

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

Dorothy Dix Letter Box

Shall Man and Wife Who Loathe Each Other Stay Together for Sake of Children? — Illegitimacy Need Not Blight Life — Disillusioned Stenog.

Dear Miss Dix—I am a man of 32. My wife is 31. We have been married more than ten years and have four beautiful children. After about three years of married life my wife and I began to have spats, then little fights, then big ones. For the last three years we have meant nothing to each other except we both realize that we have a separate and distinct duty to our children. We have our private individual rooms and seldom meet except at supper. If I go out for the evening she stays in. If I stay with the children she goes out. She never asks me where I go, with whom or what I do. I never ask her. In short, we have nothing to do with each other and both are wasting the best part of our lives. Should we continue to live together "for the sake of our children" and let them see us loathing each other or should we part and let them see at least one of their parents in a contented frame of mind? BEWILDERED.



Answer: Why is it that a man as intelligent as you are has been unable to find the root of your trouble? Have you tried looking for that and honestly seeking the reason why you and your wife cannot get along together in peace and harmony?

Apparently neither one of you has committed any crime against the other. Nor are you in love with some other woman or man. It seems to be just a case of incompatibility of temper. Everything you say or do gets on each other's nerves. Every word is a fighting word.

It has always seemed to me that any husband and wife can keep from quarrelling if they want to. It is just a matter of self-control and determination. Of biting back a bitter retort. Of giving the soft answer that turns away wrath. Of using a little diplomacy and sidestepping the topics on which they know they disagree. Of paying a few judicious compliments.

I have never known a man or woman who could not be managed if approached in the right way. Especially are women easily controlled by the man who will take the trouble to handle them with gloves. A little flattery, a few attentions, a little jollifying are a sure recipe for working a wife. You can shut any virago's lips tight with a kiss.

You use finesse in dealing with those with whom you come in contact in business. Why not try the same tactics on your wife? You don't tell your boss nor your customers nor your clients just what you think of them. You don't deride their opinions, no matter how silly they are. You don't call them down when they make mistakes nor throw up their previous blunders to them. And you don't make disparaging remarks about their relatives.

Believe me, brother, if husbands and wives would take as much trouble to placate each other as they do their bosses, there would be very little marital discord.

But if you have tried out all of these things and none of them worked and if you and your wife are so fundamentally antagonistic that you can never agree on anything, I certainly think that at your age you will be wise to part. You have many years of life before you and it is not right that they should be embittered by an enforced companionship that brings out all that is worst in you and that will wrap your very soul.

Of course, you have your duty to your children and when you half-orphan them you do them a wrong that can never be repaired. But you have to choose between two evils and you will do them a worse wrong if you bring them up in an atmosphere of hate that will poison their young lives. It is better for them to have one parent or no parent at all, than two parents who are at enmity with each other and who live in a perpetual state of strife.

Children who grow up in homes such as yours have their nerves wrecked as much as any shell-shocked soldier did by the domestic battle that rages continually over their defenseless little heads. They have their whole outlook on life distorted by the scenes that they are forced daily to witness and they grow up with no respect for either parent because each has taught them to despise the other.

So the husbands and wives who hate each other, but who continue to live together for the sake of the children, make their sacrifice in vain. They do their children harm instead of good and unless you have enough strength and self-control to keep the peace and make a home for your children that will be full of kindness and good will instead of hatred, you and your wife had better part. DOROTHY DIX.

Dear Miss Dix—What place is there in this world for a person of illegitimate birth? I am a little more than 20 years of age and a man and about a year ago I learned that my supposed father and mother were only my adopted parents and that I have a father and mother both living. This knowledge tortures me cruelly and has come very nearly giving me a nervous breakdown. My real mother has been to see me in college and made me some costly gifts and expects me to love her, but I feel very bitter against her and my father. What right had they to bring me into the world with this handicap? Have I any right to marry myself? If I do, should I tell the girl beforehand? My foster-parents have been as good to me as if I were their own child. E. J.

Answer: My dear boy, you are taking a very morbid view of the subject. Try to get a clearer perspective on it and see that while it is most unfortunate for a child to be born out of wedlock, it need not be a blight that will ruin his whole life.

