

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

Dorothy Dix' Letter Box

Is Unmarried Mother Justified in Keeping Child Wealthy Couple Wish to Adopt? Compromise Only Way Out for Dance-Mad Wife and Quiet Husband

Dear Miss Dix—Should not real mother love make a woman sacrifice herself for her child's sake? I am very much interested in trying to help a young girl re-establish herself. She is an unmarried mother with a perfectly beautiful little 2-year-old boy. The child is a great handicap to her, as everywhere she is asked questions about him, where his father is, etc. Nor do I know how she will manage to support him. A splendid man and his wife, fine characters, highly intelligent, with plenty of money, wish to adopt this child. They could give him a highly respected name and every advantage of education and social contact, but the girl mother absolutely refuses to give up the child. Says she will do the best she can for him. Do you think she is right to shut the door of opportunity in the child's face? MRS. G.

Answer: I think she is a mother and acting as most mothers would. When it comes to giving up a child it isn't a question of ethics with them. It is primitive instinct and they think only of themselves, not of the child. How anything in life is going to turn out we cannot tell beforehand, and perhaps the poor mother, who refuses to give her child to a woman who could offer it greater advantages than she can, gives it something in love and tenderness and understanding that is better than anything money could buy.

When the Lusitania was sunk, among those rescued were two beautiful little twin boys who were found wrapped in blankets from the steamer in the bottom of one of the lifeboats. Whoever put them there perished. The youngsters could only babble a few words in French and only gave some baby pet word as their names. A young woman who was in the same lifeboat took them to her home when the survivors of the wreck arrived in New York, and the romantic little waifs were much written up and photographed.

There was absolutely no clue to their identity and they were on the verge of being adopted by a very wealthy and prominent childless couple when by chance a poor little seamstress in an obscure village in France happened across the pictures of the children in a paper. She immediately recognized them as her own babies who had been kidnapped from her by their father from whom she was separated, and she at once claimed them and came to America and got them and took them back home with her.

I was one of the many reporters who wrote that story, and I have often wondered what those children will think when they are grown and realize that their mother's love doomed them to be poor little French peasants instead of the sons of a millionaire. On the one side luxurious living, every opportunity of education, travel, pleasure, daily association with cultured parents. On the other, poverty, none of the comforts of life, a hard and laborious existence. Will a mother's love make up to them for the difference? Has a mother a right to offer up her child on the altar of her mother love? I do not know.

In the case of an illegitimate child I am sure that it is always best for the child to be adopted, but the mother must give it up at birth and before her heartstrings are twisted around it. To ask her to do it after two years, as you are asking this girl, is demanding more of her than flesh and blood can bear.

The reason for giving up the child that has been born out of wedlock to be adopted is that it takes away to a large extent the stigma of its birth. The child that lives with its unmarried mother has its unfortunate status continually thrust on its notice, and it is tormented by the other children with it. I have many letters from people who have gone through this and they invariably tell me that it has embittered them and given them an inferiority complex that they cannot overcome. But, on the other hand, if a child is adopted, it takes the name and the social position of its foster-parents and people either do not know or forget its birth. It becomes a negligible matter and permits the child to grow up in a normal atmosphere.

Nor does the child miss anything of mother love in this arrangement, because only people who have a deep love of children and a great desire for them will take upon themselves the labor and the burden and the expense of rearing an adopted child.

But it is too late to take the child away from the mother of whom you write, and you should not urge her further. Better try to get her occupation somewhere away from home, where she is not known and where she can enjoy her child in peace. DOROTHY DIX.

Dear Dorothy Dix—I am 23, married two years, no children. Husband, 29, good provider, but very selfish and bull-headed. I adore dancing. He loathes it. He wants to stay at home of an evening. I am frantic to step out. When we stay at home of nights I don't believe we exchange two words, not that we are angry, but he is the moody type and enjoys quiet. I have been going to dances lately with a cousin. Now the opportunity presents itself to go with another man. I want to play square, but if I have to make my own dates to get to dances, why should I be married? Why shouldn't I philander a little? FRANTIC HONEST WIFE.

Answer: What did you get married for? To get a date to take you out to dances? If you consider dancing the chief felicity in life, you should have got a job as a taxi dancer and not signed up for a life contract as a wife.

