

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

Dorothy Dix' Letter Box

How Can Ardent Pair Keep Romance After Marriage?—Downtrodden Husband Must Rid Himself of Grafting Relatives. Is Man of 67 Too Old to Marry?

Dear Miss Dix—I am engaged to a very fine type of girl and we are very ardently in love with each other. What shall we do to keep our love always as thrilling as it now is? How shall we avoid the pitfall of boredom? I never go out with other girls, she never goes out with other boys, mainly because we do not want to. If we try not to see each other too often, will that help to keep our love always romantic? ANXIOUS.

Answer:
You can no more keep the glamour and the romance of young love than you can keep the rosy mystery of the dawn from turning into the full day or a bud from unfolding into a full-blown rose. Nor can you perpetuate thrills and keep turning hot and cold over a thing that has happened to you a hundred times.

There is always a something different in a first time—a first time of sailing into a new harbor, a first time of having a car of your own, a first time of making a success and getting some recognition in the work you are doing, a first love, a first kiss, that never comes again. It is a surprise, a revelation, a promise of undiscovered delights that makes our pulses leap and floods our souls with the joy of expectancy. And experience never quite repeats itself because ever after we know what to expect and that dulls a little of its magic.

So if you are asking how you can keep your love keyed up always to the nth degree and be always in this hectic chills and fever state. I can only say it can't be done. Nobody can live at that high tension. Nobody can live on a constant diet of chocolate creams.

No man can remain a Fairy Prince to a woman after she is married to him and sees him with a three-day stubble of beard on his face and hears him swear when his collar button rolls under the bureau. Nor can any man cherish the illusion that his wife is an angel after he has seen her with cold cream on her face and her hair in curlers, and discovers that she has nerves and temper concealed about her person and has unreasonable feminine ways. Even kisses lose their flavor when they become a matter of daily habit and are not stolen joys.

But all of this has nothing to do with real love. Romance is just the fancy trappings in which love is wrapped up in the days of courtship. It isn't love itself, and a man and woman never know how much they really care for each other until they throw away all of this flubdub and see each other without illusion as they are.

If you and your sweetheart love each other, you needn't be afraid that time will make your affection less ardent. It is the husbands and wives who have worked and striven and suffered and laughed and cried together and who have come to love each other's very faults, who have come to be so much a part of each other that they have no separate lives, who are the great lovers, not the schoolgirls and boys who thrill at each other's touch.

Doubtless you can keep your love romantic longer by seeing little of each other, as you suggest, but affection that can't stand the test of familiarity is a poor, weak reed on which to lean. How about the long years of close daily association after you are married when you will have to see each other with all your beauty aids off and all your pretty tricks and manners laid aside; when you will have to bear with each other in sickness and comfort each other in misfortune? And you will be just a human man and woman whose love is strong enough to bear the strain or else break under it.

As for avoiding boredom, that's easy. Be sure that the one you marry is in your own intellectual class and has the same tastes and interests and then set deliberately about developing comradeship.

DOROTHY DIX.

Dear Miss Dix—Won't you please write something about parking relatives? I have been married twelve years and have a wife and six kiddies, and during that time I have had to support my wife's mother and her brother and sister. Finally the mother died and the daughter got married, so I drew a breath of relief as I was only left with the brother as a non-paying guest. But now the sister has separated from her husband and she is back on our necks. My salary is so small that I can't make both ends meet and we have to deny ourselves and the children many things that we need in order to support these able-bodied grafters. But my wife seems to think it all right. What shall I do?

CAUGHT.

Answer:
Well, I would suggest a good and thorough housecleaning. Sweep your parasitic in-laws out of the door with a strong warning to them not to come back. As long as you furnish them free board and lodging they will continue to drink up the baby's milk and let you toil to support them.