There are thousands upon thousands of illegitimate children who have grown into fine men and women and who occupy the highest position in the land and are loved and respected and admired by all who know them. So put this thought of your origin out of your mind altogether. It is not how you are born, but what you make of yourself that counts.

Forget your own father and mother for whose wrong-doing you have to pay such a terrible price and remember that you belong to the good man and woman who adopted you and whose name and status you take in society. And also remember that you have a great debt to pay to these foster parents and that you can best show your appreciation of what they have done for you by making something of yourself.

So quit brooding over something that is past helping. Realize that you are establishing a name and a family of your own, that you want to make your sons and daughters proud to belong to you. Many of the most aristocratic pedigrees in the world have the bar sinister across them.

I think that you should tell any girl that you marry of your origin, but if she loves you enough it will not matter to her. DOROTHY DIX.

Dear Dorothy Dix—What is bothering me and a lot of other business girls is that we see so many men cheating on their wives and they are wives who are everything that a wife should be, good looking and cheerful and not naggers. Why is this? What makes men who are honest and honorable in other things turn out to be sneaks and liars to their

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Canadian Cookery For Canadian Women

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

Cheese Sticks or Straws

Use any left over plain or puff paste. Roll out to one quarter inch in thickness, sprinkle one half of it with grated cheese. Fold over the other half and roll out again. Sprinkle with cheese and proceed as before; repeat this folding three times. Cut into very narrow strips with pastry jagged or knife, and bake for 10 minutes in extremely hot oven.

I hope out of this assortment of cheese recipes to serve with salads you will find the one you desire. We shall be glad to hear from you at any time.

QUESTION: Can you tell me some fancy things I can use for plain cake at a party? I read your page every week and hope you can help me. Economistizer 2nd.

ANSWER: I have changed your name to Economistizer 2nd as we all ready had an Economistizer.

Orange Frosting

Cook 2 cups sugar and 1-2 cup water together until syrup will thread. Then pour slowly over two egg whites which have been beaten very stiff, beating all the while until nearly stiff enough to spread. Put mixture into saucpan, and set over larger pan of boiling water, and cook the frosting, stirring continuously until the mixture begins to granulate on sides and bottom of pan. Remove from fire; add few grains salt, one third teaspoon orange extract and grated rind of 1 orange and beat until of right consistency to spread. Cover the cake unevenly in peaks being sure that the whole surface is covered however, and then dab generously with pastry brush which has been dipped in melted bitter chocolate.

Sour Cream Frosting

Two cups granulated sugar, 1 cup sour cream, 1 teaspoon vanilla, 1-2 cup chopped walnut or almond meats. Combine sour cream and sugar and boil until small amount of mixture forms a soft ball when tried in cold water. Remove from heat and allow to stand until just lukewarm. Then beat until creamy and add vanilla and nuts which will thicken it immediately. Spread quickly.

Maple Marshmallow Frosting

One cup maple sugar, 1-2 cup boiling water, 2 egg whites, 6 marshmallows or 2 tablespoons commercial marshmallow cream, 1-2 teaspoon vanilla. Cook the sugar and water together stirring until the sugar is dissolved; then cook without stirring to the soft ball stage when it is tried in cold water. Add the marshmallows to the hot syrup

wives? And how are girls, who see this every day and who have to telephone wives that their husbands are in conference or called out of town on business or are meeting country customers, when they are really stepping out with some old to keep from becoming too disillusioned to consider marrying any man? JUST A STENOGRAPHER.

Answer: Why men who are married to beautiful and charming women can't be satisfied to stay within the fold but must jump the bars now and then nobody can explain. Perhaps it is just the nature of the best. Perhaps, as Mr. Howell once said, after 2000 years of Christianity men are still imperfectly monogamous.

But there seems no remedy for it. Unless a man is born of the domestic type no one woman can hold him, no matter if she is as beautiful as Venus, as vampy as Clara Bow and as good a housekeeper as Mrs. Rorer. Always he will see the flutter of a petticoat up the street and start chasing it.

