

Women's Realm Social and Personal Fashions Literature

The Housewife And Her Activities

THOSE HAPPY HOURS

The old folks and the youngsters join in play and merry jest. Or in the singing of the songs That crowd the Christmas day Because the memories that they bring Are like a golden ray Illuminating all the happy hours That crowd the Christmas day.

It's not too early to select Christmas candy recipes. Tested, reliable recipes, followed accurately, give best satisfaction and no failures. Expensive equipment is not needed to make tempting and delicious candy—simply adequate pans and a candy thermometer. Have the utensils and materials ready at hand before actual candy-making is begun. And with a little imagination, nuts, candied cherries, angelica, chocolate and colored sprinkles, even a very simple candy can be made to look quite professional. If you are making gifts, attractive packaging adds eye-appeal too.

A FRYING HINT

When frying bacon, fish and so on put a small piece of bread in the pan and fry it at the same time. It will prevent the grease from splashing on to the stove, and so save a lot of labor in cleaning afterwards.

Official tests have shown that red cedarwood from British Columbia is immune to attacks of fungus. Most Canadian homes are built of this wood.

Clean tapestry chair with any good carpet soap, being sure to first brush out all dust. Don't use too much water and do a little at a time. Rub as dry as possible with a clean cloth.

Next time you are making a cushion for your dog's or cat's basket, make it of cretonne and fill it with crumpled newspaper. There is a great deal of warmth in newspaper, and fresh paper can be used each time the cover is removed for washing so the cushion will always be hygienic.

Fruit flies bred in the cold have 12 legs instead of six.

To sharpen the kitchen scissors, file each blade gently with a fine file being careful to keep the original angle of the edge. Then oil.

When your old rubber gloves split, cut off the good fingers and wear on your thumbs when scrubbing potatoes. They prevent stains and cuts.

Prehistoric men were afflicted with dental trouble, the same as we are today. The idea that they had perfect teeth arose from the fact that early archeologists picked out the most perfect specimens.

HOW TO ROAST BIRDS

TURKEY — Place the bird in a roaster and cover with sheet of heavy brown paper which has been greased. Roast at 450 deg. F. for 15 to 20 minutes and then reduce the heat to 350 deg. F. for the remainder of the time. Calculating on the weight of the bird when stuffed

allow: 20 to 25 min. per lb. for a bird up to 10 lbs. in weight; 18 to 20 min. per lb. for a bird from 10 to 16 lbs. and 15 to 18 min. per lb. for a bird over 16 lbs. in weight.

CHICKEN — Place in the oven at 450 deg. F. for 15 to 20 minutes and then reduce the heat to 350 deg. F. for the remainder of the time. Allow approx. 20 min. per lb.

DOMESTIC DUCK — (Stuffing is generally omitted). Place in the oven at 475 deg. F. for 15 min. and then reduce the heat to 350 deg. F. allowing 20 min. per lb. If the duck is small and desired rare, then roast at 475 deg. F. for 20 to 30 min. Baste every 10 minutes.

OR A NICE JUICY ROAST

If you tastes turn to a nice juicy roast, then here are a few pointers. Of course the meat has been wiped over with a damp cloth when it arrived from the butchers and placed on a plate in the refrigerator, uncovered. When ready to roast, dust over with salt and pepper and flour. To obtain a full-flavored roast, provided it is of the tender cut, roast in an uncovered roaster. For the actual roasting, here is the timetable:

BEEF — Oven roasts with the bone left in, allow 18 to 20 minutes per lb. for rare done; 20 to 25 min. per lb. for medium done; 25 to 30 minutes per lb. well done.

Note: These times also depend on the size of the roast. For roasts with the bone taken out: In general add about five minutes per lb. extra. Place the roast in the oven at 450 deg. F. for 10 to 15 minutes and then reduce the heat to 375 deg. F. for the remainder of the time.

LAMB — Sear at 450 deg. F. and then reduce the heat to 350 deg. F. for the remainder of the time and allow 35 to 40 min. per lb.

