

Women's Realm, Social and Personal Fashions, Literature

Dorothy Dix's Letter Box

HEALTH AND DISPOSITION TWO REQUISITES IN PICKING WIFE

Congeniality, Ability as a Homemaker and the Fact That She is Not a "Spoiled Darling" Also Important

Dear Miss Dix—You recently gave a girl some advice on how to pick out a man who would make her a good husband. Now please tell a boy how to pick out a girl who will make him a good wife.



Answer— Well, if I were a boy contemplating matrimony I would first try to make up my mind about what kind of a wife I wanted. Not every man needs or desires the same type of wife any more than he goes the same type of automobile. If your heart was set on a streamlined sports car you wouldn't care for a truck, no matter how good it was. Nor, if you needed the truck, would the sports car be of any service to you. Same way with wives. So before you pop the question just what qualities you want in a wife, and if she is bossy, passes her up or vice versa, just what they always were, only more so. Also, a man's happiness in marriage doesn't depend on what she is like. Wives are purely a matter of personal taste.

There are, however, certain basic things that a man does well to observe when he goes wife-hunting. First of these, I think, is health. Choose a girl who is well and strong and who looks as if she could put her own weight in the boat. Sickly wives are almost invariably peevish and fretful and hard to get along with. Also expensive.

Good Disposition Essential

Then consider the girl's disposition. If she is high-tempered, leave her for a better man. Gunga Din. If she is kind and gentle, you will find her a better wife than you could expect. If she is fault-finding and hard to please, you will spend the balance of your life cringing before her if you give her the real thing to tell you of your faults. And if she is bossy, pass her up or vice versa. Pick out a girl who is good-natured and easy to get along with. Choose one whose laugh is hung on a hair-trigger and who can always make the best of everything and see the sunny side of life. She will make a joke of your faults instead of a tragedy and keep you bucked up when you are downhearted.

No man can be happy in a home that is untidy and where he is set down to ill-cooked meals and where half he makes goes into the garbage pail. So pick out for a wife a girl who likes to cook and who likes that cooking is a fine art and making a home a career instead of a chore.

Congeniality Important Pick out for a wife a girl who likes to do the same things that you do, who enjoys the same sports, who is interested in the same books, who likes the same kind of people. Congeniality is the one indispensable thing in marriage. Half of the divorces are the result of husbands wanting to go one way and wives the other.

Marry a girl in your own class, socially, intellectually, financially and with the same background. The happiest marriages are those in which the husband and wife see eye to eye instead of one looking down upon the other.

And, finally and most important of all, DON'T marry a girl who is Mother's spoiled darling. She makes the most undesirable wife in the world because she expects her husband to baby her and kow-tow before her and wait on her hand and foot, just as Mother did, and if the poor sap to whom she is married doesn't make a living sacrifice of himself to her she considers herself ill-used.

IF HE CRAVES FLATTERY DON'T BE STINGY Dear Miss Dix—I have been married for 25 years and have given my

Answer— Why, simply enough. If your husband wants to be petted, chuck him under the chin and tell him that he is the "boobiest" thing in the world. Mother's white-haired baby, but even if his pate is as bald as an eagle's.

If he craves flattery, dish it out to him.

If he wants you to coquet with him a bit, drag the technique of your young days out of the hair trunk in the attic, or under the bed, and make the debs are handing out. It is a little thing to do if it makes your good husband happy.

The prevailing belief among wives is that the way to hold their husbands is to keep themselves young and beautiful, and to this end they spend millions of dollars in beauty parlors. But it is love's labor lost, for no art can stay the ravages of time, no artifice can make 60 look like 16.

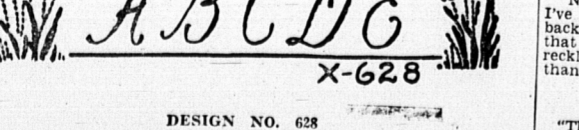
But the secret magic that every wife can use, which works 100 per cent after marriage, is a love letter. A husband may take what she writes for granted, but he never wants her to take him for granted. As long as she keeps telling him that in her eyes he is still young, romantic, fascinating, man in the world, she has a charm that never fails.

