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

Here Is Sure Road To Marital Happiness

Dorothy Dix

Finds Courage Lacking To Follow It

You Want to Know How to Be Happy Though Married?—It is Easily Done by Unselfishness—Hard Work—Backbone Enough to Play the Game — Patience and Intelligence—If You Have These, Says Dorothy Dix, You Need Never Fear Divorce Court

A group of young girls write me that they want to marry, but they are afraid to venture it because they have seen so many marriages end disastrously. They have seen so many of their friends, fine young men and nice girls who were crazily in love with each other, get married with every prospect of living happily together ever afterward in fairy-book fashion. Yet in a few years they were fighting like cat and dog and their homes were in ruins about them. And these girls want to know why there are so many divorces, and if anything can be done to prevent them.

There are many causes for divorce, the most common one of which is plain, unadulterated selfishness. Men and women are not willing to make the sacrifices that marriage demands. They want to have their cake and eat it, too. They want the love, the safety, the solidarity of marriage. They want the comforts of a home without having to pay the price.

A man who has been accustomed to coming and going as he pleases still wants his bachelor freedom after marriage and resents having to punch the home timeclock and not being able to stay downtown and play poker with the boys at nights. The philanderer wants still to be a petticoat-chaser and have his little affairs with every pretty girl. The man who has always spent his money upon himself and who has been able to dress well, keep a sport car and belong to good clubs, cannot endure having to deny himself for the upkeep of a home, and see his good money go for rent and groceries and doctors' bills and perambulators instead of on good times.

The girl hasn't the nerve to stand the ordeal of coming out of the parlor into the kitchen. She can't endure washing dishes instead of going to parties. She can't bear wearing cheap clothes instead of fine ones and needing a manicure and a fresh wave and looking shabby and down-at-the heel. It burns her up to have to drop out of her old circle because she hasn't the price to stay in it. She who has been fed on the flattery of many men starves because she is never given even a word of appreciation from one.

In a word, the man and the woman want all the privileges of single blessedness as well as wedded bliss, and when they can't have these they cry out that marriage is a failure and throw up their hands and quit. What are most divorces granted for? Infidelity, which means that one or the other of a married couple was too selfish to deny himself or herself the thrill of an illicit romance. Or "mental cruelty," which is only another way of saying that a husband or wife was too selfish to suppress his or her little disagreeable personal peculiarities, and wouldn't even take the trouble to try to get along with his or her mate

You will find mighty few divorces among the couples where the husband and wife settle down to marriage, and where they are more concerned in doing their duty and making each other happy than they are about getting the best of the matrimonial bargain for themselves.

Another reason for the frequency of divorce is that so many young couples never make any honest effort to make their marriages a success. They don't even give them a fair tryout. They don't take as much trouble to try to find out why they are not making a go of their marriages as they do to discovering why their automobiles won't run.

If they don't get along together, they don't try to find out why they quarrel and try to eliminate the cause of friction. If they discover that they are not congenial, they don't cultivate a taste for each other's pursuits and amusements. They don't try to adjust themselves to each other. They don't avoid the topics that are sure to bring on an argument. They don't gumshoe around each other's peculiarities. They don't soft-pedal each other's faults. They scorn to use diplomacy in dealing with each other. They don't consider even common politeness worth while.

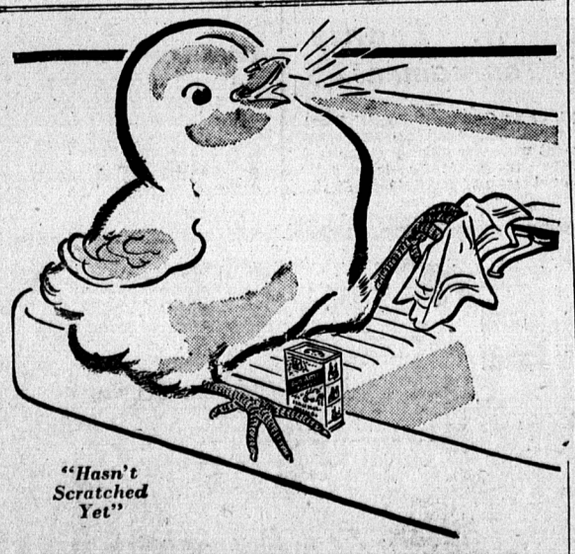
Worst of all, they don't give their marriages time to develop into successes. They are not willing to work at them for years and years as they would at any business or profession, building them up a little here, strengthening them there a bit, acquiring a finer technique all the while, learning from past mistakes what to do and what to avoid. They expect their marriages to pay a hundred per cent divided from the start and, when they don't, they throw them into the discard. Yet many and many a marriage that ends in divorce would have been a success if only a husband and wife had held on until they got it past the experimental stage.