A lot of families seem to think that their in-laws are manna sent from heaven for their sustenance. As soon as Mary gets married, not only her mother, but all her sisters and brothers feel that they have a perfect right to the free run of her house and the use of her husband's pocketbook and car. They descend upon her for interminable visits, often in such numbers that the poor husband is crowded out of his own room and bed and has to almost hang himself on a nail when he retires at night.

Johnny comes and parks himself on sister when he gets tired of working and wants a good, long, comfortable rest. Janey settles herself in the guest room because it is more agreeable to let brother-in-law support her than it is to put up with the vagaries of a husband. And when father dies mother doesn't even think about going to live on one of her own sons. She settles herself on son-in-law as a matter of course.

Look about you and you will see that more men are working to support their wives' families than their own. But nobody can help the poor downtrodden husbands. They have to save themselves. As long as they will suffer these deadbeat relatives just so long will the grafters continue to hold them up.

DOROTHY DIX.

Dear Dorothy Dix—Is a man of 67 too old to marry? Should he marry a woman less than 40? A. B. C.

Answer:
Certainly a man of 67 is not too old to marry. That is the prime of life now, and if a man is strong and healthy he has many years of life yet to look forward to.

I think that middle-aged people are very wise to marry, because they need companionship during the last lap of the journey more than they do at any other time along the road. The young can step out and go places and do things. They can find amusement and society, but when we get to the time of life where we want to stay put we want somebody across the lamp to whom we can say: "Do you remember?"

But I think a woman under 40 is too young for a man 67, unless she happens to be of a particularly staid disposition. Otherwise she would not have the same interests nor enjoy doing the same things or have the same background as the man.

DOROTHY DIX.

YOU CAN'T GET BETTER VALUE IN TEA THAN THIS—

It represents the best all round quality for the price that any tea firm has yet produced—35 cents per pound package, 18 cents per half pound package.



Canadian Cookery For Canadian Women

By Mari Moore. Specially contributed to The Guardian for Guardian Readers.

DESSERTS — PERFECTING THE COMMONPLACE

By Mary Moore

Is a little petty filching forgivable as long as you do it for the satisfaction of someone else? "Yes, but who is the someone else?" "Horror!"—oh—oh—please do not think I have any hallucinations about our relations to one another. It is just another week and I have some more recipes for you—good ones too. Without being immodest I can unreservedly proclaim this because they are what I filched—the very best dessert recipes from my friends, relatives and some professional chefs. I have had a watchful eye on their jealously guarded formulas and at last I am going to expose them. Aren't you all agog? I am getting too enthusiastic though—I am leading you to think these are company desserts—they are not—they are just the common ones made perfectly. That is my theme. Holland Rusk Pie may not be entirely new to you, but Mame's Sister's Holland Rusk Pie will be.

Mame's Sister's Holland Rusk Pie
One package Holland Rusks (rolled very finely), 1-2 cup granulated sugar, 1-2 cup soft butter. Mix together and line pie plates (2 medium sized ones) with three quarters of this mixture. Fill with cream custard filling.

Cream Custard Filling
Four egg yolks, 2 cups milk, 1-2 cup sugar, 1 tablespoon cornstarch, 1 teaspoon vanilla. Mix the cornstarch with 2 tablespoons of the milk, then add the egg yolks and mix well. Add sugar and milk and vanilla and cook in top of double boiler until mixture thickens. Spread fillings in Holland Rusk Crusts. Beat egg whites and add 1-2 teaspoon baking powder, 2 tablespoons sugar. Spread this meringue over fillings and then completely cover it with the remaining crumbs. Cook in a slow oven for one-half hour, watching carefully.

The particular virtue of this pie according to some people is that it is pie, without the digestive disturbances that pie usually brings to some people with weak digestion. We must admit that the lard in pie is a little "hard to swallow" mentally. If this feature of the pie does not appeal to some of our readers, other fillings could be created for variation. Write to me if this idea appeals to you.

Apple Crust Pie seems to be the subject of much controversy. We made it four different ways, and here you have the directions that will produce the best result according to our taste.