THE COOK'S CORNER

OLD-FASHIONED NUT LOAF

Two cups cake flour, 2 teaspoons baking powder, 1-2 teaspoon salt, 2-3 cup butter or other shortening, 1 cup sugar, 3 eggs, unbeat, 1 cup finely cut nut meats, 6 tablespoons milk, 1 teaspoon vanilla. Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs one at a time, beating thoroughly after each. Add nuts and blend. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Bake in greased loaf pan, 8 x 4 x 3 inches, or in medium fluted pan, in moderate oven (350 degrees F.) 1 hour and 15 minutes, or until done.

CARROT CHRISTMAS PUDDING

Two cups brown sugar, 3 cups

Change to LIPTON'S THE TEA THAT IS NEVER INSIPID!



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large seeded raisins, chopped, 2 cups ground kidney suet, 2 eggs, 2 packed cups grated raw potato, 2 packed cups grated raw carrot, 2 teaspoons each of salt and cinnamon, 1 teaspoon each of ginger, mace and allspice, 1-2 teaspoon cloves, 1 1-2 teaspoons baking soda, 1 cup mixed peel, 2 cups flour. Mix all together, turn into greased pudding bowl, filling two-thirds full. Cover with several layers waxed paper. Steam for four hours. Serve with hard, caramel, or lemon sauce.

CRANBERRY MINT ICES

Four cup cranberries, 2 cups water, Juice of 2 lemons, 3 drops oil of peppermint, 2 cups sugar, 1 tablespoon gelatin, 2 tablespoons cold water.

Wash and pick over cranberries. Add water and cook until soft. Force through sieve. Reheat and add lemon juice, peppermint and sugar. Then add gelatin softened in cold water. Stir until dissolved. Cool mixture, stirring occasionally. Turn into chilled freezer and freeze in ice and salt. Yield, 1 quart.

Steady Your Nerves Fresh Interests



"Don't Shut the World Away" "Take it away! I'm too nervous to talk to a soul," wails this young woman.

So her husband once more makes excuses for her over the phone, offends one of her few remaining friends.

Yet shutting herself away from people is the worst thing she can do. A nervous person often is likely to be self-centred, to indulge in brooding. The vivacity and the reactions natural to the highest type then turn into jitters, headaches, insomnia.

What is needed, if you're of this type, is more interests, not few. Join a club or church group to make new friends. Bridge, nature study—these turn mind and emotions outward, give your lively personality expression.

Watch, too, your physical health. Walk regularly to get fresh air. Eat lots of the foods that supply Vitamin B, which keeps appetite normal and nerves healthy. And with healthy nerves, what joy of living is yours! In our 32-page booklet a well-known physician explains physical and psychological causes of nerves. Tells how to overcome nerve troubles such as fatigue, indigestion, irritability by sane living and right diet.

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WHY HAVE SORE FEET? JUST RUB IN MINARD'S 'KING OF PAIN' LINIMENT

Dorothy Dix's Letter Box

First Year of Married Life is Hardest, for it is the Period When Newlyweds Have to Adjust Themselves to the "Peculiarities" of Each Other Patience Is Needed

Dear Dorothy Dix—My problem has to do with the old saying "the first year of married life is the hardest." Why is it that the feeling between husband and wife goes through some sort of change during that time that makes it different from the love they feel for each other before they were married? My mother tells me that I will love my husband, but in a different way from the way I love my sweetheart now. Does every couple go through this change? A BRIDE-TO-BE.

Answer:

The old proverb about the first year of married life being the hardest does not concern itself with emotional experiences, but with the hard, cold before and after the fact. Little peculiarities have to adjust themselves to each other, and it is one of the most painful and difficult undertakings in life.

They find, to their utter surprise and consternation, that although they may have grown up together and thought they knew every crevice of each other's hearts and minds that they are as absolute strangers, as if they had never met before. Each has habits and tastes, little peculiarities, which the other never dreamed that he or she had concealed about his or her person. And it is learning how to avoid the e, how to make adjustments, how to be just, how to make sacrifices graciously that makes the first year of marriage so hard. It is the time when the husband did not wonder what made him to do it during that time, nor in which the bride did not salt it down with her tears.

It is true that love does change after marriage and that husbands and wives do not entertain the romantic passion for each other after marriage that they did during the days of courtship. But this is not because they care less for each other, but differently.

