

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

Dorothy Dix Letter Box

How Can I Make Mother Stop Pestering Me? Asks Miserable Daughter of Match-Maker - Shall a Woman Marry a Man Twelve Years Her Junior?

Dear Miss Dix—My mother makes my home life miserable by her matchmaking. I have just passed my 19th birthday and am working and making a fine salary, so I am not a financial burden. But she wants me to marry. I don't know why, and she doesn't take into consideration the fact that I am young and that I have never met any man that I would like to be married to. Is there any way I can make her understand this and stop pestering me?

MARCIA ANN.

Answer: The most curious thing in all feminine psychology is the attitude women take toward their children's marriage. Nearly all mothers are crazy to get their daughters married off, and almost all mothers are very loath to have their sons marry. At a wedding there is never the slightest difficulty in picking out the respective families of the bride and groom. The bride's mother is wreathed in smiles and looks like the cat that has just swallowed the canary. The sad lady bowed in grief and weeping secretly into her handkerchief is the mother of the groom.

Of course, in the olden days, when girls were a burden on their own family and when they had no way of supporting themselves except by following the meanest and most ill-paid occupations, it is easy to see why a mother was anxious to get her daughters married. It provided for them a husband and a girl's foreordained meal ticket. Also, it relieved the family purse of the drains the girls made upon it, and after eighteen or twenty years of doing without things so that Mamie and Adie could be diked out in finery that would make them more desirable matrimonial prospects, mother could look forward to having a few fine feathers herself after the girls were settled with their own bill-payers.

But nowadays all that is changed. Girls are an asset in a family instead of a liability. The girls not only earn their own board and keep, but they are the ones who fix up the house and get new furniture and buy mother pretty frocks. They not only contribute far more liberally to the family fund than their brothers do, but give more while they are earning their own money than they will be able to do after they are married.

Nevertheless, most mothers are just as anxious to marry off their daughters as ever. They seem to think that it is some sort of reflection on them for their girls to remain single, that it somehow indicates that they were less good-looking and less attractive than other girls and that they have been passed over by men. Many girls write me that their mothers twit them continually with being old maids, although they are still in their early 20s, and that they are badgered out of their lives by their mothers wanting to know when they are going to get married or why they don't marry this one or that one or the other.

Nobody can explain this peculiar mania of mothers. It just exists, and the inexplicable fact remains that a mother who really loves her daughter and wants her to be happy is still so anxious to get her married that she is willing for her to take any sort of a risk in marriage, to marry a man old enough to be her father or a man of whose character and antecedents she knows nothing or a ne'er-do-well who has never even supported himself.

One would think that a woman who had not been very happily married herself or one who had been married to a poor man and knew how hard and bitter is the struggle of a woman who has to bring up a family on small means would do everything in the world she could to keep a daughter who was young and happy and had a good job from undertaking the dangerous adventure of matrimony. But not so. Apparently the great majority of women are of the opinion that even an unhappy marriage is better than single blessedness.

Perhaps the real reason that mothers are so anxious to get their daughters married is because they are bound by the traditions of the past and have not yet grasped the fact that marriage is not the be-all and end-all in life for girls that it used to be. Now a girl has her work, her interest in life, her financial freedom, and she is loath to give these up.

She does not want to marry just to be a-marrying. She wants to wait until the right man comes along and one whom she loves so much that she will not need mother's urging to induce her to marry him.

It is a pity that mothers cannot realize this and leave their daughters free to enjoy their years of girlhood without any one trying to goad them into marrying.

Dear Dorothy Dix—A young man in my office has fallen in love with a woman in the same office. They are both well-educated and their interests, both professionally and otherwise, are similar. The woman, however, is about twelve years the man's senior. Can there be lasting happiness in such a match? Why is it considered a perfectly normal thing for a man to be twenty or even thirty years older than the girl but a terrible thing for a woman to marry a man younger than herself?

Answer: I think that, generally speaking, though there are exceptions even to this rule, twenty-five or thirty years is too much difference between a husband and wife, no matter which is the elder. Because that puts them in different generations and each generation has its own point of view, its habits and traditions, which make a gulf between the two that is almost impossible to span.

