

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

The HOUSEWIFE and HER ACTIVITIES

LIFE
Life: we've been long together
Through pleasant and through
cloudy weather;

REPAIRING FURNITURE

Fine furniture deserves fine care.
Even the least costly woods reflect
regular attention. But in spite of
everything hot dishes will be set on
table tops, perfume will be spilled
on dressing tables and bureaus, and
scuffs and scratches will be given to
chairs and workwood.

If the stubborn blemishes will
not respond to polish and plenty
of elbow grease, try darkening and
hiding them with boiled linseed oil
rubbed on with a soft cloth. If this
will not conceal scratches and digs,
retouch the places with a dye, stain,
or color. By getting a tube of raw
umber or burnt sienna or yellow
ochre and thinning with turpentine
you can get a tone that will blend
with almost any wood.

Then, with a small artist brush,
not the usual big paint brush, go
over the blemishes with the color.
Use one of the wood stains ob-
tainable at any good paint store.

After this had dried apply the
coat of white shellac diluted with
alcohol, the proportions being two
parts of shellac to one part alcohol.
Let this dry, then rub lightly with
a bit of cloth dipped first in
powdered pumice, then in oil (sewing
machine or olive oil). This will
further conceal the scratches or
abrasions and will make the re-
stored spots blend in with the rest
of the wood. Finish by rubbing
with furniture polish.

If you are trying to remove spots
caused by spilled perfume the pro-
cedure is as follows: Try rubbing
with furniture polish. If this does
not do the work, use pumice and oil
as described above. Last, apply
rosetone and oil in exactly the
same manner. This last produces a
polish the pumice and oil dull the
surface.

STYLE WHIMSIES

Next summer it is expected col-
lars will be more popular than
vees.

Then there's a beaming ribbon
that is very new and which has
a peaked crown.

"SUGAR AND SPICE, EVERYTHING NICE"

A deliciously Christmasy smell
permeates many a kitchen these
December days and the housewife hums
merrily as she stirs up the mince-
meat and measures out ingredients
for the fruit cake. The wise house-
wife is making an inventory of her
pantry shelves and a list of all the
meats for the plum puddings may
be provided—surprises tucked into
the friendly buffet supper and the
Yuletide feasting in general.

"Sugar and spice and everything
nice," sings the cook, thinking of
cinnamon rolls and doughnuts
cooked ripe for the children's stock-
ings, mince tarts and stuffing
for the turkeys.

The wisdom of today's housewives
makes provision for the dinner in
advance in such a manner that the
tasks are eliminated on Christmas
Day. Many a household insists upon
buying the Christmas cake from
the grocer or baker that a little of
the responsibility may be lifted
from the shoulders of the cook.

The doughnuts must be fried
several days before Christmas. Eve
and the mince meat stirred up long
before it is needed. Cranberry
sauce, without which no Christmas
dinner is complete, may be pre-
pared a week before the festal day.
The fruit cake is the more delicious
after a season in the stone crock,
and the plum puddings may be
steamed the preceding day, in
readiness to warm up at the din-
ner hour.

In making ready the Christmas
dinner care should be exercised
that the little luxuries should be
provided—surprises tucked into
the Christmas red and green rose
centrepiece; crackers to pull with

End Severe Cough Quickly, At One Fourth the Cost

Max's This At Home In 2
Minutes. No Cooking!
You'll never know how quickly you
can conquer a bad cough, in young
or old, until you try this famous re-
medy. You not only make your money
go four times as far, but you will also
have a much better remedy than any
you can buy ready-made.

their "fortunes"; and rakish caps
which even the nonagenarians are
willing to don to increase the
meritment of the hour. Then, of
course there must be included cand-
ies, fruit and nuts, and, if the
budget permits, tiny favors as place
cards.

FOR THE HOUSEWIFE

Do not polish steel when it is hot
Never wash tiles when warm
Clean unglazed tiles by wash-
ing with hot water and soda. Dry
well. Polish with sour milk.

To clean opaque glass Dust
first, then wash with a small nail
brush on the rough side. (It is im-
possible to clean rough glass prop-
erly with an ordinary leather.)

When dusting or polishing furni-
ture, use two dusters, one in each
hand to prevent the fingers mark-
ing the polished surface.

Clean carved furniture with a
brush dipped in gasoline, then
polish with furniture polish.

To clean turned oak—rub with
a mixture of linseed oil and tur-
pentine. Then polish with dusters.

Dark oak—clean with diluted
vinegar and rub with raw linseed
oil.

Albony—never wash—clean with
linseed oil.

Inlaid wood—never wash, rub
with a paraffin rag and polish with
furniture polish.

STEAMER ROBE IS VERY USEFUL

There isn't any gift one might
have in mind that will give
more real comfort than a luxurious
woollen steamer robe, and depart-
ment stores are showing some mar-
velous values in soft textures, gorge-
ous plaids, or solid colors, whatever
one's choice may be.

