

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

The HOUSEWIFE and HER ACTIVITIES

BULLETIN Of changing seasons This is true: The heart must have its winter, too. As well as stream Or mountain lake, Be frosted over And opaque...

That Oil Smell If the oil stove smells very strongly of oil, drop a small piece of gum camphor to the tank and see if it does not do away with much of the unpleasant odor.

Better Linens This is the time of the year when many shops are advertising sales of linens. There is nothing quite so tell-tale as cheap grades of linen, both in appearance and in wear.

The Useful Lemon Lemon juice taken before meals will act as a preventive of heartburn. Lemon juice will remove oil and grease stains from brown or tan shoes.

FRUSERS REPLACE NATIVE PANUNG IN SIAM All civil servants in Siam must wear trousers in Siam instead of the native panung, a kind of long shirt which is tucked up between the knees.

LONG SERVICE Mrs. Sara N. Johnson, 75-year-old organist of the Universalist Church, Provincetown, Mass., has resigned after serving 56 years, Mrs. Johnson, a Mayflower descendant, has played more than 6,000 programs on the ancient pipe organ.

MOST VALUABLE DOGS' IN THE WORLD A litter of puppies worth more than \$5,000 has just been born to one of the most valuable dogs in the world.

FRUIT SALAD PLATE Place small, crisp lettuce leaves on individual salad plates to form 5 cups. Moisten each fruit with French dressing and help in its own juice cup. A suggested combination follows:

SOFT AND HARD COOKED EGGS Boiled eggs, as you know, should never really be boiled. To cook eggs soft you can either (1) start them in cold water and bring them just to the boiling point, or (2) start them in boiling water and keep them just below the boiling point for 5 to 8 minutes, according to softness desired.

SUBTLETY IS BEST RULE IN MAKUP Obvious things are seldom truly beautiful. A painting so subtly colored that you aren't conscious of the bright spots until you study it closely, or a dress which is glamorous because of its exquisite lines and fabric, will make a richer and more lasting impression than vivid, attention-getting pictures and frocks.

REMEMBERS DICKENS MADE SHOES FOR HIM There are two remarkable things about Mr. Charles Mayhew, of London and when you meet him for the first time you can't make up your mind which is the more remarkable.

For Bad Winter Coughs, Mix This Remedy Yourself Saves Good Money! No Cooking! Any drugstore can supply you with a 2 1/2 ounce bottle of Pinex. Pour this into a 16 ounce bottle and add granulated sugar syrup to make 16 ounces. To make syrup, use 2 cups of sugar and one cup of water and stir a few moments until dissolved. No cooking needed. It's a matter of fact I learned the trade of boot and shoe making at Bury St. Edmund's. My father was a shoemaker, and after my apprenticeship I set up shop for myself.

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Dorothy Dix

The Man Who Continues to Put Up With a Bossy and Nagging Wife Deserves a Prominent Niche in the Hall of Fame. They Are Martyrs Beyond Understanding

A man in whom matrimony has developed an inferiority complex and who signs himself "ONE OF THEM" wants to know what I think of that "miserable, pusillanimous, contemptible worm of the dust, a henpecked husband."

Well, I think of him with compassion for his sufferings and with awe and reverence for the courage with which he endures them. I know that the ribald mock at the henpecked husband, and that to the unthinking he is an abject and backboneless caricature of a man, but if they were wiser and could look deeper they would see that in the great majority of cases his attitude is not that of cowardice, but of an almost superhumanly brave acceptance of a fate that he is powerless to change.

The henpecked husband is the victim of his own virtues. Almost invariably he is a man of the very highest type, a man with an ingraining conscience and with a sense of duty and obligation and honor which will not let him flunk his part of a bargain, no matter how much others default on theirs. In addition, he has a tenderness that makes it impossible for him to hurt another. He is affectionate, devoted to his children, and with a pitying understanding of the wife who browbeats him that enables him to forgive her because he knows that she does not know what she does.

It is the irony of fate that the man who most deserves a good wife so often gets one who bullies him out of his life. Nor is it often the man's fault that he finds himself sold down the river in marriage. Guided by some sure instinct, the masterful women recognize these gentle souls at sight as their prey, and seize upon them and rush off with them to the altar whether they will or not.

Naturally before marriage the henpecker, being a cagey bird, conceals her full purpose under her pretty feathers. During courtship she is just flatteringly possessive. Sometimes she even goes so far as to let the man feel that he is cock of the walk. But once they are in their little home nest, she throws off all disguise and shows him what she is all right. And in a little while the poor husband finds out that he hasn't a vestige of a liberty left.