For we tire of many things in the world, but never of adulation. DOROTHY DIX.

HELP FOR HOUSEWIVES

LONDON—(CP) — Housewives who believe they have been overcharged can now report it to their local Food Price Regulations Committee and, if necessary, the Ministry of Food will regulate prices.

AN ASSORTMENT OF EMBROIDERY MOTIFS



Ten motifs ranging in sizes from 2 by 3 inches to 6 by 6 inches each pattern. A complete alphabet are included in this pattern. Hot iron transfer and send with 15 cents in coin or stamps to Needlework Department, Charlottetown, Guardian.

To Charlottetown Guardian Needlework Department, Design No. 628

NAME _____ STREET _____ PROVINCE _____

Awakened Woman

By ELINORE BARRY

Robert, however, had suddenly become a stranger to her. Was this her "perfect companion," was this the man whose subtlety and sympathy she had so deliciously counted on? He sat on his horse coolly and looked down on them with an expression of amused cynicism. If this attitude were a cloak for his hurt feelings, Joyce thought swiftly, it was a less lovely one than Neil's!

These valuations passed through Joyce's mind in one galloping second, while she stood there helplessly wondering where to begin. "May I have the pleasure of meeting your husband?" Robert asked, smiling.

Robert threw back his head and laughed. "Think, Joyce, what a lot I'm going to learn from this meeting! Think of the value of it all to a novelist! Why, I wouldn't be missing it for anything! I only wish I had the pen of an Elinore Glyn to write it up admirably."

Neil drew forward. "I don't think my wife and I have time to stop and listen to that sort of damn! Please don't begin a fight over it, when neither of you really knows a bit what it's all about. Neil, I've been trying to make up my mind to tell you—Robert, there's a good deal due to you. You hadn't expected to tell me both at once, but since it's happened this way, I've decided to tell you both of you the truth!"

She turned to her husband, "Neil, you never heard of Joyce Ashton, did you? Answer me that, Neil. Do you know her?"

"No, no, I don't. Tell me this, Neil, what was my name before you married me?" "Don't look at me, I'm not crazy, what was my name before you married me?" "Why, Frills. 'This is nonsense!' Don't you know your own name? It was Frills, a hill of beans, you know. What's that got to do—"

"Oh, will you please let me tell you. Sit down, both of you, this is going to be a long story. You don't begin by thinking I'm crazy. You've both heard of amnesia, haven't you? Well, you know you married one, Neil? You know what Florence Hilton was a girl without a past, without a life? Well, Joyce's name, I'll tell you, is Frills. I remember nothing before the morning after the Queen threw me on my head!"

Neil was silent for a moment. "You're not serious, Frills? Why—what—when—"

Robert, who had been sitting on the porch, suddenly found it possible to get up and speak. He was as if his mind had for some time been preparing the story it had to tell, so that the words came swiftly, tensely, dramatically. Did you know, then, of her early life in New England, of her father and uncle, of her work in Philadelphia, and then of her flight toward the Coast in search of adventure?

"I remember getting into the taxi-cab in Chicago, the snow that sort of light snow, but the dirt makes them sticky. The taxi skidded and when I woke up I was in a bed, on a seeping porch, looking out at a tree on which oranges were growing. I was on a porch and asked me, whom I felt that was you, Neil, whom I in my mind first appalled, the fancied to have been my kidnapper!"

"Why on earth—say, how on earth have you kept this all to your- self, and why, I mean, was it all this, Joyce?" It was Ainsworth who spoke. Neil seemed so stunned to take in the significance of it all.

"I don't know how I kept it all. Of course, the first I was terrified I couldn't think, much less act. Then I've always been awfully reticent, and I usually followed the line of least resistance. Neil was just leaving on a business trip to Chicago, and he kissed me good-bye, and I was left to figure things out for myself. It was a terrible, of course, but in some way I managed to get by. Your house, Neil, is so lovely, and the outdoorsness appealed to me as it all was so different from the pinched, dark, meagre life I'd been leading in the Philadelphia boarding-house that I hung greedily on his words. And then, of course, I found out about Frills."

