

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

## What the Fashionables are Wearing

Illustrated Dressmaking Lesson Furnished With Every Pattern

By Annabelle Worthington



pear even more youthful. It's easily fashioned. You'll enjoy making it. The saving in cost is enormous.

Style No. 599 comes in sizes 16, 18, 20 years, 36, 38, 40 and 42 inches bust. Size 36 requires 4 1/2 yards of 39-inch material with 1/2 yard of 35-inch contrasting.

Velvet is very important for formal wear and it's perfectly lovely in this model in black with the plastron of self-fabric or of white Venice lace.

The pattern also provides to be made in the shorter length about twelve inches from the ground for general day wear, and is splendid in brown canton-faille crepe silk with a plaided vivid red plastron.

Be sure to fill in the size of the pattern. Send stamps or coin (coin preferred).

Price of pattern 15 cents.

No. 599. Seize .....

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### A Morning Smile

CAREFUL, BILL

"Hard-working little wife you've got, Bill," said the traveller to the small shopkeeper as he watched the man's busy wife in the shop.

"My word, yes!" replied the shopkeeper. "I only wish I had a couple more like 'er."

## KING COLE TEA

Satisfying refreshing delicious TEA

King Cole Tea is sold only in metal-foil air tight packages, never in bulk. Your grocer can supply you. We ask you to buy a package.

### Etiquette

By Roberta Lee

Q. Do candies, cloves, nuts, cinnamon and pickles belong on the afternoon tea-table?

A. No, it properly includes nothing except tea or fruit cup, cakes, and breads. But one may have anything one chooses.

Q. When escorting a young woman to a dancing party is it obligatory for a man to send her flowers?

A. No. In general conversation, is it ever permissible to contradict?

A. If the contradiction is warranted by facts and can be done tactfully, yes; but flat contradiction is always rude.

Hobbs: "I've half a mind to get married."

Dobbs: "Watch out! Reno's full of people who used only half their minds in getting married."—Boston Transcript.

## Why Shouldn't Wives Become Disgruntled About Marriage, When Husbands Make No Effort to Understand Them, to Sympathize With Them, or to Show Them Any Appreciation

Why do wives get peeved and get into the what's-the-use attitude toward matrimony? Men often wonder why their wives do not make the same effort to be attractive and agreeable after marriage as they did before. The answer is: Because husbands do so little to encourage wives to hold the lady-love pose.



upon me.

"I made the dinner table very festive with candles and flowers and when I brought on the cake with the billet doux on top of it I waited with my heart in my mouth for my husband's exclamation of joy and surprise and for his kiss that would have in it all that he felt for me and all that our marriage meant to him.

"But nothing happened. Instead, he pushed his chair from the table and said: 'Gosh, but it's too hot to eat a gooey cake tonight!' Then he glanced casually at the beginning of my love letter and, remarking, 'Why the gosh note?' stuffed it in his pocket without even reading it. So far as I know, he never read it, for he has never mentioned it to me again.

"I can laugh at the little fiasco now, but I shed a barrel of tears over it that night. And it was the last time I ever made a burnt offering of myself on the kitchen stove making a birthday cake for my husband and I have never tried since to tell him how much I cared for him."

"Oh, I guess most of us go through the same painful experience when we are cutting our wisdom teeth on matrimony," said another woman.

"When I was first married I used to work myself nearly to death trying to keep my husband fascinated. I would doll myself up within an inch of my life in my prettiest frocks and I would buy the colors I thought he admired and I would spend hours grubbing over stock reports so that I could discuss intelligently with him the subjects he was interested in.

"And after a while I found out that when I would ask him how he liked my new dress or hat he would look at it vaguely and say: 'Is that another one? What is the matter with the one you have been wearing?' And then I would realize that he hadn't looked at me enough to notice whether I had on a rag or a Paris confection.

"And when I would hand him out a line of what I supposed was my spellbinder conversation he would just grunt by way of reply and I would know that he wasn't listening to a single word I said.

"So I gave up trying to look like a living picture and keeping him vamped, and now I dress to suit myself and have developed the evening paper-and-sixth-best-seller habit myself, and we sit up of an evening in the usual family silence that is so thick you could cut it with a knife."

"I married a poor and ambitious young man," said the third woman, "and determined to be a real helpmate to him. So I did all my housework and kept his books for him at night and squeezed every nickel until I got 6 cents out of it and went shabby and did without everything on earth I wanted until finally I helped shove my husband over on Easy Street.

"But did he ever say 'thank you' to me? Or appreciate the sacrifices I made for him? Not much. All I did was to implant the idea in his mind that I was an abnormal woman who liked to work until she made her hands stiff and who didn't care for fine clothes and jewelry and the pretty things that other women love and now when I spend money for the luxuries we can well afford he thinks I have gone crazy with extravagance."

And there you are, gentlemen. Is it any wonder that wives get peeved with their husbands who never try to play up to them in their emotional moments? With husbands who never try to understand them? With husbands who never show any tact in dealing with them?