Wife tells him what he can and cannot do. She makes him punch the home time clock even more rigorously than he does the one at the office. She buys his clothes and feeds him upon what she likes to eat. She supervises his politics and religion. She tells him where to sit when they go out together, and in the course of a few short years he gets so subdued that he never opens his mouth in the presence except to say "Yes, ma'am."

Now no martyrdom compares with that of the man who is henpecked to death because it is such long drawn-out agony. It is suffering that must be borne through every hour of every day for years and years and years. We wonder not only how any man can endure it, but also why any man does endure it when there are divorce courts handy and trains and airplanes leaving for far parts almost every hour.

I think that the reason so many men stand for henpecking wives is not because they are weak, but because they have the strength to bear an almost unendurable burden. They know that nothing on earth can change a bossy woman, or induce her to abate one jot or tittle of her petty tyrannies. They know that nothing, save being struck dumb, can stop a nagging woman from nagging. And they face the issue squarely that they would either leave her, or to submit to her in order to keep their homes from being a hell on earth.

They realize that they have made a fatal mistake in marriage, but they made it and they will not waver in their error. So they set them at the cathedral church of St. Edmund's until I was twenty-one. "St. Clement Dane's was my church, though. That is where I was baptised—my two brothers and I. You can see the entry in the parish register to this day."

"I was the eldest of the triplets. I was born at 15 minutes before midnight on July 31, 1839; the next baby was born at 15 minutes after midnight and the third at half-past twelve in the morning on August 1."

"I went with my brothers to Australia in 1850. We were only eleven years old then. We went with two uncles, one of whom had a farm out there. My brothers liked it, and stayed. But I wasn't happy, even at that small age, away from dear old London town. And this is where I've been ever since. You can't keep me away from London, no matter how you try."

My, Mayhew, like his two brothers in Australia, is a bachelor. One might almost add a confirmed bachelor. And the Rev. W. P. Blackford, vicar of St. Clement Dane's, said to me of Mr. Mayhew: "He is the most wonderful old man I know. We all love him—and we are not a little proud of the names of himself and the other two of the triplets are recorded in the parish register."

Not long ago a group of nutritionists were discussing the virtues of the vegetable kingdom and it was agreed that many vegetables beside tomatoes made delicious appetizers for luncheon and dinner. Canned or fresh vegetables are equally good, for generally there is no waste or loss of vitamin content and mineral constituents if the juice and the solid vegetable bits are both used.

Careful and zealous seasoning are essential in preparing appetizers. Lemon juice or vinegar, sugar, salt, sometimes a mere suspicion of spice, a drop of onion juice, just a hint of pepper—any or all of the condiments in the pantry can be added to almost any vegetable flavor with appetizing effect. But all this is wasted if the final product is not thoroughly chilled and served.

The water in which celery is cooked, cauliflower, brussels sprouts, broccoli, carrots, mushrooms all may be employed alone or in combination. Tomato and sauerkraut, beet and tomato, beet and cauliflower, carrot and mushroom—these are truly delicious combinations.

A tiny sprig of parsley, two or three very tiny pearl onions, a slice of stuffed olive, a caper or two make attractive garnishes besides adding a bit of distinctive flavor to all vegetable juice cocktails.

After the vegetables have been removed for serving, the vegetable stock may be seasoned and cooked a few minutes. This insures a delicately blended flavor for the finished cocktail.

Of course, the same vegetable should not appear twice in the meal. The vegetable stock should be kept in the refrigerator and used to provide contrast in flavor for the next meal or the next day.

BEST JUICE COCKTAIL Two cups water in which beets were cooked, 1 slice onion, three whole cloves, 6 peppercorns, 1 inch stick cinnamon, 2 tablespoons lemon juice, 1 teaspoon sugar, few grains salt.

Add onion, clove, peppercorns, cinnamon, sugar and salt to best juice and simmer ten minutes. Strain and chill. Add lemon just before serving.

THE FAVOURITE Beauty Soap OF CANADA'S LOVELIEST DEBUTANTES

"Palmolive has a wonderfully soothing effect on my skin" says ESMÉ THOMPSON, popular Toronto debutante

"I find it refreshing to use, making a delightful, cleansing lather," continues Miss Thompson, one of Canada's loveliest debutantes. Beautywise indeed is Canada's younger set. And so, to keep lovely all over, they follow Palmolive's simple beauty treatment . . . not only for face, throat and shoulders . . . but for the bath as well. Why don't you try it? Let Palmolive keep all of your skin soft and youthful.