"Frills was the vicious imp that had taken possession of my body while I was in the hospital. I found out that that as well as having golden Joyce Ashton a good husband and a beautiful home, she had made that husband desperate and unhappy. He was a cross little beast."

Neil looked up. "Do you mean to tell me you don't remember having married me?"

"Yes, Neil, just that. I'm trying to tell you that I remember nothing between the time the taxi accident in Chicago two years ago, and the recent accident on Fire Queen!" "Humph!" Neil looked closely at his wife as if he fathomed some hidden reason she might have for making a fool of him.

START THE DAY RIGHT WITH ALL-BRAN MUFFINS

All-Bran Muffins are breakfast favorites in thousands of homes. Many diets lack sufficient bulk and just that extra "bulk" is required by many to keep "regular". All-Bran Muffins are a tempting treat and so easy to make.

BASIC BRAN MUFFIN RECIPE

8 tablespoons shortening 1 cup milk
1 cup sugar 1 cup flour
1 egg 1/2 teaspoon salt
1/2 cup Kellogg's All-Bran 2 1/2 teaspoons baking powder

Cream shortening and sugar thoroughly; add egg and beat until creamy. Stir in All-Bran and milk; let soak until most of moisture is taken up. Add flour with salt and baking powder; add to first mixture and mix only until flour disappears. Fill greased muffin pan three-quarters full and bake in moderately hot oven (400° F.) about 30 minutes.

Yield: 8 large muffins (3 inches in diameter) or 12 small muffins (2 1/4 inches in diameter).

For the delicious taste and "just right" texture these muffins should have, be sure to use Kellogg's All-Bran, and no other kind. All-Bran provides "bulk" and also supplies intestinal tonic vitamin B1.



THE COOK'S CORNER

BLOBBERRY-APPLE JAM

3 cups blueberries
3 cups diced apples
1-2 cups sugar
4 tablespoons lemon juice
1 teaspoon grated lemon rind

Method: Wash and clean the blueberries. Pare and core the apples and cut into small dice. Combine the blueberries, diced apple, patience and sugar in a large pan. Heat the mixture slowly, stirring constantly until the sugar is dissolved.

New boil rapidly until the mixture thick and clear. Stir quite frequently to prevent the fruit sticking to the bottom of the pan. When the jam has reached the desired consistency, remove from the heat and let cool for a few minutes before placing in hot sterilized jars. Cover immediately with melted paraffin. When the first coat of paraffin has hardened, add a second layer and repeat the process until the wax comes well over the sides of the jar. Cover with the jar lid or with paper to protect the jar from dust and store in a cool, dry place.

MEAT SOUFFLE

2 cups cooked, diced meat
1-2 cups milk
1-2 cup soft bread crumbs
2 tablespoons butter
2 tablespoons flour
1 teaspoon onion salt
1-4 teaspoon paprika
Dash of pepper
3 egg yolks, beaten
1 teaspoon lemon juice
3 egg whites, stiffly beaten
2 tablespoons chopped green pepper

METHOD: Dice the cooked meat quite finely. Make a sauce by first combining the bread crumbs with the milk, then melt the butter and blend in the flour and add the 1 teaspoon lemon juice and the 3 egg whites, stiffly beaten. Season with the salt, paprika, and pepper. Beat the egg yolks until thick and lemon colored and add the thick cream sauce and salt and stirring constantly. Add the diced meat and the lemon juice and chill the mixture.

Beat the egg whites until stiff, but not dry and fold in the chilled sauce mixture along with the green pepper. Gently pour the mixture into a well-greased baking dish and set this in a pan of hot water. Bake the souffle in a moderate oven (375 deg. F.) for about 35 minutes. This is an excellent soufflé to serve with a crisp green salad.