Attractive Campbell plaids from
Scottish Highlanders are most pop-
ular with the solid dark color on one
side, and edge with deep fringe.
This kind of article is useful in-
doors as well as out, the year round,
for motor trips, steamer, camp-
beach or davenport. At this time of
the year one of these warm and
cozy articles is indispensable for
comfort at the football games.

WASH TAM THIS WAY

A good way to wash tams with
out shrinking or getting out of
shape is to take a china plate of the
size of tam when dry. Wash tam in
suds, rinse in lukewarm water,
squeeze some of the moisture out
of it. Then put china plate inside
of tam and pull the outer edge
of tam smooth. Dry in a warm
place with the plate inside.

THE PARTY BAG

Speaking of gifts, could any-
thing be more perfect than the
party bag?

It is perfect for the woman who
adores dancing. All the little
necessities in smart compact form—
so easy to carry.

It is perfect for the connoisseur
of dining. It expresses the good
taste of the wearer.

It is as perfect for the debutante
as it is for the sophisticate.

Are You Lonely? Dorothy Dix Tells of Woman's Plan to Develop Resources

I'm Teaching My Child to be Happy When
Alone Says a Wise Mother—For the Time
Will Inevitably Come When He'll be
Thrown on His Own Resources,
and Then if He Has Not De-
veloped Them He'll be
of all Men the Most
Miserable



I know a woman who has a small child whom she puts in a room
alone every day for several hours with only two or three simple toys with
which to occupy himself. No one speaks to him. No one entertains
him. He is thrown absolutely upon himself for diversion.

"I am trying to teach him how to develop
his own resources," says the mother. "I am
trying to teach him to find companionship and
entertainment in his own society. I am try-
ing to save him from the curse of loneliness
that blights so many lives. I don't want him
to grow up to be one of those who always
have to live in a crowd and be going places
and doing things in order to be happy. I
want to try to help him make his life as self-
contained as possible.

"Of course, I don't want my child to be
a hermit or to be antisocial in any way. I
want him to grow up to be companionable and what we call a good mixer
and to enjoy the society of his fellow creatures, but I don't want him to
be simply sunk if he has to be by himself.

"It has always seemed to me that no people are so much to be pitied
as those who are such poor company for themselves that they are bored
to death when left alone. Yet the world is full of these unfortunate. You
see them crowding places of amusement, going to see dull and stupid
plays and pictures; sitting around poolrooms and hotel lounges, listening
to tedious tales that they have heard a hundred times before, recounting
their symptoms and describing their major operations and repeating the
inane things their children said.

"They are not entertained or amused, or even interested, but it passes
the time and saves them from the thing they dread more than any cal-
amity on earth, and that is being alone.

"No men and women are so poverty stricken as those who have no
resources within themselves, and none are so rich as those who can say
with the poet 'my mind to me a kingdom is.'

"For those who are dependent upon the outside world for entertain-
ment, who must run with the gang and be in the midst of the bright
lights, inevitably fall in spiritual bankruptcy. For there comes a time of
grief or misfortune or old age when the crowd melts away and the
lights go out and one is of all men the most miserable if he has not learned
to live alone.

"But this misfortune can never happen to those who have within
themselves the ability to make their own happiness. They never become
bored because their minds are filled with the wisdom of the ages that they
have garnered from books, and with the memories of the thrilling things that
they have seen and done. No companion could be more entertaining and
amusing than their thoughts. They can chum with themselves and, in
reality, are never less alone than when alone.

"And think of the tragedies that are caused by loneliness! The lives
that are wrecked by it! The chief of police of a great city once told me
that loneliness was responsible for more boys and girls going astray than
any other cause. He said a boy would come to the city from a farm or a
village where all of his life he had lived in close association with his
neighbors, and had his part in their activities.

"In the city he would know no one, have no companionship, no one
to run around with, nobody to talk to, no chance to make any social con-
tacts. It would be easier to get in with hoodlums than with decent peo-
ple, and before he knew it he would be palming up with criminals. The
girl would have the same experience. She would be young and pretty and
craving good times and missing her old boy friends and the parties at
home. She would be so dead lonely with nowhere to go and so sick of
her dreary half bedroom that she would let some man pick her up on
the street and give her a dinner and take her to a dance hall. And lon-
eliness would have set her feet on the downward path.

"And look at the foolish marriages that loneliness makes people con-
tract! It is enough to make the very angels weep over the misery that
men and women bring upon themselves by marrying unsuitable wives and
husbands just because they couldn't stand living alone. Whenever you see
a brilliant, successful, middle-aged man dragging around a silly, frumpy
little wife who isn't in his class by a million miles, you don't need to be a
Sherlock Holmes to deduce that he married his landlady's daughter or the
girl who worked next to him or the waitress in a cafeteria where he got
his meals or some girl with whom he was thrown when he first came to
town to make his fortune and when he was so lonesome that any woman
who would talk to him looked good to him.