It is, for one thing, because we are so constituted that we cannot live on emotional heights too long. We have to come down to normal. Nor can romance stand the wear and tear of everyday living. It vanishes like a dream. No man can go on seeing a girl as an angel when he beholds her every day frying steak and onions, wearing a bungalow apron instead of trailing pink chiffons and with her temper on edge because he is late for dinner. Nor can any woman be so devoted to her husband that she will give up her morning and swearing a blue streak because she has left the top of the tooth paste tube, and hears him snore behind his paper of an evening because he is dead tired and beaten out.

But if a man and woman are of the right stuff, when this romantic love goes something a million times better comes in its place, and that is a friendship and a comradeship that lasts to the end of their lives. The man sees his wife as a human being, not as a goddess, and she sees her husband as a man, not as a hero. Her great virtues that they do not matter to him. Her youth gives her beauty goes. She may not have the time or money to keep herself dolled up. But in her old, bedraggled dress, with her hair awry, with her eyes lined with weariness the next morning after she has bent all night over his sickbed minding to him, she looks more beautiful than she ever did when he was courting her.

The woman perceives her husband as he is, just an ordinary, commonplace man without anything picturesque or romantic about him. He has his weaknesses, but she loves them just because they are his, and when she thinks of how good he has been to her and how kind and how good he has stood between her and the world, she would trade him off for all of the Robert Taylors and Clark Gables in the world.

And that is the change, my dear, that comes over love during the first year of marriage. It is when love settles down from the froth of romance to the reality of friendship that it is worth having.

The Folly of Loving Married Men

Dear Miss Dix—Do you think anything will ever teach a girl the folly of having affairs with married men? I am much troubled about a young girl, the daughter of very fine parents who sacrificed much to give her education, who has recently secured her first position and has already started on the downward road with her employer. We live in a small town and she is now driving the boss' car, staying after hours to write letters for him behind locked doors, going away on week-ends with him, and everybody is talking about her. The man has a lovely young wife whom he has no intention of leaving, because she is not only far more attractive than the girl, but it would ruin him in the community if he did. And we are all wondering why the girl has not sense enough to see this and to realize that she is throwing herself away upon a cad for a few good times, and blocking her chance of marrying a respectable man. Can't you say something to make such girls realize what fools they are?

Answer:

In season and out of season, for years and years, I have preached to girls not only the wickedness, but the utter imbecility they showed in marrying men. Each time I have told them over and over again thousands of times that if they had had no regard for reality, they would need for their own self-protection, then at least they should have enough care of their own future well-being not to throw away their lives on a man who would forsake his children, break up the family, and take their youth, their freshness, their vigor, their energy, their hope, and the scandal becomes too open, they pass to fresher prey, leaving them nothing but tarnished reputations and the kind of women that worth-while men do not marry.

But youth does not listen to the warnings of age, nor does it heed that tragedies that have come to other girls who have had affairs with married men. Each one believes that she is going to be the one who can get some married man to divorce her and marry her. And the poor little sillies do not even know that no woman can build her house of happiness on the wreck of another woman's.

YOUR INDIVIDUAL HOROSCOPE

(By FRANCES DRAKE) (Copyright, 1939, King Features Syndicate Inc.) Look in the section your birthday comes in, and find what your outlook is, according to the stars.