TOASTED MUSHROOM ROLLS

Wash, dry and chop fine 1 pound mushrooms, then saute in 1-4 cup bacon fat. Add 1 teaspoon scraped onion, 1-2 teaspoon Worcestershire sauce and salt and pepper. Remove crusts from fresh sandwich bread and butter the slices. Spread each slice with the mushroom mixture and roll up. Secure with toothpicks, then brown under the broiler and serve at once.

A Morning Smile

The politician, sporting a brand-new derby hat, stepped upon a soapbox in one of the city's toughest districts. He cleared his throat. "Ladies and gentlemen," he began, "if—"

That was as far as he got. An overripe tomato was thrown at the second floor of a tenement house and landed squarely on the politician's derby.

The startled speaker looked up and discovered a sullen-faced woman glaring down at him from a second-story window. "Madam," complained the politician, "what's the idea of beaming me with a tomato?"



Proudly depicting Canada's great part in the war, the 62nd annual Canadian National Exhibition opened Aug. 23. Come to preside at the official opening ceremonies was His Excellency the Earl of Athlone, governor-general of Canada. He was accompanied by his wife, Princess Alice, seen with him here.

YOUR INDIVIDUAL HOROSCOPE

(By FRANCES DRAKE)
Look in the section your birthday comes in, and find what your outlook is, according to the stars.

For Tuesday, August 27th

MARCH 21 to APRIL 20 (Aries)—Mid vibrations. You will probably find minor matters, familiar and usual routine moving swiftly and with new and large undertakings. However, peace and calm reasoning on your part will assist in all issues.

APRIL 21 to MAY 20 (Taurus)—Today calls out your best characteristics, especially sound judgment, patience and persistency. Good work can be accomplished.

With these reliable aids, vacation activities favored.

MAY 21 to JUNE 21 (Gemini)—Initiative and pep may be lacking in you and your surroundings but get ahead in your plans. You probably achieve more by slow but sure and cheerful progress.

JUNE 22 to JULY 21 (Cancer)—Born after July 7? Take the day calmly, without irritation. All Cancer folk: Your best bet is to smile your way through, no matter the nature of your plans and activities. Don't overforce your opinions. Carefully investigate new undertakings.

JULY 24 to AUGUST 22 (Leo)—Be friendly and not particularly beneficent either, especially for difficult and strenuous matters. If you stick to a sensible course to procedure and refuse to annoy or be annoyed, you'll enjoy a fruitful and interesting day.

AUGUST 23 to SEPTEMBER 23 (Virgo)—Be tactful in all dealings. A good period for plans, preparation of work, investigations, government and other official matters. Pleasant, wholesome sports and amusements favored in moderation.

SEPTEMBER 24 to OCTOBER 23 (Libra)—The more you obtain harmony and are agreeable in cooperating, the more you will accomplish. Benefits through study; civic, political interests; earnest efforts in your job.

OCTOBER 24 to NOVEMBER 22 (Scorpio)—Between 3 and 7 A.M. beneficent Moon-Venus rays strongly favor religious and domestic affairs, gardening and other artistic matters. Balance of day wars against procrastination, caution, impatience, be reasonable, amiable.

NOVEMBER 23 to DECEMBER 22 (Sagittarius)—Your emotions will be an important factor in directing your affairs today. They should be sensibly controlled. Discuss calmly all problems, important matters. Balance of day wars against procrastination, caution, impatience, be reasonable, amiable.

DECEMBER 23 to JANUARY 21 (Capricorn)—Personal matters may cause more concern than general issues and activities that are broad and generous in scope. Encourage mutual interchange of ideas and cooperation in all things sound and productive of good.

JANUARY 22 to FEBRUARY 20 (Aquarius)—Don't express yourself in sharp or terse terms. Today particularly calls for generous understanding of the important things in life and of your fellow-men's rights. Go about duties and other activities in a lighthearted, hopeful manner.

FEBRUARY 21 to MARCH 20 (Pisces)—If your program is a difficult one, give it strict attention free from needless apprehension. If, however, you are on vacation or your activities are light, be amenable, lachrymose.