You were past 21 when you married. Surely at that age you must have observed enough marriages to know that they are not merry-go-rounds, and that when a woman gets married and takes upon herself the responsibility of a home and a husband she is not expected to spend her evenings gadding around to places of amusement. The indications are for her to settle down and try to adjust herself to her husband and make him a happy and comfortable home.

The most curious thing in the world is that so many men and women never find out that they are totally uncongential and hold diametrically opposite views of life and the pursuit of happiness, until after they are married. Why they don't discover this before they are married and in time to save wrecking each other's lives is a conundrum that beats the riddle of the Sphinx.

Why in the days of courtship didn't you find out that your husband wasn't a dancer? Why didn't you get an inkling that he was quiet and domestic in his taste? Why didn't you get a suspicion that he was not a chatterbox? And why didn't he discover that you were dance-mad and couldn't be happy unless you were making whoopee?

But now that you two find that you do have different tastes, why don't you compromise? Why don't you agree to stay at home a certain number of nights a week if he will take you to parties on your nights out? Surely some compromise like that is better than breaking up your home. And that will happen if you start philandering and running around with other men. DOROTHY DIX.

Dear Miss Dix—There is a certain charming young lady whom I see every day and whom I am most anxious to meet, but I do not know any person to whom I could apply for an introduction. Should I stop her on the street and tell her this, or wait until she speaks to me first? LONELY YOUNG WIDOWER.

Answer: Why don't you write her a note and tell her that you would like to know her, but know of no mutual acquaintance who could introduce you. Tell her who you are and give references so she will not think that you are trying to pick her up. An easier way and quite as effective would be to arrange some chance encounter with her.

A Spaniard once told me that a favorite method in his country of getting acquainted with a girl was to step on her foot and then apologize profusely and gracefully. I cannot recommend this method, as it does not seem to me that it would make a favorable impression on a girl to have her foot mashed and her best shoes ruined. But you never can tell. DOROTHY DIX.

TEMPTING RECIPES

BEEF OMELETTE



DON'T FORGET THE MUSTARD!

1 1/2 lbs. round steak (ground), 2 slices bread (crumbed), 2 eggs, 1/4 cup milk, 1/2 teaspoon Colman's Mustard, salt and pepper to taste. Make in same manner as plain omelette.

If you follow this recipe you will have a truly delicious meat dish, sufficient for six people and at very reasonable cost. The true flavour of your Beef Omelette will be assured if you remember to include the 1/2 teaspoonful of Colman's Mustard.



A Morning Smile

Plenty Teacher—Johnny, if your father could save one dollar a week for four weeks, what would he have? Modern Child (promptly) — A radio, an electric refrigerator, a new suit, and a lot more furniture.

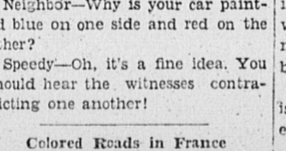
Peculiar Man is that peculiar animal who can get a good hearty laugh out of pictures in an old family album and then look in a mirror without as much as a grin.

Confusing Neighbor—Why is your car painted blue on one side and red on the other? Speedy—Oh, it's a fine idea. You should hear the witnesses contradicting one another!

Colored Roads in France Because white is too dazzling in the sunshine, authorities in the southern part of France are discussing having all main highways colored red, with secondary roads in green or yellow.

COULD HARDLY EAT OR SLEEP

Lydia E. Pinkham's Vegetable Compound Made a New Woman of Her



"I could not eat or sleep at night because I was so restless—pains all over my body. The woman who lives next door told me about Lydia E. Pinkham's Vegetable Compound. It has helped me tremendously. It has rebuilt my system, and relieved the pains. I feel like a new woman now."—Mrs. L. M. McKASSON, Maple Road, P. O. Brighouse, Lulu Island, British Columbia.

Try this medicine. 98 out of 100 women report benefit. Sold by druggists everywhere. Get a bottle today.

FOR THE WOMAN READER

"And you may have your Persian rugs, Your stairs so white, For I have daughters at my left, Sons upon my right." —Catherine Cole Coblenz

EMERGENCY CALLS

Have you a list of these hanging near your telephone? You may know the doctor's number and the number which brings the firemen, but the rest of the family may not; and if anything goes wrong you may be out.