The marvel to me always is that so many women have the courage and the persistence to carry on in the face of the discouragement that they daily have, that they keep on loving men who are just as cold and unresponsive as a graven image would be and who turn the back of their ears instead of their lips for a kiss; that they keep on baking cakes for men who knock them when they are heavy and gobble them down without a word of praise when they are light as a feather; that they keep on trying to make home pleasant for grouches who never give them a pleasant word.

In his heart every man wants his wife to be sentimental about him. He wants her to adore him. Yet when she shows him some little romantic tenderness he will wet-blanket it by his indifference, and he will even kill her love by his neglect.

Every man feels that it is his wife's duty to make herself attractive to him and to be thrifty and economical and make him a comfortable home, but what encouragement is there for a woman to make any effort to please a man who never rewards her with a word of praise or by even showing that he thinks that she has turned out a satisfactory job?

Ninety-nine times out of a hundred a woman tries to live up to her husband's ideal of her. She is what he makes her. She will love him so long as he will let her love him and so long as he responds to her affection. So long as her husband pays her compliments she will keep herself looking attractive and she will work her fingers to the bone to help the husband who regards her as a partner instead of a servant.

So, gentlemen, if your wives don't please you, look for the fault in yourselves.

DOROTHY DIX.

## Pale Desert May Blush At Saucy Sauce

The simple little pudding, the brick of ice-cream from the nearby store, or the pan of ice-cream from your own mechanical freezing unit, will all take on new charm when a good sauce is served with them, so we suggest:

### Fudge Sauce

1 cup sugar  
2-3 cup milk  
2 tablespoons butter  
Few grains salt  
2 squares chocolate  
1 teaspoon cornstarch  
1 teaspoon vanilla  
Melt butter, add chocolate, cut in small pieces, and stir until the chocolate is melted. Add milk and sugar and heat to the boiling point. Boil without stirring 8 minutes. Add cornstarch mixed with a little cold milk and cook 2 minutes longer. Remove from fire and add vanilla and salt. Serve as a sauce for cake, ice-cream or pudding.

### Caramel Sauce

2 cups brown sugar  
2 tablespoons butter  
2-3 cup milk or water  
Few grains salt  
1 teaspoon vanilla  
Mix sugar with the milk and 1 tablespoon butter. Heat slowly to the boiling point stirring constantly then boil without stirring until a little of the mixture forms a soft ball in cold water. Add the rest of the butter, vanilla and the salt and stir carefully until the butter is melted. Remove from the fire and serve warm or cold as a sauce for ice-cream or boiled rice. If served warm, the sauce may be kept hot by standing it over a pan of hot water.

## Sans Ame Wins At Long Champs

LONGCHAMP, France, Oct. 19. (A.P.)—Ed Esmond's Sans Ame, ridden by Jockey Semblat yesterday won the second richest race of the autumn meeting at Longchamps the Prix du Conseil Municipal, valued at a quarter of a million francs. Count Vigier's Angelico finished second and Lady Gramard's Fire Parade, third. The race was over a 2,400 meter course (about a mile and one half) and the winner paid nine to one.

One woman who is noted for her crisp brown biscuits uses no shortening at all in mixing her dough; instead she places a generous piece of butter between and on top of her two-layer biscuits just before putting them into the oven.

## Best Remedy for Cough Is Easily Mixed at Home

You'll never know how quickly a stubborn cough due to a cold can be conquered, until you try this famous recipe. It is used in millions of homes, because it gives more prompt, positive relief than anything else. It's no trouble at all to mix and costs but a trifle.

Into a 16 oz. bottle, pour 2 1/2 ounces of Pinex; then add plain granulated sugar syrup or strained honey to make 16 ounces. This saves two-thirds of the money usually spent for cough medicine, and gives you a purer, better remedy. It never spoils, and tastes good—children like it.

You can actually feel its penetrating, soothing action on the inflamed throat membranes. It is also absorbed into the blood, where it acts directly on the bronchial tubes. At the same time, it promptly loosens the germs laden phlegm. This three-fold action explains why it brings such quick relief even in those severe coughs which follow cold epidemics.

Pinex is a highly concentrated compound of Norway Pine, containing the active agent of creosote, in a refined, palatable form, and known as one of the greatest medicinal agents for severe coughs and bronchial irritations.

Do not accept a substitute for Pinex. It is guaranteed to give prompt relief or money refunded.

## It's great to FEEL FIT!



Today's the day of outdoor life! Men and women retain their youth — their joy in a healthful, vigorous body.

A daily enemy of health is constipation. Intestinal sluggishness often leads to headaches, backaches, lack of pep, premature aging, loss of good looks.

It is unwise to fight constipation with habit-forming pills and drugs. They often do more harm than good.

The wise and healthful way is to correct the diet. Your system needs "bulk" and Vitamin B in generous quantities to keep it healthfully regular.