A CHILD BORN ON THIS DAY will be constructive, just and eager to assist the down-trodden. This individual has great artistic talent and is at the same time practical, shrewd. Can be successful in professional careers, in industry or finance. Very sensitive, clean-minded. Of attractive appearance.

Proud Father—Don't you think it's about time the baby learned to say "papa?" Mother—Oh, no; I hadn't intended to tell him who you are until he gets a little stronger.

Living & Leisure — The Woman's Realm

SOMEBODY SMILED Somebody smiled at me today, And as I wended my busy way The clouds that had brooded over me Were all dispersed; and there hung instead A shining rainbow, dazzling bright, And my heart was gay and my steps were light, And I sang as I worked at the task that had irked, And went, with joy, to the job I'd shirked, And I knew that my Father loved His child Because at me somebody had smiled. Angel Lane

Home Shorthand Course Step to Getting Jobs

SMOOTH PUDDINGS Milk puddings which are cooked on top of the stove and which depend on a starchy substance for thickening should be cooked in a double boiler to prevent scorching. Mix the starch with the sugar so that the starch grains will be entirely separated and will not lump when moistened. Heating the milk before adding the starch and sugar mixture will hasten cooking. After the pudding thickens, it should be cooked at least 20 minutes. Cooking covered on top of the pudding. If your recipe calls for eggs, add when the pudding is nearly done, and cook a couple of minutes more.

TIPS FOR SERVING When vegetables are served raw in a green salad, use them as soon as possible. They gradually lose some of their vitamins when stored in storage. Keep them in the refrigerator or other cold place until you eat them. When greens are used raw, wash them quickly and put them in a cold place to become crisp. Don't let them stand in water. If the greens are to be cooked, put them in a covered saucepan. If the saucepan is thick enough for them to cook slowly, use just the water that clings to the leaves and have a very low fire under the pan. Cook until just tender.

Panning is another good way to cook greens with a pungent flavor. Melt some fat in a skillet and add the chopped greens. Cover the pan to keep in the steam, and cook slowly for 15 to 20 minutes, or until tender.

Sprinkle a small amount of flour over the greens, mix well, and then pour in some milk or cream. Season with salt and pepper. These pan-fried greens will contain all the food value and flavor of the vegetable, as well as that of the milk.

There are many chances for the careless to lose some of the food values she expects to get when she buys or grows vegetables. The more water she uses, the more she is likely to lose some of the vitamins and minerals that have been dissolved in the cooking process.

BOILED CUSTARDS To prevent boiled custard lumping, cook slowly in a doubled boiler over a low fire. Scalding the milk beforehand, combining with other ingredients helps to avoid curdling.

use Sibleywood's Evaporated MILK "Good Milk makes Good Meals"

Needlecraft—For The Home

A hip slimming paneled skirt and soft fullness make this dress ideal for the larger figure. Soft silk or rayon is lovely for warm days and evenings the rest of the season. Buttons make a smart trim for the becomingly pointed shoulder yokes, loose sleeves that do not bind the arms and a slim V-neckline keep you cool and attractive on the warmest day. If you wish you can use this same versatile design with flatteringly turned back revers and long, full sleeves.

Style No. 2918 is designed for sizes 16, 36, 40, 42, 44, 46, 48 and 50. Size 36 requires 3 3/4 yards of 39-inch material for short sleeved dress; 3-8 yard of contrasting for collar.

Send Twenty (20c) coin is preferred, for pattern. Write plainly your Name, Address and City and number. Be sure to state the size you wish. Style No. 2918 Size _____

Name _____ Street Address _____ City _____ Province _____

LIFE-SAVER DROWNED LONDON—(CP) — Geo. Green, 41-year-old bathing life-saver, was drowned when he dived in an effort to rescue two young women who were in difficulty. The bathers were picked up by a police boat.

Send 20c in coin for your copy of Sif-Instruction in Shorthand to The Guardian Home Service. Be sure to write plainly your Name, Address and the Name of booklet.

Name _____ Street Address _____ City _____ Province _____

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