And that is particularly true of this present age in which during the last even twenty years the whole relationship of the sexes, the conventions, the mode of dress, the trend of thought and opinion has entirely altered, so that many things which are perfectly right and natural for the younger generation to do would be very shocking to the older generation.

As for the chances of happiness of a couple in which the wife is twelve years older, or even more, that depends on the age of the man. If he is a mere boy with unformed tastes, it would be pretty certain to be disastrous, and by the time he is mature he will have tired of his elderly wife and want a girl of his own age or younger. But if he is a man of, say 30, with his tastes formed and knowing what he wants in a wife, there is no reason why the marriage should not be successful. He has found her more congenial than a young girl. He likes her sophistication and experience. They have the same ideals. And he is not likely to change.

Indeed, such a marriage is exceedingly apt to be happy, because the wife who is older than her husband is more anxious to please him than a younger one would be and would use more tact in managing him. Also, there are many men to whom the maternal appeals and who always need a mother more than they do a wife.

The idea that the wife should always be the younger is based on the old theory that women age quicker than men, but that is not true in these days when keeping young has become a cult with women.

Dear Miss Dix—I am an old maid, 59, tired of teaching and living alone. I am sure there is some one somewhere that I could make very happy, but I have no opportunity to meet people. Do you think I am too old to be a traveling companion? Can you suggest something other than contentment, which is impossible in my situation?

Answer: I am afraid not. Most of us have to see our visions of what we would like fade in the thin air and content ourselves with our lots. It is a tragedy for you and for the unknown man that you will never meet. There are so many men who need good wives and so many women who could make them so happy, and there is no way to bring them together.

Certainly you are not too old to be a traveling companion, but in these hard times I am afraid there would be very little chance of getting such a job.

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What the Fashionables are Wearing

By Annabelle Worthington Illustrated Dressmaking Lesson Furnished With Every Pattern



The wide box plait effect from neck to hem makes it so distinctive. A novelty rayon tweed-like mixture made the original. The white pique collar and cuffs are so neat and trim. See miniature view—the pattern also provides for Peter Pan collar.

It's so easily made and so fascinating when finished. And it will cost you next to nothing. Daughter will love it. Wool crepe in tobacco brown with orange-red wool crepe trim and matching leather belt is smart for early fall.

Style No. 844 is designed for sizes 8, 10, 12 and 14 years. Size 8 requires 2 1/2 yards 35-inch with 1/2 yard 35-inch contrasting. Price of Pattern 15 cents in stamps or coin (coin preferred). Wrap coin carefully.

Form for pattern No. 844, including fields for Name, Street Address, City, and State.

Canadian Cookery For Canadian Women

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

Indulge The Social Urge. Select The wholeheartedly and sincerely—but Suggestions Adaptable To Your Individuality never laugh at the predicament of a guest—act quickly to relieve his embarrassment.

The "cool" of Autumn imparts a certain elusive charm to us. 6—This is very important—do not introduce the late guest to everybody at once, reeling off a string of names he cannot possibly remember. Lead him to one group in the room which seems least interested in its conversation and let this in the open spaces and being sociable—but not so intimately sociable as September seems to urge.

I have a new pedestal cake plate I am anxious to spring on my gourmet friends—is it not funny what wonders a new piece of equipment will do to your social urges!

You know whether your individual flair is for afternoon teas or whether you prefer to entertain mixed company with the substantial help of your host husband; regardless of whether luncheon or dinner parties are in the back of your mind—you will find recipes and entertainment suggestions on this page that will help smooth the way.

Please, may I take leave of my senses for a paragraph or so and reiterate the elusive rules that make for successful social events? Have you ever formed a concrete opinion about the charm of the parties or even simple teas of an English host or hostess? It is "calm" confident, unhurried calm. My little cooed friend said of our hostess when we were driving home from a particularly delightful tea "Gosh, it takes experience to have an "oily" party like that!"