Nor is there any way in which the business girl can retain her illusions about men when she works with them every day. She is like Eve after she ate the apple, knowing good and evil and all the tricks and manners of men. DOROTHY DIX.

Happenings of the Week

When laying bulbs beneath the sod For Winter sleep, My faith, like quiet trust in God, Is strong and deep.

The dark earth holds no thought of gloom In h'nding clay; For I can see bright tulip bloom In far-off May.

The Queen paid an informal visit to Harrods to see the wonderful displays there of British china, the exhibition of Home and Empire produce, and the Toy Fair. She set a royal example by making some early purchases of Christmas gifts. The Queen's expert knowledge of ceramics was shown in her keen interest in new British china, while she made a thorough tour of the toy fair, which occupies nearly two acres.

The Duke of Gloucester, third son of the King and Queen, is planning to leave England about Christmas for a two months' shooting trip in the Sudan. Captain E. W. Brook, the big-game hunter, who is an extra equestrian to the Duke, and who has accompanied him on previous expeditions, will go with him.

Mrs. Scarth is being welcomed home from a much enjoyed visit to Quebec and Toronto.

The weekly Bridge Club were entertained yesterday afternoon at Hillhurst, Mrs. C. H. B. Longworth's lovely home.

Mrs. Murdoch McKinnon was hostess yesterday afternoon at a delightfully arranged Bridge for her friends. Mrs. McKinnon also entertained at a similar social function the previous Friday.

Hon. J. A. McDonald, M. P., Mrs. McDonald and family of Cardigan are now among the welcome residents in the city, having taken Mrs. Donald Nicholson's residence, 130 Prince Street for the winter months.

The many friends of Mrs. H. V. Buntain are regretting her illness which will confine her to the P. E. I. Hospital for sometime.

The Paris fashion world responded to Governor Roosevelt's election by creating "Roosevelt red" a new warm color resembling the shade of red wine. Velvet gowns of the new color were trimmed with ermine and diamond clasps. Other new styles were eight-button velvet gowns of "Roosevelt red" and old-fashioned capes in the new shades.

Mrs. H. R. Large is spending several weeks visiting in Toronto.

Miss Mary Hassard left Wednesday for New York after a delightful summer holiday with her parents Mr. Justice Hassard and Mrs. Hassard.

Mrs. Kenneth Richards left Wednesday morning on a visit to New York.

Miss Mary Gordon Hughes is home from Acadia, Wolfville, for a few weeks recuperating from a severe cold.

The sophomores of Acadia, Wolfville, gave a party last Saturday evening, and included among their guests the faculty and fellow students of the university. Glen Fountain and Gwen Freeman, president and vice-president of the sophomores, received the guests, with Professor and Mrs. Longley, and Mr. and Mrs. Fred Kelly, Charlottetown, as chaperones.

Mr. and Mrs. T. B. Grady are leaving early next week to spend the winter in Florida.

Mrs. R. G. Taylor entertained at a costume Bridge Thursday evening at her pretty home on Prince Street in honor of her friend, Mrs. Titus of Summerside, who is renewing friendships in the city.

Mr. G. R. McQuarrie was hostess to members of the Golf Club at the first of a series of chain bridges at her home on Green Street, Summerside on Wednesday evening.

Premier R. B. Bennett is now an honorary life member of the Canadian Legion of the British Empire Service League. He added this distinction to his many titles of honor after the parade on Parliament Hill on Armistice Day. Major J. S. Roper, M. C. president of the Legion presented to the Prime Minister the official badge of the veteran's organization. "I hope I shall always do

credit to the Canadian Legion and to the honor you have paid me," Mr. Bennett told the Dominion president on receiving the badge.

Mrs. Duff who has been spending the summer months in Summerside left on Wednesday morning for her home in New York. Many little parties were given in her honor during her visit.

Mrs. D. R. Morrison of Summerside left recently to spend the winter months in Vancouver, B. C.

