to the hot milk. Cool in the top of the double boiler to thick and there is no taste of starch (15 min.) Mix the remaining part of the sugar with the beaten egg yolks. Add the cornstarch to eggs and return to the double boiler cook 2 or 3 minutes longer. Remove from range and add the lemon juice, peach pulp and vanilla. Fill filling in a baked pie shell. Top with a meringue made with 2 egg whites stiffly beaten with 4 tablespoons sugar and 1/2 teaspoon vanilla. Bake in a 325 F. oven 15 minutes.

"You say that you are the support of a widowed mother, your father having recently been killed in an explosion. How did the explosion happen?" "Mother says it was too much sugar, but uncle Jim thinks it was too much sugar."—Wall Street Journal.

SECRETS of a HOUSEWIFE by C.A. Voight

Comic strip panels showing a woman washing clothes and a man talking to her.

Advertisement for Rinso detergent with a comic strip panel and text: 'How bright the coloured clothes come... from these safe sods!'

LOVELY YET LONELY UNTIL... by ALBERT DORNE

Comic strip panels showing a woman's social life and an advertisement for Lifebuoy soap: 'END "B.O." DANGER!'

Advertisement for FLIT: SURE! FLIT KILLS FLIES!