For Thursday, Dec. 21st MARCH 21 to APRIL 20 (Aries) —More friendly rays emanate during the morning than ever before. You don't need to worry about your important duties and then take things a little slower in the afternoon. APRIL 21 to MAY 20 (Taurus) —You born before May 6 should be able to get along nicely today; stars especially favorable in the A.M. You other Taurus must (in fact, all of you should) be on your toes and keep your mental equipment functioning. You'll benefit by a sense of humor. MAY 21 to JUNE 21 (Gemini) —Investigations, confidential work, those matters that require research and painstaking detail are the most favored items with today's stars. Private affairs highly sponsored for you born after June 4. JUNE 22 to JULY 23 (Cancer) —Good rays in the morning are progressive and constructive activities. Balance of day asks more patience and cooperation. Have no time for unpleasant aggressiveness or carelessness. JULY 24 to AUGUST 23 (Leo) —A more personal day than one in which general issues take precedence. Be careful in matters relating to taxes, insurance, bonds, etc. Don't neglect them. Go after goodwill, cement friendship and you'll find results will follow. AUGUST 24 to SEPTEMBER 23 (Virgo) —The activities adaptable to Virgo's artistic talents are highly favored. Your charming persuasiveness should go a long way. Financial deals less approved. Be thrifty without denying yourself needs and certain merited luxuries. SEPTEMBER 24 to OCTOBER 23 (Libra) —Day response to the promotion of new ideas dear to your heart and for realizing personal ambitions in various ways. Improve the quality of your work. A healthy care-free attitude (if you don't overindulge any one pleasure) will refreshen the outlook. OCTOBER 24 to NOVEMBER 22 (Scorpio) —Accuracy is very important today, especially in business transactions, stocktaking, clerical and secretarial work. Be direct, diplomatic in social matters and romance. NOVEMBER 23 to DECEMBER 22 (Sagittarius) — Splendid vibrations. Major undertakings, difficult and laborious work equally favored with professional and artistic lines and minor matters. Surely a day for some achievement and much contentment. DECEMBER 23 to JANUARY 21 (Capricorn) —Mild, very stimulating for aggressive problems but all right for home interests, entertainment, finishing incomplete work, study, familiar subjects, shopping. JANUARY 22 to FEBRUARY 20 (Aquarius) — Be enthusiastic especially about other peoples' ideas. Be interested in domestic matters. You can add originality. Show yourself you can reason well. FEBRUARY 21 to MARCH 20 (Pisces) — Stars unusually kind to your Zodiacal sector. You should be right in the swim of progressive activity all day and come out with flying colors. Speak out! Show them how really capable you are. Evening sponsors social affairs, entertainment, reading, rest. A CHILD BORN ON THIS DAY will be a dependable, diligent, clever individual who will make good in a prominent position—of whatever his or her life work may be, if given encouragement and proper environment. Urge it to develop its fine mentality; teach it to realize that others have a right to their opinion, too. Generosity and charity outstanding assets.

PRISONER IN MAJORCA

By BENTLEY RIDGE Copyright

When he crossed the plank after her she swooped, she curled with a caressing air of surprise, her little gleaming smile as she looked n.m up and down was a oar in his vanity. "I beg your pardon, but—you are returning to St. Raphael, I suppose?" "No," she said, with a still more delicate abandonment, as much as to say, "What does this person want?"

With his unceremonious reception on the yacht still ranking in his breast, Roger did not know if he wanted most to shake her or smack her. "I only asked if you were returning to St. Raphael because I think your father would rather like you to," he explained.

She dropped her chilly pose and was all smiles again: "You can go back and tell my father that I'm going to Spain. The yacht is my father's; he's within his rights in taking it, but I'm still a free agent. I can use the yacht, I must do my best without it. Very probably I shall fail," she added dramatically. "It's true our plans are ruined, but Mr. Smallbridge can't do anything. Our best weapon is gone, but we'll fight bare-handed. I'm going to meet him at the station now and we're going on to Barcelona."

"YOU KNOW NOTHING!"

Roger was a little mollified by her thinking him worthy of such a long and impressive speech. "Couldn't you come back to St. Raphael and see the man who has been with your father?" he suggested tentatively. "I know what the outcome of that would be. We would never see!"

"Miss Smallbridge, consider for a moment, after all he's ill, and helpless. Can't you imagine his anxiety about you?" "She flared up at once, lips quivering, eyes on fire, like a child conscious of injustice.

"You say that, but what do you know about the situation? How do you know how things are between myself and my father? You know nothing, but you presume to criticize!" She controlled herself and said with scathing formality: "Tell my father that he can hire people to come and take his yacht away—but not to come after me and give me advice. It's quite absurd!"

Roger's face grew hot. "It was too much! She had summed the matter up walking away. Another second and her unavenged disregard of his self-respect was something he would have with him to remember for ever. There was nobody in view on that length of wharf. No one within a hundred yards. There wasn't a gentleman in sight. Cullen was below in the engine room.

Roger stepped briskly after her. Kitty turned pink, in the face, perhaps with realization of the insult she had bestowed.