Soothes and Beautifies The careful blending of olive and palm oils in Palmolive is the reason more than 20,000 beauty specialists recommend it. Only these costly oriental oils give Palmolive its rich, gentle lather, a lather that cleanses the pores . . . soothes your skin . . . leaves it restfully refreshed and radiant. So make Palmolive your soap. Use it always, from today on, for all your skin. You'll have a complexion that's really youthful . . . lovely all over.

Try this Palmolive Beauty Treatment Use it not only for face, throat and shoulders, but for the bath as well. Gently massage into your skin a warm, rich Palmolive lather. Cleanse the pores thoroughly. Rinse with warm water, then with cold. That's all there is to this simple beauty treatment. Yet there is no surer way to real, all-over skin beauty. And here's another beauty hint. Palmolive, used as a shampoo, keeps your scalp healthy, hair soft and lustrous.

Quaker Oats Give Away "Dream Home" For Quin Letter

\$10,000 Home Free For Best Letter About "What of the Dionne Quins Would I Adopt?"

Every Entry Receives Colour Picture of Dionnes Free! Just suppose the government of Ontario had not provided a wonderful home for the Dionne Quins. Just suppose YOU, instead, had been called on to adopt one of these heaven-sent children. Your answer to the question, in 100 words or less, "Which of the Dionne Quins Would I Adopt?" may win a marvelous \$10,000 Dream Home, or the cash. And, if you don't win the first prize, there are 3,113 other cash awards totaling \$5,501.

Everyone who enters this contest gets a wonderful 7" x 9" full color picture, free of charge, of the Dionne Quins. Write your letter with two trademarks cut from packages of Quaker Oats, to The Quaker Oats Company, Peterborough. Already thousands and thousands of replies have been received from all over Canada. Now is your chance. Write your letter today, or write as many letters as you want. The more entries you make, the greater your opportunity of winning.

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THE COOK'S CORNER

MAPLE COCOANUT COOKIES People who are fond of cocoanut are accustomed to make perhaps several kinds of drop cookies and biscuits with this useful product supplying flavor and its own peculiar kind of body, to the mixture. In this recipe it is a rolled cookie dough, however, in which we employ the cocoanut. Children will adore this kind of cookie, of course.

1/2 cup butter or shortening. 1 1/4 cups brown sugar. 1 egg. 1/2 teaspoon maple extract. 2 1/2 cups (about) sifted flour. 3 teaspoons baking powder. 1/2 teaspoon salt. 1 cup shredded cocoanut. Cream butter or shortening and gradually blend in sugar. Add egg and beat until light. Add maple extract, then gradually mix in the flour, which has been sifted with the baking powder and salt. Add cocoanut. A little more flour may be required; use enough to make a dough which may be rolled on a lightly floured board or canvas. Roll to 1/8-inch thickness and shape with a floured cutter. Bake on greased pan in moderately hot oven, 375 degrees F., for 12 to 15 minutes.

Crunchy Oatmeal Squares Oatmeal cookies of all kinds have their ardent devotees. This mixture is a little out of the usual, but retains the rather rough consistency we associate with the oats; the cocoanut sprinkled over the top of the spread-out cooking mixture, adds to this effect (though, of course, the cocoanut could be omitted entirely if preferred).

This group has given you one cookie belonging to the rolled-out type, one that is dropped from a spoon, and now comes this mixture, which belongs to those that are baked in a shallow sheet and cut into squares or fingers afterwards.

1/2 cup butter or shortening. 1/2 cup granulated sugar. 1 tablespoon molasses. 1 egg. 1 tablespoon milk. 1 cup sifted pastry or cake flour. Or 1/2 cup sifted hard-wheat flour. 1/2 teaspoon baking soda. 1/2 teaspoon salt. 1 teaspoon ground cinnamon. 1 cup rolled oats. Shredded cocoanut. Cream butter or shortening and gradually blend in sugar. Add molasses, then the egg and beat until very light. Add milk. Sift the flour with the baking soda, salt and cinnamon. Mix gradually with butter, sugar and egg. Add rolled oats and combine thoroughly. Spread to 1/2-inch thickness in a greased shallow pan and sprinkle with shredded cocoanut. Bake in a moderate oven, 350 degrees F., about 30 to 35 minutes. When cold, cut in squares.