HIS FOOD

Just because your neighbor's baby gained well on a certain food is no reason why your baby should do the same. Get competent advice before starting new foods. Don't experiment.

Keep your knives sharp: A dull knife wastes food, as it hacks at the vegetables and meat instead of cutting even slices, which are more economical.

A CLEVER TRICK

This is a clever little trick, and when you go to a party you must remember to show it to your guests. Take eight used matches and arrange them on the table to represent two I's and two Y's.

Now, ask your chums if they can take away a fruit and leave a plant. When they give it up, take away two matches and leave the word IVY.

There, you say, I've taken away a pair (pear) and left IVY.

What table has no legs—A multiplication table.

What tree is most easy to see in a mist?—The plane (plain) tree.

What side of a Christmas pudding has the most sultanas?—The inside.

MASCARA IS PRIMARILY AN EVENING COSMETIC

French women make up their eyes so skillfully that their friends exclaim how fresh and lovely they are looking.

But we are often greeted with "What kind of mascara do you use?" Don't go and buy black mascara unless you really have black lashes. There are browns that are much more natural in their effect. Mascara should be left safely to evening war, unless you are skilled. These new little trifles of hats that sit off your head throw eyes into prominence. Unless they are very subtly done, it is much better never to use mascara on them in bright daylight.

But when evening comes, there is no denying the allure of a darkened look to the eyelash fringe.

BEEFSTEAK IS A UNIVERSAL FAVORITE

Beefsteak is the one food that is known the world-round. Say the English word and waiters in China, Japan, Germany, France and even Russia will know what you mean and bring you their idea of it.

Filet mignon is the de luxe edition of this universal dish. When you serve it at home, take time out to make it a food fit for a king! One glamorous way of fixing mignon is to serve it on sauted circles of pineapple, garnished with dices of sauted green peppers.

Have your butcher cut your filet mignon from one and a half inches to two inches thick. If you can't go de luxe on it, it is better to serve something else. Steak should be thick! It comes in slices, and when cut thick, one is enough for a serving.

To prepare the setting for your steak, put one tablespoon of butter in a saucepan and slowly saute one large diced green pepper, or two small ones. Remove pepper dices, when they are sauted, to a brown paper and place in your warming oven, which should be kept hot. Then put another tablespoon of butter into the saucepan, and carefully saute your slices of pineapple, with the juice drained off. Brown lightly on both sides. While this is being done, of course, your steak should be broiling.

The secret of broiling steak just right is to have your oven piping hot, place the pineapple circles carefully and top each with a piece of steak. It is necessary to use a dash of cayenne pepper over the steak, to add zest to the combination that the steak makes with the pineapple. Place the diced pepper around the pineapple, as a garnish.

LONDON BOROUGH MARKET OF ANCIENT ORIGIN

Readers of the Pickwick Papers will remember that after Bob Sawyer's bachelor party Ben Allen accompanied the Pickwickians as far as London Bridge, and spent the rest of the night in knocking double knocks at the door of the Borough market, "under the impression that he lived there and had forgotten the key."

The borough market, which was established before the days of Elizabeth, is still very flourishing. So much so that the Minister of Transport has just opened extensions to it. For many years the market was under the control of the Overseers and churchwardens of St. Saviour's, Southwark, which adjoins the market, and which is now known as Southwark Cathedral. Thirty years ago the control passed to Southwark Borough Council. The market is a formidable rival of Covent Garden, and yields a considerable profit, which goes to the relief of the rates in Southwark.

PAUL POIRET RECALLS FIRST MEETING WITH COUNTESS OF OXFORD

Paul Poiret, the famous dress designer, in his reminiscences, writes that as a boy, he was apprenticed by his father to an umbrella manufacturer and he hated the job. However, he found solace in filching bits of silk that fell out while the umbrellas were being cut, took them home, and spent delightful evenings pinning them on to a little wooden mannequin which his sisters had given him. He made it successively a piquante Parisienne and an Eastern Queen. This decided his career; one day he took some of his designs to a lady modiste, who accepted them and paid for them. After that progress was rapid. He left the lady to work for Doucet, and Doucet to work for Worth, and Worth to work for himself.