"In accordance with your father's instructions, Miss Smallbridge," said Roger firmly, "I must ask you to come back to St. Raphael."

"I have already said—" began Kitty. "But the words were not out of her mouth before he stooped, flung an arm round her, and swung her up, like a sack, over his shoulder. She uttered an exclamation, but he was wildly kicking legs in a vice-like grip, he stepped out briskly for the gangway.

It was only a few yards, but attempting to hold Kitty Smallbridge was like trying to get a grip on the tail of a whale. He had never tried to grip the tail of a whale, but he imagined it must have been something like Kitty. The force of her exertions almost threw him to the ground.

Amid the hot haze of satisfied rage in which he got her feet upon the gang plank, he was aware of a voice exclaiming in excited French. An elderly wharf labourer in a black beret and corduroy jacket, with bicycle clips round his trousers, was acquiring an anxious look as he watched.

"Let me go! Let me go!" Kitty was crying, punctuating each demand by kicking his shins. Roger held her wrists tightly. "C'est ma soeur," Roger explained breathlessly to the labourer. "It is my sister. She has fits. C'est tres triste! Come, Clementine—come."

Almost out of breath, he forced her feet up another step on the gangway. "Let me go!" cried Kitty. She snatched one hand away and got a grip on his hair. He grasped her wrist again, but she would not let go.

"But, mademoiselle!" protested the old Frenchman. "Mademoiselle!"

She was joined by a small coffee-coloured steward from the Dutch passenger liner berthed at the next wharf. "It is his sister," chattered the old man. "She has a fit! He is trying to take her abroad! It is very sad!"

The Japanese steward, knowing no French, watched with large, sad eyes, uncritical of the ways of the West. "Help!" cried Kitty. "Help! Help!"

THE PRETTY REBEL

Roger, wrenching his head free, managed to get her suddenly round the waist, raised her struggling in his arms, and stepped on to the deck.

"You brute!" cried Kitty, smacking his face violently. "How sad it is!" said the old Frenchman. "Such a pretty young girl!"

Roger hurried along the deck with her and plunged down the staircase companion just as Cullen's head emerged from the engine room hatch, inquiring: "What's up? What's going on?"

Roger didn't pause; the passage was narrow for two struggling people to pass abreast, but he hauled Kitty along it and into the first cabin they came to—which proved to be her own. He deposited her on the bed, and turned round to look for the key in the door.

Evidently the struggle had tired her, for she sat where she was, panting for breath and half crying.

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Morning Smile

DEBATE CLOSED Robert—Very few women have any knowledge of Parliamentary law.

Harold—You don't know my wife. She's been speaker of the house to twenty-five years.

AND EASILY MENDED "Of course I want my daughter to have some kind of an artistic education. I think I'll let her study singing."

"Why not art or literature?" "Art spoils canvas and literature wastes reams of paper. Singing merely produces a temporary disturbance of the atmosphere!"

quiet. It occurred to him that she might try to squeeze out of the cabin port-hole, but a glance at the one at his side of the same size satisfied him that they were much too small.

He went on deck. Charlie and Cullen were starting the engine. (To be Continued)

WHERE MARRIAGE STAYS BALTIMORE, Md. —(CP)—Dan Cupid had a lot of success with Goucher College women. Nearly 3,000 of the college's first 5,000 alumnae are married and only 75 have sought divorce. A recent survey shows most of the marriages took place within seven years after graduation.

New Fall Fashions And Winter Styles

If you have trouble finding a dress that suits your figure and your taste, your hunt is ended. This softly draped frock is just what you need for everyday and dress-up. Smooth shoulders with fullness over the bust and a gently flared skirt, make a dress you will find very flattering and useful, too. Silk crepe in a warm, dark shade is becoming and well suited to the lines of the design. Try your gold necklace on the high round neckline for a chic effect. Style No. 2680 is designed for sizes 14, 16, 36, 38, 40, 42, 44 and 45. Size 36 requires 3 1-2 yards of 39-inch material.



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VISIT LEAVES MEMORY WINNIPEG—(CP)—Recording for ever the date of the royal visit to Winnipeg is the carved inscription on the legislative buildings. George and Queen Elizabeth visited this building on May 24th, 1896.