"What a wonderful marriage yours is! How perfectly you and your husband are mated!" said a young girl to an old married woman.

"True," responded the woman, "but it has taken forty years of hard work to make it what it is."

And that is all the law and the prophets of how to be happy though married. Unselfishness Hard work. Backbone enough to play the game. Patience and intelligence. If you have these, you need nevr fear the divorce court.

DOROTHY DIX.



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THE COOK'S CORNER

CHECKER BOARD CAKE

White Part—2 cups flour, ½ cup butter, ½ cup water, 1 cup white sugar, 2 teaspoons baking powder, cream butter and sugar, water and dry ingredients together then white of four eggs, beat hard.

Dark Part—2 cups flour, 1 cup brown sugar, ½ cup butter, ½ cup water, 2 teaspoons baking powder, ½ teaspoon of each cinnamon, nutmeg, yolks of four eggs, beaten, 1 oz. melted chocolate. Sift flour once then measure, add baking powder then sift three times, cream butter and sugar, add yolks and beat, add flour, water, put in square or round layer tins, put in strips, light and dark together.

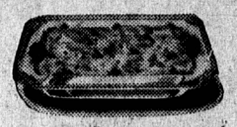
SHREWSBURY WAFERS

Beat 1 egg and add while beating ½ cup sugar, then 2-3 tablespoon butter melted, 2-3 cup oatmeal, 1-3 cup cocoanut, ¼ teaspoon vanilla, 1-3 taespoon salt.

Drop in small bits on buttered pan and bake a light brown.

"When Mrs. W. H. Covert PLANS A SUPPER PARTY AT GOVERNMENT HOUSE I OFTEN MAKE CHICKEN A LA KING★"

says E. Coulstring, chef at Government House, Halifax, official residence of the Honourable W. H. Covert, K.C., Lieutenant-Governor of Nova Scotia, and Mrs. Covert.



★ Chicken a la King

3 cups cold chicken cut in inch dices
3 tablespoons butter 3 tbsp. flour
½ green pepper cut in shreds
½ red pepper cut in shreds
1 cup chicken broth
1 or 2 eggs (yolks only)
1 cup Nestlé's Evaporated Milk
¼ pound mushrooms if desired
Salt and pepper to taste

Cook the shredded peppers (also mushrooms if they are used) in the butter for fifteen minutes, keeping them covered while cooking slowly. Add the flour and seasoning, also the Nestlé's Evaporated Milk and broth; stir to a smooth sauce. Put the chicken in the sauce to heat, and just before serving, stir in the beaten egg. Do not allow the mixture to boil or it will curdle. It is best to cook it over hot water. Serves six or seven persons

"I HAVE FOUND," states the Government House chef, "that only by using Nestlé's Evaporated Milk do I get that smooth, creamy consistency and rich flavour so important to the success of this dish. In fact, I find I get better results with all creamed recipes when I use Nestlé's Evaporated Milk."

We believe you will come to the same conclusion as Chef Coulstring. Nestlé's is ideal for creamed dishes... as it is for use in soups, sauces, cakes, pie-fillings, frozen desserts and an infinite variety of other delicacies. Remember, there are no added ingredients! Nestlé's Evaporated Milk is just purest cow's milk, with more than half the water removed. That is why it is so rich —twice as rich as ordinary fluid milk.

For better cooking results, decide now to give Nestlé's a thorough trial. Order a few tins from your grocer today. You will be surprised at the low cost.

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● CONTEST OPEN TO RESIDENTS OF CANADA ONLY

1st prize $250.00
2nd prize $150.00 3rd prize $75.00
4th and 5th prizes $25.00 each
195 weekly prizes of $5.00 each
(15 each week for 13 weeks)

This contest is for recipes containing MILK as one of the ingredients. The milk used may be of any type; ordinary or evaporated. Each entry must be accompanied by a label from a can of Nestlé's Milk and must include your grocer's name and address. Recipes will be judged on the basis of simplicity, palatability and food value.