Read these rules three or four times, then as quickly as possible shove them in the subconscious mind. 1—A fresh hostess is better than fresh flowers in the hall and spotless silverware. Do not wear yourself to a limp rag before the party. Many a woman is fit only for bed by the time the last fleck of dust is wiped up and the last flower arranged.

2—Do not have more expensive or elaborate food than you can comfortably prepare. The common pot roast tastily arranged with colorful vegetables is to be preferred to painful back and forth passing of steadily chilling vegetables when no servants are employed. If you have no servants cheerfully serve buffet meals—guests enjoy them.

3—Every detail that can be attended to before guests arrive should be. 4—A flurried hostess makes a guest uncomfortable. 5—Be dressed at least one-half hour before the guests are expected to arrive—then if some guest does arrive beforehand you can give the impression that he has not arrived a moment too soon.

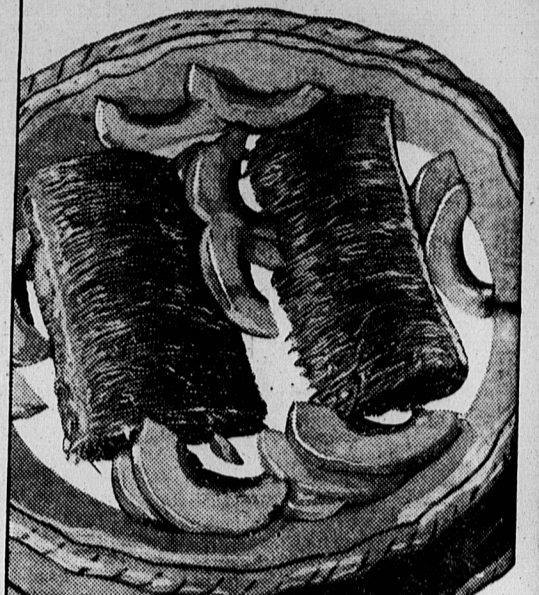
6—Do not explain or apologize for anything unless it is so obvious or flagrant that it becomes a comedy or tragedy. If coffee is upset or the percolator fails to function, or the chops are burnt to a crisp laugh, and your guests will laugh with you,

THIS MONEY-SAVING MEAL helps others eat, too!

YOU share with your countrymen when you sit down to a meal of Shredded Wheat. For Canada's greatest industry, wheat, is back of this great food bargain.

It's so easy to help this way, too. Shredded Wheat tastes good, is good for you. It's all the goodness of the sun-ripened wheat with nothing added or taken away. It's all the bran that Nature intended you to have. It's all the energy and nourishment of the finest wheat grown in Canada.

And it's so cheap... just a few cents buys a package of twelve big biscuits! Help yourself today to Shredded Wheat... and you help others eat, too.



12 BIG BISCUITS IN EVERY BOX

THE CANADIAN SHREDDED WHEAT COMPANY, LTD. NIAGARA FALLS, CANADA

SHREDDED WHEAT

MADE IN CANADA • BY CANADIANS • OF CANADIAN WHEAT

a slightly beaten egg yolk, diluted with 2 tablespoon cold water and seasoned with a pinch of salt. Dip the sticks carefully, in this mixture, drain for a moment, then roll in the food chopper, and season with grated Parmesan or old Canadian salt if more flavor is needed than cheese. Place on buttered baking sheet, let rise, then bake in oven of 350 deg. Fhr.

Roll up and fasten with toothpick and place in ice box to chill before serving, when toothpicks should be removed. Garnish daintily with cress or parsley. That is all I have for your afternoon teas. The next are bridge specials: (Continued on Page 10)

STILL MORE VIGILANCE

STILL MORE CARE

for your Protection

YOU will notice Carnation advertising frequently carries this message: "Protected at the Source." Please realize how tremendously Carnation has increased this service for your protection. It fosters better dairy stock through Carnation's world-famous herds of Holstein-Friesian cattle. It employs trained men to constantly visit dairy farms selected to produce Carnation Milk, checking and re-checking methods... inspecting, testing, instructing. And after the milk has reached Carnation condenseries there is still more vigilance, still more rigid, scientific testing until the can is finally hermetically sealed.

fat in Carnation makes it super smooth. You will be delighted with the results when you use it in cream soups, sauces, puddings, ice cream, cocoa and candy. And you will enjoy its creamy double-richness with coffee, fruits, and cereals, as well as saving considerable money on your milk bill.