Kellogg's ALL-BRAN, a delicious ready-to-eat cereal, gives you both of these things. It furnishes "bulk," which gently exercises the intestines. And Vitamin B, which tones them up.

In addition, Kellogg's ALL-BRAN

contains iron, which helps build rich, red blood!

Start now to eat Kellogg's ALL-BRAN regularly — either as a cereal or in cooked foods. Two tablespoonfuls daily are usually sufficient to prevent and to relieve most cases of constipation. (See your doctor, however, if you suffer from intestinal trouble not relieved this way.)

Be sure you get Kellogg's ALL-BRAN. In the red-and-green package. Made by Kellogg in London, Ont.



helps keep you fit

## Frozen Chocolate Pudding

3 ozs. chocolate.  
1-4 cup cold water  
3 cups of cream whipped  
1 tablespoon granulated gelatine.  
1-2 cups sugar  
1 cup thin cream  
1 teaspoon vanilla  
1-4 teaspoon salt.

Method—Melt the chocolate and add to it the sugar and 1 cup of thin cream; boil for one minute. Soak the gelatin in the 1-4 cup of cold water until soft, then add to the boiling mixture, stirring well; remove and let cool. When sufficiently cool add vanilla, salt and whipped cream. Pour into a mold and cover. Pack in ice and salt and set in cool place for 4 hours. Turn out and serve with lady fingers.

## Food Fashions

Corn on the cob . . . hundreds of us still care so much about it that we eat it the old-fashioned way, braving all eyes that watch and lips that titter as we munch it as nature, with salt and pepper applied and plenty of butter oozing.

Others—equally fond of the flavor of corn cooked on the cob—prepare it so in the kitchen, but before sending it to the table, cut from the ear with a very sharp knife. Then they put it in a warming pan, add several tablespoons of heavy cream, a big lump of butter and seasoning, reheat and serve the corn in green pepper cases which act merely as containers, the while they impart the faintest possible flavor to this inimitable dish. A new way in which to serve an age-old favorite which this year seems particularly tender and toothsome.

For a luncheon variation of corn on the cob, try adding to the above recipe a cup of baked Virginia ham cut not too thin and diced.

## For The Cook

### PUMPKIN PIE WITH ORANGE MARMALADE

1 1/2 cups of cooked pumpkin.  
1/2 cup brown sugar.  
2 eggs.  
2 cups milk.  
6 tablespoons of orange marmalade.  
1 teaspoon cinnamon.  
1 teaspoon nutmeg.  
1 teaspoon salt.  
1/2 teaspoon ginger.  
1/2 teaspoon salt.

The pumpkin may be steamed or boiled, or tinned pumpkin may be used. The fresh is the best. Mix in the order given and bake in a crust like custard pie in a hot oven (450 degrees F.) for ten minutes, then lower the temperature to 325 degrees F. and bake until set. Serve hot or cold. Garnish with whipped cream.



## COMFORT for COLICKY BABIES

... THROUGH CASTORIA'S GENTLE REGULATION

The best way to prevent colic, doctors say, is to avoid gas in stomach and bowels by keeping the entire intestinal tract open, free from waste. But remember this: a tiny baby's tender little organs cannot stand harsh treatment. They must be gently urged. This is just the time Castoria can help most. Castoria, you know, is made specially for babies and children. It is a pure vegetable preparation, perfectly harmless. It contains no harsh drugs, no narcotics. For years it has helped mothers through trying times with colicky babies and children suffering with digestive upsets, colds and fever. Keep genuine Castoria on hand, with the name:

Wm. H. Fletcher  
CASTORIA  
CHILDREN CRY FOR IT

By BRIGGS



## You'll never spot a spot... in the tub

You can always spot a bathroom where Bon Ami is standard equipment. The tub has that gleaming polish which means it's cleaned with Bon Ami Powder. Not scratched and ruined by coarse gritty cleaners.

The same is true of the kitchen sink. You'll invoke the same unflinching "white magic" either place. And either place you get quick, easy cleaning and perfect, scratchless polish. Odorless, scratchless Bon Ami is sold at all grocery stores—in two convenient forms, a snowy-white Powder and a handy Cake.

## Bon Ami

CAKE & POWDER



"Hasn't Scratched Yet"



## Cunning!

What a care she is, but how precious! Your whole life is centered in her.

If she is to be well and happy—if her charm is to continue—she must be strong and robust.

Baby's Own Tablets are an invaluable help to mothers in keeping their children well. They are the ideal laxative for children—a simple and safe preventive, and a remedy for colds, simple fever, indigestion and constipation—conditions which, if not attended to promptly, lead to serious illness.

Always keep Baby's Own Tablets in the house. They will save you worry. 25 cents a package at any druggist's.

## BABY'S OWN TABLETS

(Dr. Williams')  
For Children of All Ages

MR. AND MRS.

Joe is Still Looking For That Store