Bunchie's Apple Crust Pie
Using apples that will cook quickly, peel, core and slice them thinly into buttered pie plate. Make crumbly crust as follows: Sift one cup flour and one cup brown sugar together into bowl. With finger tips rub into them 1-2 cup butter, until all resembles coarse oatmeal. Sprinkle this over the apples, and pack down and pat a little with the fingers. Bake in moderate oven, reducing heat after apples are becoming tender to allow crust to become cooked and crisp through. Serve with cream. It is an important point to remember that this pie

should be served hot with very cold cream to be at its best. As a leftover is also quite good cold. But none is ever left.

Madame Lee's Fruit Filler
This dessert has four points in its favor. It is most appetizing; no fuel is required; it is nourishing; it may be varied in many ways.

Whipping cream—one half cup—is the only ingredient you would not have on hand most of the time. Pare, core and dice a large mellow eating apple into a bowl. Sprinkle it with sugar. Add one teaspoon of either orange marmalade, peach jam or strawberry jam (or any other jam you prefer), and add a small quantity of fruit juice—leftover juices from preserved pineapple, peaches, or pears serve very nicely, for it is merely used to blend the fruit and sugar, and not to show in the dessert as fruit juice. Blend these together and let stand for an hour. When ready to serve whip the cream and add the fruit by folding, then fold in one half cup grape nuts, or bran flakes, or finely ground holland rusks, or ground graham crackers, or crumbled macaroons. These fillers "extend" your dessert and make it very cheap. At first glance you may pass over this dessert as being expensive on account of the cream, but it really is inexpensive when compared to pies, cakes, etc., calling for eggs and butter and milk. Other fruits may be used in small quantities in combination with the apple, such as banana, cranberry, prunes, jams and marmalades of all kinds, preserved figs, maraschino cherries, apricots. If you discover any new variations of this dessert, please let us know, won't you?
(Continued on Page 10)

For The Cook

CARROT MINCEMEAT

2 lbs. carrot
2 quarts apples
1 lb. seeded raisins
1 lb. seedless raisins
1/2 lb. citron
1 lb. sugar
1 cup molasses
Juice and grated rind 1 lemon
and 1 orange
2 level teaspoons each of allspice, cinnamon, clove (or add spices to taste), salt to season.
2 cups of either cider or cider vinegar or fruit juice.

Peel and core apples and cover the parings with water and cook awhile. Strain and use this water to wet the mince, needed, while cooking. Scrape and boil the carrots and put them through the meat chopper, also the apples, and seedless raisins. Shred the citron, combine all ingredients and cook as for any mince. A little chopped suet may be added if liked or put in a piece of butter, or you can dot the mince with butter when using.

SPICY BROWN BETTY

1 cup bread crumbs
8 sliced Canadian-grown apples.
1 cup sugar
1/2 cup cold water
Butter a baking dish, put a layer of crumbs, dot with butter, then a layer of Canadian-grown apples. Sprinkle with cinnamon or mixed pudding spices and sugar and dot with bits of butter. Repeat until the dish is full; insert a knife in several places and pour in the water and sugar made into a syrup. Set in a pan of hot water and bake for 45 minutes. Serve hot with cream or hard sauce.

When Your Daughter Comes to Womanhood

Give Her Lydia E. Pinkham's Vegetable Compound

Most girls in their teens need a tonic and regulator. Give your daughter Lydia E. Pinkham's Vegetable Compound for the next few months. Teach her how to guard her health at this critical time. When she is a happy, healthy wife and mother she will thank you.

What the Fashionables are Wearing

By Annabelle Worthington



Isn't this an adorable dress? And it's so versatile.

The original choose black crinkly crepe silk. For the upper bodice of the dress, white crepe was used. The ends of the becoming neckline scarf were trimmed with white fur. However, you could use white crepe with equally effective result.

The miniature view shows the dress when the jacket is removed. Don't you think it smart with its quaint puffed sleeves? The downward pointed lines at the front of the skirt are very slimming.