The many friends in this city of Rev. W. J. Kirby, Park Street, Moncton, will regret to learn that he is confined to his bed as the result of an accident which occurred in his home. While going up the stairs, the reverend gentleman lost his balance when near the top and fell over backwards, falling all the way to the bottom. Rev. Mr. Kirby who observed his eightieth birthday several months ago, has not been in the best of health for several days as one of his legs became partially impaled. It was this handicap which caused his accident, it was said. Although he is suffering somewhat from bruises and shock, nevertheless the aged minister is bright and cheerful.

Mrs. W. E. McDonald entertained at Bridge at her home on Central Street, Summerside, on Wednesday evening.

Mrs. J. J. Gaudet of Summerside was hostess on Thursday evening at five tables of Bridge. Hospitality was dispensed at the conclusion of play.

In these days of food theories, which rule so many nursery diets, modern mothers should be interested to know how very simple are the menus for the Royal nurseries. The Duchess of York allows no food fats. Plenty of vegetables is her nearest approach to a theory on the subject of diet. Princess Elizabeth is encouraged to eat fruit that is in season, but the Duchess is too wise to allow specialties or choice out-of-season delicacies to appear on the nursery dining table.

For The Cook

Caramels

2 cups brown sugar, 1 1/2 cup corn syrup, 1/2 cup milk, 1/4 cup butter, 1 teaspoon vanilla, 1 cup chopped nuts. Cook sugar, corn syrup, milk and butter until it forms a firm ball in cold water. Remove from fire, add vanilla and nuts and pour into greased pan and mark in small squares.

Chocolate Caramels

4 squares chocolate, 1 cup milk, 1 cup corn syrup, 1 teaspoon vanilla, 1/2 cup brown sugar, 1/2 cup granulated sugar, 1 tablespoon butter. Cut up the chocolate and add to the milk. When dissolved add the corn syrup and sugar, then cook till it forms a hard ball in cold water. Add the butter when nearly done. Remove from fire and pour into well greased pan. Chopped nuts may be added. Mark in squares when cool.

Chicken a la King

3 tablespoons butter, 2 slices onion, 1/4 cup sliced mushroom caps, 1/2 green pepper, minced, 2 tablespoons flour, 1/2 teaspoon salt, Dash of mace or nutmeg, 1 1/2 cups rich milk, 1/2 cup chicken stock, 2 cups cooked chicken, cut in pieces.

1 canned pimento, cut in strips, 1 tablespoon butter, 1 or two egg yolks. Melt the butter in top of double boiler, cook the onion five minutes in the butter and remove. Add the mushrooms, cook five minutes. Add the peppers, cook five minutes longer. Stir in the flour and seasonings about a dozen of these nutshell flowers, then arrange them in a glass or China bowl filled with moss. These beech flowers make a pretty everlasting plant which will delight you when other flowers are scarce. Fir cones are a little more difficult to turn into flowers, but it can be done if you have enough patience. First of all stir the cones of

What the Fashionables are Wearing

Illustrated Dressmaking Lesson Furnished With Every Pattern

By Annabelle Worthington

An extremely cozy model — extra warmth inasmuch as it can be buttoned up snugly to the neck. The miniature view shows the neck left open rather resembling the polo type. Don't you think the deep round yoke distinctive? You'll be amazed at how easily it is fashioned, to say nothing of the saving in cost. The original was in wine-red tweed, so smart and practical. Rust brown diagonal weave monotone woolen is lovely too. Style No. 783 is designed in sizes 6, 8, 10, 12 and 14 years. Size 10 requires 2 1/2 yards of 54-inch material with 2 1/2 yards of 89-inch lining. Price of Pattern 15 cents in stamps or coin (coin is preferred). Wrap coin carefully.



No. 783. Size Name Street Address City State

Color Words Are Fascinating

They're Ever Alluring And Sometimes Really Mysterious And Puzzling

One sometimes wonders where the secret conceals these place that ushers in the new colors used each season in fashionland.

After reading one list one might be justified in supposing that the new names were all decided at a dinner-party and that the god-parents, looking from samples of cloths to the desert still on the table, wrote down walnut, wine, tabac, plum, apple, almond, cherry, cafe, absinthe—and bottle!