Meets Lady Asquith

It was during the last stage that he met Lady Asquith. He recalls "that long nose, full of grace, that sharp profile, that bitter contemptuous mouth, close-lipped but always in movement. . . those rapid and capricious gestures; a sort of Sioux chief." She entered like a thunder clap; was transported by his collection of dresses, and invited him with some of his mannequins to tea with her in London; when they would have an opportunity of meeting her "most elegant friends." Paul accepted and set forth for London accompanied by some of his most beautiful mannequins and loveliest toilettes. So far, so good; the day after their arrival they drove in taxis and state to Lady Asquith's domicile.

And that happened to be at the time when Lady Asquith occupied No. 10 Downing Street, the official residence of the Prime Ministers of England. The trunks were unpacked; the parade was a triumph; then Mr. Asquith came in for a moment and was presented. He returned to his study "looking rather grave," and at seven in the evening Paul and his army of mannequins were packed off without any standing on ceremony. There were no drums or trumpets as they climbed into their taxis.

Premier Criticized

Next day in the papers there were huge portraits of Asquith with Paul Poiret opposite him; there was a gigantic headline: "An Exhibition at Downing Street;" they wanted to know why Asquith, a free trader, had lent his salons to a foreign merchant and was organizing exhibitions in the residence which was paid for by the nation's trade? Questions were asked in Parliament and Asquith was called to order by his own party. But Poiret was launched in London, Margot had to order clothes all over London to prove her loyalty and fidelity.

GARDENING

Roses require an abundance of moisture, and by keeping the surface soil loose from spring until late summer much moisture which would otherwise pass off into the air will be held in the soil. After each rain or watering during the summer season, the rose bed should be hoed or raked. It is better to water roses thoroughly occasionally than to give them a light watering frequently, says the Dominion Department of Agriculture.

It is not too often, however, to syringe or spray the foliage with water every dry day, as this is a useful preventive of insects. This syringing is for the purpose of cleaning the foliage, not for adding moisture to the soil. Spraying is best done late in the afternoon or in the early morning, because, if the foliage is wet in the middle of a dry, hot day, it is liable to scald. Rose beds should be kept rich and well supplied with humus by the annual application of well-rotted barnyard manure in liberal quantities in the autumn or early in the spring.

Flowering Vines to Drape the Garden

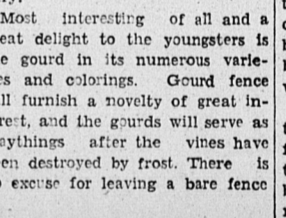
A fence covered with morning glories or scarlet runner beans was a familiar old time indication of a vegetable garden on the farm. The old idea is worthy of emulation on the city place. A boundary fence covered with flowering vines adds a decorative note to the vegetable garden which will bring it into harmony with the ornamental planting.

Morning glories are ideal material for covering wire fences. Their twining habit makes them take hold of their support at once and soon form a solid screen of foliage spangled with handsome blue, rose and white chalice each morning. The scarlet runner bean with its brilliant blooms makes fine material for a vine draped fence. More brilliant is the cardinal climber, although its foliage is not heavy enough to make the screen furnished by the beans and morning glories. The most striking vine decoration easily grown will consist of the finer strains of Japanese morning glories with their wonderfully colored flowers. They are slower to germinate and not as robust as the common morning glory, but once started make rapid growth.

The hyacinth bean with purple flowers is another handsome drapery. Most interesting of all and a great delight to the youngsters is the gourd in its numerous varieties and colorings. Gourd fence will furnish a novelty of great interest, and the gourds will serve as playthings after the vines have been destroyed by frost. There is no excuse for leaving a bare fence

Handiest Thing in the house

Every home needs 'Vaseline' Petroleum Jelly. It comes in handy for so many things—the children's bumps, bruises and burns. Prevents scars. Softens chapped skin; relieves wind and sunburn. Eases stuffy head colds, raspy throat. And 'Vaseline' is what the doctor recommends for keeping baby's tender skin from chafing. It's the "Handiest Thing in the House."