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The highest medical authorities recommend Carnation Milk as an excellent milk for babies—because of its purity, uniformity, nutritiousness, richness in vitamins and minerals, and super-digestibility. That's How Good It Is!

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There are two very interesting new booklets about this modern milk—Carnation Cook Book and "Contented Babies". They are yours, free, by writing Carnation Co., Limited, Aylmer, Ont.

Makes Favorite Recipes Better Domestic Science experts have learned that the "homogenized" butter-

Cheese Bread Sticks

Make a biscuit dough as follows: Scald one-half cup milk and add 2 tablespoons butter, 3-4 tablespoon sugar and 1-4 teaspoon salt; when lukewarm add one half yeast cake, dissolved in 2 tablespoons warm water, the white of one egg, well beaten, and flour enough to knead—about 1 3/4 cups. Knead well, let rise and then turn out on floured board. Handle mixture lightly and pat with rolling pin to one-fourth inch thickness. Cut from this dough, narrow strips, and roll them lightly and evenly into pencil-shaped sticks, eight inches long. Have ready



MILK FROM CANADIAN COWS, PACKED IN CANADA IN CANADIAN-MADE CANS AND CARTONS

IT SAVED HER DAUGHTER

IT IS the daughter herself—Miss Rose Lama—who willingly gives the facts in a letter. She says, "My mother wanted me to take Lydia E. Pinkham's Vegetable Compound when I was younger. But I wouldn't. If I had, I might have been a well girl now. I suffered terribly every month."



For The Cook

- BREAD AND BUTTER PICKLES: Slice 25 cucumbers of medium size and 12 onions. Soak in ice water with a 1/4 cup of salt for 3 hours. Boil or just scald: 1 quart of vinegar, 2 cups white sugar, 2 teaspoons mustard seed, 2 teaspoons turmeric, 2 teaspoons celery seed, 1 large teaspoon Cassia buds. Add the cucumbers and onions and just heat through. Put in jars and seal.

SWEET PICKLED CUCUMBERS

- 12 solid cucumbers not too ripe, 1 teaspoon black pepper, 3 red peppers, 1 teaspoon celery salt, 1 cup brown sugar, 1 teaspoon cloves, 1 teaspoon allspice, 1 teaspoon salt, Vinegar.

Other vegetables can be added. Cut the cucumbers in slices one inch thick. Remove the seed sacks from the peppers and cut them lengthwise into strips one inch wide. Place in alternate layers of each in preserving kettle. Sprinkle generously with salt, cover with cold water and let stand 4 hours. Strain and wash thoroughly in cold water to remove the brine. Then put cucumbers and peppers back in preserving kettle. Mix together the brown sugar and seasonings, add to pickle mixture, together with the vinegar and cover and simmer until tender, stirring slowly and often. Store in clean, hot sterilized jars.

BAKED TOMATOES

Remove skins, place tomatoes in a buttered baking dish with a little hot water, season with salt, pepper and 1 teaspoon of grated onion. Bake 30 minutes at 350 degrees.

A Morning Smile

The young man was stumped when the girl he had been courting for six months rejected his proposal.

"I have sent you flowers every day. I have brought you candy twice a week, and I have taken pains to see that you were provided with all the latest fiction," he urged.

"Furthermore," he went on wildly, "I have taken you to the theatre and to supper after the performance, and on those trips we have always had a taxi-cab. I have done everything to anticipate your every wish. Money has been no object. Yet you refuse to marry me. Why?"

The girl powdered her nose delicately. "I think you would be too extravagant as a husband," she said.

for SCIATICA

Wash the painful part well with warm water; then rub in plenty of Minard's and you'll feel better!