You may submit as many different recipes as desired and win any number of $5.00 prizes so long as each recipe is accompanied by a Nestlé's Milk label. Enter each week's contest if you wish! Final contest closes May 11, 1935, and the five major prizes will then be awarded. Judges will be Miss Margaret Currie, Household Editor, Montreal Daily Star; Miss I.K. Pattinson, Director of Domestic Science, Central Technical School, Toronto; and Miss Lois Duncan, Director of Home Economics, University of Manitoba. Decisions of the judges will be final. Recipes will not be returned. Members of the Nestlé's organization and their families are not eligible. Send entries to CONTEST EDITOR, NESTLÉ'S MILK PRODUCTS (CANADA) LIMITED, METROPOLITAN BLDG., TORONTO.

FREE to every contestant, a copy of "Favourite Recipes of Canadian Women"... containing original recipes for delicious new dishes

The HOUSEWIFE and HER ACTIVITIES

WITHIN THESE WALLS

She moves throughout the house, and to her eye
It holds but beauty; yet a stranger there
Had deemed the things were shabby; rooms too bare!
Whence comes the sense of peace as evening falls?
It is the love that lives within these walls.

—May Auhtin Low.

NEW TRICKS IN COOKERY

There are tricks in all trades, and cookery is no exception. But the method also contributes much in doing the trick. There are a number of helpful methods we use constantly.

• • •

There a way to prevent that tough film which forms on cornstarch desserts when chilled in serving dishes. Simply cover each dish, while the pudding is hot, with waxed or parchment paper, cellophane, or aluminum foil. Hold in place with rubber bands, and chill.

• • •

What a help kitchen scissors are in pie making! Place the upper crust in position and cut with the scissors, leaving about one-inch all the way around the edge to be turned under and crimped in the usual way. Rather difficult to do with a knife, yet no trick with kitchen shears.

• • •

For the perfect jelly roll turn the hot cake quickly on a sheet of cellophane dusted with confectioner's sugar. Cut off the edge of cake all round spread with jelly, roll, and wrap in cellophane.

• • •

Use kitchen tongs instead of a fork when turning broiled steaks or chops. Their use will prevent piercing the seared surface of the meat and resulting escape of flavorsome juice. Such tongs also are invaluable for many uses in the kitchen other than meat cookery.

• • •

For rolled sandwiches cut fresh bread in thin slices lengthwise of loaf. Remove crust; spread with soft butter and sandwich filling Firmly roll slices from the narrow end. Wrap in cellophane, chill and slice across.

• • •

A cake rack is necessary for the final step in producing a perfect cake. Air currents circulate evenly about the cake and in this way prevent the cake from becoming soggy as it cools.

GOOD PASTE FOR WALLPAPER

Good paste for wallpaper is made as follows: Take two pounds of good white flour, and mix gradually with lukewarm (not hot) water until it is smooth, stiff paste It will pay to take time over this, making the batter smooth and free from lumps, for a lumpy paste gives poor results. Next pour into it boiling water, very slowly, stirring it constantly with a broad paddle until it has swollen to a thick paste. Add more boiling water until thinner, but do not make it as thin as you will require when your use it. It is better to take what you want to use in another bucket, thinning with boiling water when ready to use it, as the thick paste will keep better The paste is not cooked except by adding boiling water If too much water is added when made, the paste is likely to become watery when cool. Paste made from rye flour is boiled, but while this is cheaper than wheat flour, it makes a dark paste that is liable to soil fine paper. A little alum, an ounce or less to the pail of paste, makes it dry out better, but is said to tarnish paper printed in gold, silver or bronze.

The old custom of strewing the bridal path with sand, recently revived at Knutsford owes its origin to the pagan belief which held sand the lifegiving substance and healer of sickness.

FLOWERS IN SAND

(Gloucester Times)

Sand, it seems, is useful for other things than bathing beaches ,mortar, concrete and glass. You can grow flowers in it Agricultural experts at Rutgers University in New Jersey, have found that the most barren seashore sand will serve this purpose. You just mix it with the proper "chemical nutrients," meaning artificial fertilizer. The fertilizer provdes the nourishment and the sand provides the medium through which it is fed to the growing plant.