BE SURE YOU GET THE GENUINE LOOK FOR THE TRADEMARK VASILINE WHEN YOU BUY.

If you don't see it you are not getting the genuine product of Chesebrough Mfg. Co., Cons'd., 5520 Chabot Avenue, Montreal.

for CORNS & WARTS

Remove dry skin. Dab on Minard's 3 times daily. Let it dry on. After a while Corns and Warts lift right off!



MINARD'S "KING OF PAIN" LINIMENT

Remove dry skin. Dab on Minard's 3 times daily. Let it dry on. After a while Corns and Warts lift right off!

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Quality Has No Substitute



"Fresh from the Gardens"

THE COOK'S CORNER

Potato Puff

1-3 cup hot milk. 2 tablespoons butter. 1/2 teaspoon salt. 1/2 teaspoon pepper. 3 cups mashed potatoes. 2 egg whites. Add the hot milk, butter and seasonings to the mashed potatoes (left over potatoes may be used) and beat until smooth. Fold in the beaten egg whites and put in a greased baking dish. Bake at 375 degrees Fahrenheit for forty-five minutes.

Lemon Sauce

1 cup sugar. 2 tablespoons cornstarch. 2 cups boiling water. 4 tablespoons butter. 3 tablespoons lemon juice. 1/4 teaspoon salt. Mix sugar and cornstarch together. Add the water gradually, stirring constantly. Boil for five minutes. Then remove from the fire and add butter, lemon juice and salt.

What we owe the Vines for Food

The sweet potato is another vine a trailer. Tomatoes are often referred to as "vines" although hardly deserving this term although they make a great length of stem in fertile soil without restraint. The cucumbers, squashes, pumpkins and melons are food-producing vines. Among fruit the grape is so well known that it usurps the title of "vine" without qualification.

Modern gardening because of limited space where there are such forms prefers a bush to a climbing type of plant. These dwarf forms, such as are found in the peas, beans and the vegetable marrows, were originally "sports," according to one theory. A sport is a plant that for no apparent reason does not inherit the traits of its seed parents, but develops an entirely different type. It is also known as a mutant.

Perennial plants have "sports" of another form, usually a branch that produces a flower of different coloring or form from the rest of the plant. These are propagated by cuttings, grafting or budding. In bulbs an off-shoot of the parent bulb sometimes shows this peculiar variation.

In vegetables, the vine, when there are both a vine and a dwarf form, produces a much larger crop than the dwarf type. A pole lima bean produces a vastly greater number of pods than a bush lima. A running marrow produces more than a bush type, and the tall peas that require supports to climb produce a heavier crop than their

A Woman's Trouble

ALL women at some period of their lives need a strengthening tonic. Read what Mrs. Elizabeth Sellers of 41 Bishop St., Toronto, says: "I suffered from woman's trouble following childbirth and my nerves were very bad. I had an awful pain on the top of my head and a dragging pain in my back. There were days that I just had to drag myself around. I did not rest well at night, could hardly eat a thing, and my complexion became very sallow. I used four bottles of Dr. Fiere's Favorite Prescription and it put me right back on my feet. I felt better in every way, my appetite improved, the pain in my head and that heavy ache in my back disappeared."

What the Fashionables are Wearing

By Annabelle Worthington

Most of us love to feel that we are neatly and smartly attired for the busy morning hours. I don't mean, of course expensively—just suitably.

Your house frock should be one that borrows its ideas from the sports or spectator sports mode. Why wear a house frock that you have to apologize for when you have to answer a ring of the door bell.

You can make this model in a couple of hours. Its small cost is amazing. And it's the prettiest thing imaginable, so entirely flattering. It's a rayon in slate-blue ground with navy spots, navy bindings and buttons.

Candy striped linen in green and white, cotton type tweeds in yellowish-beige and brown and yellow pique are other sturdy suggestions. Style No. 872 is designed for sizes 36, 38, 40, 42, 44, 46 and 48 inches bust.

Size 36 requires 3 3/4 yards of 29-inch material with 4 yards of binding. Price of Pattern is 15 cents in stamps or coin (coin is preferred). Wrap coin carefully.

No. 872. Size Name Street Address State