"And look at the widowers who were so lonesome with their homes
broken up and no wife to boss them, that any woman could grab them
off-and rush them to the altar! And recall the innumerable widows we
have all known who have married boys young enough to be their sons or
daughters. A man kin sows oats. A man kin sows oats. A man kin sows oats. A man kin sows oats. A man kin sows oats.

"It is because loneliness can do such awful things to us that I am
trying to teach my child how to avoid the danger by being good company
to himself. DOROTHY DIX.

Let's go home and make some PANCAKES. That's an idea—and a good one! With Aunt Jemima Pancake Flour you can make light, fluffy, melt-in-your-mouth pancakes in no time at all. Just mix Aunt Jemima with milk or water. Cook 2 minutes. Now you have the world's best pancakes—the kind that every body loves.

THE COOK'S CORNER

BEef AND LIVER LOAF
For the beef and liver loaf, cook
one pound of beef or calf's liver in
boiling water for five minutes or
until it is firm. Drain and put
through the food chopper. Add one
cup dry bread crumbs, two table-
spoon tomato catsup, one table-
spoon grated onion, one egg and the
juice of one-half lemon. Season
with a little salt. Mix well and turn
into a baking dish lined with bacon.

A Morning Smile

NOT VERY MUCH
A London sailor was being dis-
charged from the Navy as medically
unfit, owing to rapidly weakening
eyesight. He was naturally very up-
set, and the Medical Officer, in an
endeavour to cheer him, said with a
paternal pat on the shoulder:
"Cheer up, old man; things will turn
out all right. Every cloud has a silver
lining."

FOOLISH QUESTIONS!

Teacher—Do we eat the flesh of
the whale?
Pupil—Yes, ma'am.
Teacher—And what do we do with
the bones?
Pupil—We leave them on the side
of our plate.

HOT COCOA

3 tablespoons cocoa
1/4 cup sugar
1/2 teaspoon salt
2 cups hot water
2 cups milk
Few drops vanilla
Combine cocoa, sugar and salt,
then stir in boiling water. Stir and
heat until sugar dissolves; cover and
simmer for 5 minutes.

GRILLED ALMONDS

Heat on a pan 4 tablespoons of
olive oil, and when hot put in 2 cups
blanched almonds. Stir until the
nuts are brown, then turn the whole
into a strainer—save the oil for oth-
er uses—and spread the nuts on ab-
sorptive paper, patting them dry with
soft paper, then transferring to a
dish and sprinkling with a little fine
salt. The nuts ought to be dry and
crisp, and of a good flavor. They
should be used at once.

A NEW WAY WITH PORK CHOPS

(For Four Persons)
Ingredients: Four medium-sized
pork chops, 2 medium-sized Spanish
onions, 1/2 pound of potatoes, sufficient
oil to fill up dish.
Method: Peel the potatoes, and cut

SMART FROCKS FOR FASHIONABLE PEOPLE

Illustrated Dressmaking Lessons Furnished
With Each Pattern
For the original model, black crepe
silk with glittering gold threads was
used.

As you will see for yourself, the
dress is simplicity itself. The bodice
has shaped straps that extend in-
ward, deep décolletage to the softly girled
waistline. The slim sheath-like skirt
is in two-piece—namely side seams to
be joined. It takes the minimum of
material. You'll enjoy every minute
spent making it for the charm-
ing result gained.

Transparent velvet in black, sap-
phire blue or emerald green is also
stunning for this model. The bodice
is heavily beaded, the skirt in black
with self girde and with the shoul-
der straps of black sequins is un-
usually lovely scheme.

Style No. 795 is designed for sizes
14, 16, 18 years, 36, 38 and 40 inches
waist. Size 16 requires 2 1/2 yards of
38-inch material with 1 1/2 yards of
38-inch contrasting.

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

No. 795. Size .....
Name .....
Street Address .....
City ..... State .....

Children's Colds
Checked without
"Doing" Rub on
VICKS
VAPORUB
OVER 7 MILLION JARS USED YEARLY

blouched heavily against the fall
Ruth hugged David closer. Ann's
head dropped upon her breast; her
eyes were closed, slowly the affair in
which Captain James Justice was
involved, a street fight, was a mat-
ter solely for the Saar governing
commission and should in no way
be connected with the interna-
tional police force.

Captain Justice is a member of
the international police force re-
cruited by the Saar Commission
before the latter was promised the
aid of a military force in keep-
ing order in the territory which
voiced next month whether to re-
turn to Germany. John Francis
remain under League governance.

The British government, Sir
John Simon told the House of
Commons today, accepts no re-
sponsibility in connection with the
affair. Neither does it believe that
as a British subject Captain Jus-
tice is entitled to any special con-
sideration, in view of the fact he
joined a "foreign legion."