The experiments have had remarkable success with carnations, roses, sweet peas and other flowers over a period of six years. They find sand superior to ordinary soil in some ways because since it has practically no plant food itself, it provides a medium almost completely under the grower's control. Roses, they say produce a better root system in sand resulting in healthier plants.

Another thing—a landscape gardener says he's raising flowers indoor by artificial light during the winter. If they don't get enough light from the sun during the day, he just turns on an electric bulb at night. Anyone might put these two ideas together.

A bridge table manufacturer is putting out a new product with a moisture-proof top

A Morning Smile

MIGHT HELP

A concert in aid of one of the village charities had been arranged, and all the local "stars" were booked for a turn.

Miss Elsie Hands, the baker's daughter and a soprano, was announced. The piano started.

I'll hang my harp on a weeping willow tree-e — Ahem!"

"On a weeping willow tree-e-e — Oh!"

Her voice cracked on the high notes each time.

Elsie tried again, but was unsuccessful. Then a voice chimed in from the back of the hall.

"Try 'anging it on a lower branch, miss," it said.

THE FINAL INSULT

The Smiths and the Robinsons has been neighbors for years and there was a state of perpetual war between them. The trouble originally started when the Smiths' cat caught some of the Robinsons' young chickens.

From that moment there was a never-ending bombardment of insults, in which the wives as well as the husbands joined.

One day Mr Smith phoned, saying:

"Don't worry any more, Mr. Robinson. My old cat died this morning."

"Oh," said Robinson, "I didn't even know Mrs. Smith was ill."

Tom Sawyer

By MARK TWAIN (Samuel L. Clemens)

VIII.

Now Tom had missed all his excitement for he had gone on the picnic which included most of the town's children and was given by Becky Thatcher's mother.

A ferry had been chartered to take the party down the river and tied up at a hollow. The crowd swarmed ashore and soon the crags and woods resounded with shoutings and laughter: By-and-by the children straggled back to the shore, feasted and then rested until someone shouted:

"Who's ready for the cave?"

Everybody was. Bundles of candles were procured and there was a general scamper up the hill.

The mouth of the cave was up the hillside, its opening like a letter A and its massive oaken doors wide agape.

No one "knew" the whole cave, and it was customary for sightseers to venture no further than the known portion. The children roamed through the dismal corridors, until group by group, they grew tired, and, covered with clay and candle grease, returned to the mouth.

It was late as they came out and the ferryboat's bell was clanging to summon them for the return trip.

Tom knew as much about the labyrinth as any one, and he and Becky, side-by-side for the whole day, wandered into corridors which others had not explored. In one great cavery vast knots of bats had packed themselves together, thousands in a bunch, and they came flocking down by hundreds, darting furiously at the candles.

Tom seized Becky's hand and ran down a corridor and got rid of the things. Now for the first time the deep stillness of the place laid a clammy hand on the spirits of the children.

"It seems a long time since I heard any of the others," said Becky. "We better start back."

But Tom had lost the way. They wandered about, but could find no way they were sure of and their supply of candles ran low. They slept a while and awoke famished.

"Tom, I'm so hungry," Becky said.

Tom fished something out of his pocket, a piece of cake they saved from the picnic.

"It's our wedding cake," Becky recalled, almost smiling. They divided the small piece and ate it.

Then the boy found a kite in his pocket and, fastening it to a projection, explored side passages. Suddenly, at the far end of one, a human hand, holding a candle, appeared from behind a rock. Tom shouted, but instantly the hand was followed by the body it belonged to —Injun Joe's.

Tom was paralyzed, but the half-breed took to his heels and disappeared.

IX.

The day after the picnic was Sunday and at church Mrs. Thatcher met Mrs. Harper. Becky, she had thought, was to spend Saturday night with Mrs. Harper's little girl, and then for the first time she learned her daughter had not returned.

As they talked, Aunt Polly joined them. She thought that perhaps Tom had stayed with Joe Harper and learned that Tom had not come back.

The alarm swept from lip to lip and before the horror was half an hour old, 200 men were pouring over river and road to the cave. Throughout the day and night the women waited, but all the word that came was: "Send more candles—send food."

The remotest parts of the cave were searched, but the only clues were the inscription "Becky and Tom" traced on a wall with candle smoke and a bit of ribbon.

Tuesday afternoon came and the search of the cave went on unavailingly, but away in the middle of the night a wild peal burst from the village bells and in a moment the streets swarmed with half-clad people.