It's easily made. It's a dress that you can wear and wear and always appear smart.

The two surfaces of crinkly crepe satin could be worked out marvelously in this model.

Wool crepe is still another nice medium.

Style No. 409 is designed for sizes 14, 16, 18, 20 years, 36, 38 and 40 inches bust.

Size 16 requires 5 yards 39-inch, with 1/4 yard 5 1/4-inch fur.

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

No. 409. Size
Name
Street Address
City State

A Forgotten Feminine Art Samplers Of Long Ago

BY HELEN GREIG SOUTER (In Scots Bulletin)

The present revival of interest in old-fashioned needlework, in petit point and long stitch reminds me of a wonderful collection of samplers, some of them the finest ever worked in this country, which I saw put up for auction in a famous saleroom. Women who loved their needle, and their up-to-date daughters, who give as much time to tennis and golf as their ancestresses bestowed on needlework, bent over the curiously beautiful and unfaded art of a day that is dead and could not withhold praise for the clever fingers of mere babies who produced such minute and painstaking stitches.

SEWING MACHINES TO BLAME

Not until the days of the Civil War do we find letters or numerals or a dated sampler. When women became more luxurious in their tastes and surrounding and wove and spun for their households, or amassed piles of beautiful linen sheets, etc., they embellished these with letters plain and florid. In the middle of the nineteenth century, having deteriorated greatly, samplers dropped out of existence, and the advent of the sewing machine with its rapid time-saving mechanism killed them altogether.

ONE WAS THE WORK OF SUSAN WRIGHT

aged seven, and consisted of twelve lines of alphabet, to say nothing of birds, figures, baskets of flowers, etc. The most ancient of all the specimens measured 34 1-2 inches by 7 3-4 inches and was adorned with three lines of letters in colored silk, almost as fresh as when sewn in 1648.

A QUEEN'S SAMPLER

The earliest specimens extant do not date further back than 300 years, when the art of the sampler was so fully developed that many of these were regarded as of sufficient worth and interest to be bequeathed as legacies or heirlooms to be handed down from mother to daughter. Numerous references are to be found in contemporary literature to them, particularly in the poems of Chaucer, Herrick and Skelton. Princesses and peasant girls alike worked samplers, and it is believed that the first mention of them is to be seen in the household accounts of Edward IV, where an entry appears for "an elne of lynnyn cloth for a sampler for the Queen." The fair needlewoman being his beautiful Queen Elizabeth whom he married 1464.

It goes without saying that all samplers were not equally works of art. Some were merely curious and quaint conceits. In their original form they were intended as pattern sheets, on which a girl copied any new stitch or design which took her fancy, so that often the samplers became a chaotic mass—a medley of designs, cut and drawn work, etc.

ACHIEVING METHOD

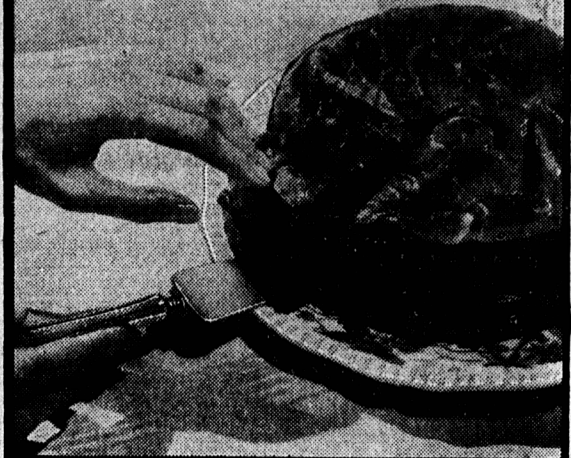
By and by a certain amount of method was observed and the examples were arranged neatly on strips of fine or coarse linen, only nine inches wide, the regulation width of a web in those days. Later still a floral border was added, the carnation being the most popular. The materials varied with the times from fine and coarse canvas to linen, bleached and unbleached, embroidered with linen or silk threads, crepel and Berlin wools.