Or was this important matter settled on a big game expedition? A new catalogue suggests beaver, deer, antelope, mink and elephant; while over the page one comes to the conclusion that some colors were certainly chosen at the opera, for here are names of all the jewels worn by charming women—coral, oyster, pearl, topaz, jade.

It is idle, of course, to speculate. We are not in the secret. But where could we have got all the "desert" shades from, if not from ardent novel readers? Sudan, Senegalese and oasis green may have come to us via the Paris Colonial Exhibition, but what of desert dawn, biskra, sahara and caucasi? Who can resist tweeds when they

are baptized moss, bracken, earth granite, Scotch mist?

There is a fascination about color-words which goes to the head. Did you ever hear of the seven dresses the Queen of Sheba took with her when she went to pay her historic visit to Solomon? Dr. Mardrus tells us about them in his French translation of "The Queen of Sheba."

The first was ultramarine satin sewn with pearls and cornelians. The second was apricot silk, to which no words can do justice. The third was grenadine velvet, sprinkled with sparkling stones, while the fourth was of yellow silk brocaded in marvellous designs. A lucky woman to have still more! The fifth was of embroidered orange gauze and the sixth of emerald satin, "calculated to deprive one of his senses." And the seventh, her very best, was of scarlet tissue, supple as woven wind.

Color has ever been alluring. But today it is mysterious as well. How can I write for the autumn frock to which I have lost my heart when I read it is only to be had in piessao, boulevard, or coronada? Whatever are these?

Turning Acorns, Fir Cones And Beechnuts Into Real Flowers

From the Christian Science Monitor

Nature is a very generous giver at all times of the year, but never more so than when the acorns, fir cones and beechnuts begin to strew the woodlands and country paths. Boys and girls who like making things with their hands will soon see that these fruits of the countryside provide just the material for a new and fascinating hobby.

Look, for instance at a handful of wide-open beechnuts. When the leaves of the shells are pressed back with a penknife, they suggest the petals of a flower, and it is at this stage that the artist begins work. You will need a small tin of paint, a bunch of yellow artificial stamens, a reel of fine wire and a strip of green crepe paper. Wash the nut shells and dry them thoroughly, then paint both inside and out with any color you like. One of the prettiest effects is gained by painting the inside silver and the outside gold, or you might even prefer scarlet and gold.

When these gay little shells are perfectly dry, bore a hole through the base of each one, and insert three yellow stamens attached to a three-inch length of florist's wire. To complete the tiny flower wrap a narrow strip of green paper around the wire, starting directly beneath the flower. Make about a dozen of these nutshell flowers, then arrange them in a glass or China bowl filled with moss. These beech flowers make a pretty everlasting plant which will delight you when other flowers are scarce. Fir cones are a little more difficult to turn into flowers, but it can be done if you have enough patience. First of all stir the cones of

all its tiny woody petals and sort them out into groups of equal shapes and sizes. Bore a tiny hole at the base of each one and thread a length of wire through it to form the stem.

Paint each petal separately in the color you have selected and stick the end of the wire into a cork mat, so that each may dry without smudging. When you have a large quantity of these painted fir cone petals, begin to make the flowers.

To do this take six petals and arrange as the petals of a daisy are grouped. For the centre of the flower you can either use the golden stamens or put in a small wooden button one shade deeper than the main color. This, of course, must be attached to a length of wire too. Fix all the wires tightly, by twisting them around the central one, thus making a single stem. Cover this with green crepe paper as before, and group them in a bowl with some pretty greenery.

A better setting for them than this, however, is a large branch with a lot of baby twigs on it. Wire the flowers to these branches, and you have a lovely flowering tree.

Have you ever made a floating island? This forms a pretty bed for acorn flowers. Start by taking a large oval or round cork mat, and punch holes all over it. Then sew it thickly with grass seeds, and float the cork in water until the grass begins to grow. Since the cork absorbs the moisture quickly you will not have to wet the seeds. Meanwhile make your acorn flowers. Again, as in the case of the other flowers, you can choose your own colors, but nothing could be better than a mixture of silver and gold.