Tin pans and horns added to the din and soon, riding in an open carriage drawn by shouting citizens, Becky and Tom appeared.

Tom told the story of their escape, leaving out his encounter with Injun Joe. He had left Becky, he said, and carrying his kite line had continued his explorations.

Finally he glimped a far-off speck that looked like day-light, groped toward it and pushed his head and shoulders through a small hole — to see the broad Mississippi rolling by!

He went back to Becky, but she told him not to fret her with such stuff; that she knew she was going to die and wanted to. Finally he convinced her and the two made their way out.

They hailed some men in a skiff, who took them home, fed them, made them rest a while and then brought them back to St. Petersburg.

Three days of toil and hunger in the cave kept Becky and Tom in bed for a time. Two weeks later Judge Thatcher, Becky's father, called on the boy.

"No one will ever get lost in that cave again," the judge said. "I had the door sheathed with boiler iron and triple-locked two weeks ago, and I have the keys."

Tom turned white as a sheet.

"Oh, Judge," he said, "Injun Joe's in the cave!"

(To Be Continued.)

CHOCOLATE CAKE

½ cup grated chocolate or cocoa 1 teaspoon soda, ½ cup boiling water. Mix together and let stand until balance of cake is ready. 1½ cups brown sugar, 2 eggs well beaten, ½ cup butter, ½ cup sour cream, 2 teaspoons baking powder, 1¼ cups flour pastry, pinch of salt, flavor with vanilla. Mix the first and second parts of cake before the flour is added Bake in moderate oven in loaf or layers.

-: FASHIONS FOR SPRING :-

Growing daughter will look adorable in this cute dress because of its smart sophisticated lines.

A cool crinkled cotton in white and nautical blue, so perfect for summer, made the original model. It's so practical, and needs no ironing after it is tubbed.

See wee sketchlets! It can have wee puffed sleeves or a caped shoulder—pattern provides for same.

Yellow and white plaided gingham, pale blue pique, red, white and blue seersucker, etc., are other sturdy mediums you'll like immensely.

For daintier wear, handkerchief-finish lawn, voile and batiste prints are attractive.

It's so quickly made and for a very nominal sum.

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Ontario May Export Pulpwood

TORONTO, April 25—(C.P.)—Premier Mitchell Hepburn said last night the Ontario Government was granting licenses for export of pulpwood from the Province whenever it was certain this practice did not interfere with the existing market.

"There is no reason why we should not use our natural resources to the limit in times of distress," the Premier said, "but we are careful to see it does not interfere with the finished product."

Previously the export of pulpwood from the Province was prohibited.

New Religion For Germany

BERLIN, April 25—(C.P. Havas)—The Neo-Pagan German faith movement launched a nation-wide propaganda campaign today with publication in a Berlin newspaper of an interview granted by its leader, Prof. Wilhelm Hauer, explaining the movement's aspiration toward a new religious reformation in Germany.

A big mass meeting, to which all Berliners are invited, has been called for Friday at the Berlin sportspalast. At this meeting Prof. Hauer and Count Ernst Zu Reventlow, the movement's other principal leader, will explain their principles of Nazi anti-Christianity and conformity with "the true German spirit" on which the movement is based, it was explained.

A Combination Offer

● At right is illustration of recipe No 404 in the new PURITY COOK BOOK, sent to you postpaid for 50 cents. In addition to the cook book PURITY FLOUR now offers a convenient recipe file. In attractive cover, well illustrated and featuring PURITY FLOUR recipes, it contains 8 envelopes for filing favorite recipes received from friends or clipped from newspapers. Sent to you postpaid for 25 cents, or with the cook book for 60 cents. Send today for your copies to Dept. 633, Western Canada Flour Mills Co., Limited, Toronto, Winnipeg, or Calgary. PF-13

HERE'S a treat for all the family, a dainty biscuit to serve at the tea table or a cookie with dessert. Ice box cookies, attractive looking in their several colors, and a real treat to the appetite. Make them with PURITY, the truly all-purpose flour. Use PURITY in your cake-baking when you want a cake which is lighter and more even in texture and which will keep fresh for days. In pastry too, as well as in bread, rolls and biscuits, PURITY satisfies. A trial will convince you that PURITY FLOUR is best for all your baking.

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