Strangely enough in the middle of the seventeenth century, the long series of samplers abruptly ceased,

7 uses for FRY'S



- Hot Cocoa Drink ● Cake Icing
- Children's Drink ● Chocolate Fudge
- Cakes and Puddings ● Iced Cocoa Drink
- Chocolate Sauce



Make a Chocolate Layer Cake with Fudge Frosting . . . using FRY'S

The rich, smooth chocolaty flavour of Fry's Breakfast Cocoa gives you the finest chocolate cake, the most delectable fudge frosting you ever tasted. Your guests will delight in this wonderful chocolate cake and frosting combination—and you'll be happy, too, in listening to their praise of your baking. Follow these recipes carefully.

Fry's Chocolate Layer Cake

1/4 cup butter.
2 eggs whole.
1 cup brown sugar.
1/2 cup milk.
1 cup flour. A little salt.
2 teaspoons baking powder.
1/4 cup Fry's Cocoa.
1 teaspoon vanilla.
Sift and measure the flour, baking powder, salt and Fry's Cocoa together.
Cream shortening until smooth. Add the sugar gradually, beating between additions. Beat eggs until thick and light. Combine egg and butter mixtures, add vanilla, and beat until mass is light and fluffy. Add dry ingredients and milk alternately to the above batter. Beat

well between each addition until mixture is smooth. Bake in two tins in a moderate oven about 20 minutes, size of tins about 9 inches across.

Fry's Fudge Frosting

1 1/2 tablespoons butter.
1/2 cup sweet milk.
1/3 cup Fry's Cocoa.
1/2 pinch of salt.
1/4 cups sugar.
1 teaspoonful vanilla.
Place butter, milk, sugar, Fry's cocoa and salt in saucepan. Mix well and boil until the mixture forms a soft ball when dropped in cold water—about 20 minutes. Remove from fire, add vanilla and beat until mixture thickens to consistency to spread.

FRY'S COCOA

Other Fry Products—Fry's Premium Chocolate (unsweetened) and Fry's Chocolate Syrup

Send for free Recipe Book to J. S. Fry & Sons (Canada) Limited, Montreal, Que. 324

border and typical of that austere vicarage on the Yorkshire moors which the sisters loved so well. Charlotte was 13, Emily 11 and Anne 10 when the samplers were completed.

QUAINT INSCRIPTIONS

There is an unusual touch of humour about the following eighteenth century inscription:— Elizabeth Matrom is my name And with my needle I wrought the same, And if my judgment had been better, I could have mended my letter. And she that is wise her time will prize (e) She that will eat her breakfast in bed And spend all the morning in dressing her head, And sit at dinner like a maiden bride God in His mercy may do much to save her, But what a case (e) is he in that must have her. Either Tabor, in 1777 sighs thus:

Our days alas our mortal days Are short and wretched too, Evil and few the patriarch says And well the patriarch knew. A well-known example, dated 1666, contains the following lines by Elizabeth Hinde:— When this you see remember me, And keep me in your mind, And be not like the weathercock. That turns at every wind, When I am dead and in my grave And all my bones are rotten, By this may I remembered be, When I should be forgotten.

Have you heard about the man who put a sign on his gate reading: "Bill collectors, agents, soldiers, etc., etc. Keep out! Beware of the wolf at the door!"

"Cynicism to the contrary, love is first and success is next."—Fritz Kreisler.

HOME ECONOMIC SHORT COURSE

Beginning February 20th, the Women's Institute Branch of the Department of Agriculture will conduct a three weeks course in Home Economics.

Those wishing to take advantage of this course will please apply before February 16th and applications will be considered in the order received up to that date.

All particulars regarding the course may be had through communication with the Women's Institute Office, Box 123, Charlottetown.

As Every Mother Knows
A growing girl has a real need of
SCOTT'S EMULSION
of Norwegian Cod Liver Oil
Rich in Vitamins A and D