Fruited Drop Cakes We turn here to the soft dough that can be disposed by spoonfuls on the baking-pan or metal sheet. A very delicious mixture, this one, with its fruits and nuts and combination of orange, vanilla and spice flavors.

1/2 cup butter or shortening. 1/2 cup brown sugar. 2 eggs. Cream butter or shortening and gradually blend in sugar. Beat eggs until very thick and light and add, combining well. Add dates, raisins, nutmeats, orange rind and vanilla. Sift flour with baking powder, salt and ginger and combine gradually with first mixture to make a dough of stiff drop consistency. Drop by spoonfuls, 1 inch apart, onto greased pan. Bake in moderately hot oven, 375 degrees F., for 12 to 15 minutes.

SMART CLOTHES FOR THE HOME DRESSMAKER

Here is a very smart and lovely day dress. You'll agree it has complete newness about it. Its lines will be found very flattering. While the waistline is defined by a soft belt arrangement, it is not absolutely tight to the figure. In this way bulk which is apt to creep about that area is not emphasized. It lies so youthfully at the back.

A very attractive material for it is black sheer woolen with a tiny wine-red contrast, as pictured. It's so smart now, neat your winter coat and lovely for spring without a coat. Plain thin woollens, plain and printed crepe silks are other nice materials to fashion it.

Style No. 1670 is designed for sizes 36, 38, 40, 42 and 44-inches bust. Size 38 requires 4 yards of 39-inch material with 1/2 yard of 39-inch contrasting.

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

No. 1670. Size Name Street Address City State

A Morning Smile

"It's no use" said the director to his colleague. "I'll have to get a new typist."

"Pity," said his colleague. "Miss Jones always seemed a nice, obliging director, but it looks so bad to have to keep interrupting me when I'm dictating to ask how to spell words."

"That certainly is a great waste of time."

"I don't object to that," explained the director, "but it looks so bad to have to keep saying 'I don't know.'"

MacPherson of Aberdeen told his wife he would never forget the day he married her ten years ago. Aberdeen beat Dundee 3-0 that day!

1/2 cup chopped pitted dates. 1-3 cup chopped walnuts or pecans. 1 teaspoon grated orange rind. 1/2 teaspoon vanilla. 2 cups sifted pastry or cake flour. Or 1 1/2 cups sifted hard-wheat flour.

1/2 cup butter or shortening. 1/2 teaspoon salt. 1/2 teaspoon ground ginger. Cream butter or shortening and gradually blend in sugar. Beat eggs until very thick and light and add, combining well. Add dates, raisins, nutmeats, orange rind and vanilla. Sift flour with baking powder, salt and ginger and combine gradually with first mixture to make a dough of stiff drop consistency. Drop by spoonfuls, 1 inch apart, onto greased pan. Bake in moderately hot oven, 375 degrees F., for 12 to 15 minutes.

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Today's Short Wave Radio Program

WEDNESDAY, FEBRUARY 12 Moscow 4 p. m.—Overseas program in English. RW-59 (6,000 or 12,000 kc.)

Rome 6 p. m.—News bulletins in English. Concert by the band of the Royal Metropolitan Police Forces of Rome, conducted by Andrea Marchesini. 2RO, 31.1 m. (9,335 kc.)

London 6:30 p. m.—Talk: "Foreign Affairs." Sir Frederick Whyte, K. C. S. L., LL.D., G.S.C. 31.3 m. (9,580 kc.), GSB, 31.5 m. (9,510 kc.), GSL, 49.1 m. (6,110 kc.), or GSA, 49.5 m. (6,050 kc.)

Panama City 7:30 p. m.—Children's Hour. WPCB, 49.7 m. (6,030 kc.)

Berlin 7:45 p. m.—Familiar strains of great masters. DJC, 49.8 m. (6,020 kc.)

Cincinnati 10:30 p. m.—Grand Opera. WSKAL, 49.6 m. (6,060 kc.)

Hamilton's Cream Sodas. Here you see the Hamilton Bakers putting their famous biscuit trio over the top . . . Wherever they go—homes, hotels, clubs, restaurants or tea-rooms—all three are welcome guests. Old and young admire them . . . Invalids require them . . . Old and young admire them . . . Invalids require them . . . Old and young admire them . . . Invalids require them . . .

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Hamilton's Jelly Wafers. Here you see the Hamilton Bakers putting their famous biscuit trio over the top . . . Wherever they go—homes, hotels, clubs, restaurants or tea-rooms—all three are welcome guests. Old and young admire them . . . Invalids require them . . . Old and young admire them . . . Invalids require them . . .

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