"The position of the Saar police
force," said Sir John, the Foreign
Secretary, "is not a matter with
which this government or any oth-
er government is directly concern-
ed. The force was solely under the
authority of the Saar Commission,
has and admits the incident was
'very unfortunate.'"

YORK SCHOOL
Honorary Roll for November:
Grade X—1 Miriam Vessey, 2
Howard Christie.
Grade IX—1 Allison West, 2
Grace Watts.
Grade VIII—Vernor Duck, 2
Jessie Crockett.
Grade VII—1 Dick Vessey, 2
Arnold Vessey, 3 Viola Jay.
Grade VI—1 Lorna Watts, 2
Paula Keiser, 3 Adele Watts.
Grade V—1 Ruth Watts, 2 Lillian
Crockett, 3 Cyril Dolron.
Grade IV—1 Clarence Christie, 2
Lillian Watts, 3 Harvey Brown.

Are Your Nerves on Edge?
Does the least bit of noise bother you? Do
you often feel that you simply can't do
another tap of work? Do you have dis-
tance, faintness and weakness? Don't get
the idea you can't get relief. Of course you
can! Let Milburn's Health and Nerve Pills
soothe your nerves, renew your health and
vigor and make life worth living again. By
all means, try this time-proven remedy now.



WHISPERING ROCK by JOHN LEBAR

When Ruth brought her son into
the ranch house Ann was in the
kitchen, the top of the tortillas
crisply browning on the top of the
stove. The girl received the surprise
of her life when Ann looked at her
with a broad grin. "Well, howdy,
folks—set down; th' oats 'er comin'."

"What's th' matter, white girl—
skeered 'er somepin' agin'?" Ann
laughed, the full-throated, primitive
laugh of the negro. She snatched the
burning tortilla from the stove and
flung it toward the table.

"Miss Ann's funny!" David's little
voice was filled with questioning de-
light.

Ruth said nothing but seated her-
self at the kitchen table.
"Now for a feed," granted Ann.
Her chair squeaked dangerously as
she slid into it. "Here, white girl,"
she invited, holding out a pot, "slop
yersef a plate o' beans."

"A man kin sow corn,
A man kin sow oats,
A man kin git children,
A man kin git a horse,
A man kin make one thing,
A man kin make two—
But hit rains, dear Lord,
Like hit wants to do!"

The cup broke and Ann settled
back in her chair, holding a bit of
the porcelain handle between her big
fingers and laughing—deep, sur-
gical laughter.

David looked questioningly at his
mother. Ruth had an idea, "Ann's a
great old sport, isn't she?" And she
laughed until David joined uncer-
tainly. "Sling some more, Ann," she
cried, patting the huge knee which
had slid to press her own. She knew
that Ann must be drunk, but where
she had obtained the liquor was a
mystery.

Ann immediately obliged with a
sling which was evidently a relic of
the days when she "run a dance hall
down in Texas." Terrified as she was,
the girl found time to hope that
parts of the song would no longer in
David's brain. She applauded vigor-
ously, "That's fine!" And leaning
forward confidentially, "When the
cat's away, Ann—you know!" She
finished with a wink.

ly. "If you want to be a pig, all
right—I just thought you might give
me a drink, that's all."

"Ann rose and went to the door
where she pulled out a bottle, half
full, and shoved it toward Ruth. "Go
to th' kiddo!"

Ruth took out the cork and put
the mouth of the bottle to her nose.
"What is this, Ann?"

"Gawd love us!" she said explos-
ively, "where was you raised? That's
thine mesal—dynamite. That's
swine! It's make it outa caustic; the
gersners do, and it shored has its
prickles left. I've seen a man stand
to th' bar 'n' drink five whisky
glasses of it durin' 'bout half an
hour, then marled 'em go 'n' set
with the boys and girls 'n' he'd be
cold sober—like what I am now—he'd
be cold sober, just tummy a
little maybe, fer 'bout a hour 'n'
then—Ann leaned forward dramati-
cally—"an' then he'd get up to take
a little walk, 'n' he take two steps
'all flat on his face! That's how
it hits you."

from the quiver and placing it on
the string drew it slowly, easily
back. The tough wood cracked and
the sinews of her great wrist stood
out like rods as the long ironwood
head of the arrow came to the hand
on the bow. For a moment she held
it so and her eyes sought Ruth's in
satisfaction. She severed slightly,
the string twanged like a taut wire
and the three-foot arrow, with a hiss
and a click, passed through the pan-
nel of the kitchen door and stopped
with a thud somewhere beyond.

For a moment there came into
Ann's face a look of soberness, as
though half ashamed, she hung the
bow back on the wall, but as she was
lowering her arms she paused, took
an uncertain step, and turning,